



Starters & Salads

Ultimate Oyster Ceviche

Oysters on the half shell marinated in lime, juice, diced shrimp, tomatoes, serrano chilies, red onion & cilantro! 14.99

Fried Green Tomatoes

pan fried, feta cheese, scallions, sour cream & citrus vinaigrette 7.99

Broiled Maine Lobster Tail

4 oz. lob tail served with lemon butter
13.99

Bang-Boom Shrimp

sweet gulf shrimp tossed in our house made sauce 8.99

Block Island Calamari

tender calamari and pepperoncini hand breaded, tangy citrus pepper sauce. 9.99

Regional Specials

Sesame Seared Salmon

scallion,soy,mustard butter 18.99

Stuffed Jumbo Shrimp

large gulf shrimp filled with blue crab stuffing, broiled & stone ground mustard sauce. 22.99

Surf & Turf

6oz. "Revier" filet mignon & 4 oz. Maine lobster tail 42.99

Filet Mignon topped with Crab

hand cut tenderloin of beef grilled to perfection, topped with sweet crab & tarragon butter sauce. 36.99

Florida Beach House Dinner

sautéed jumbo lump crab cake, grilled shrimp (3), andouille sausage, atop fried green tomatoes & citrus basil butter
19.99

Fresh Catch

North Atlantic Haddock

Petite 17.99 Dinner 20.99

Mahi Mahi

Petite 16.99 Dinner 20.99

Local Yellow Fin Tuna

Petite 18.99 Dinner 24.99

Gulf Black Grouper

Petite 26.99 Dinner 32.99

Hand Cut Canadian Salmon

petite 15.99 Dinner 19.99

Day Boat Caught Sea Scallops

Petite 22.99 Dinner 26.99

Large Gulf Shrimp

Dinner 17.99

Mountain Trout

Dinner 16.99