

# Grill Menu

## STARTERS

**Maine Lobster Bisque ~ 9.95**

**Gazpacho ~ 6.95**

**Black Pepper & Sesame Crusted Ahi Tuna ~ Wasabi, Soy Sauce & Fried Ginger ~ 13.95**

**Prince Edward Island Mussels ~ Chorizo Sausage, Saffron-Tomato & Lobster Broth ~ 15.95**

**Blue Crab Spring Rolls ~ Red Thai Chili Sauce ~ 13.95**

**Coconut Encrusted Florida Shrimp ~ Mango-Chili & Fruit Salsa ~ 14.95**

**Crispy Calamari ~ Sautéed Tuscan Red Peppers, Garlic & Red Onion ~ 14.50**

**Florida Gulf Shrimp Cocktail ~ 15.50**

**Pan Sautéed Blue Crab Cake ~ Lemon Mustard Aioli ~ 15.95**

**Select Oysters on the Half Shell ~ 14.95**

**Lobster Bites ~ Spicy Tomato Ranch ~ 16.95**

**Baked Brie ~ Green Apples, Red Grapes, Raspberry Sauce & Flat Bread ~ 13.50**

## SALADS

**Artisanal Field Greens ~ Balsamic Vinaigrette ~ 9.75**

**Crispy Romaine Heart ~ Shaved Asiago, Caesar Dressing & Garlic Crostini ~ 10.50**

**Fresh Mozzarella & Tomato ~ Balsamic Drizzle & Basil Oil ~ 12.95**

**Spinach ~ Gorgonzola, Walnuts, Red Onion, Port Wine Vinaigrette ~ 10.95**

**Crispy Iceberg Wedge ~ Maytag Blue Cheese Dressing, Diced Tomatoes & Bacon ~ 10.95**

## SPECIALTIES

**Bell & Evans Chicken Breast ~ Home style Mashed Potato ~ 24.95**

**Herb Encrusted Rack of Lamb ~ Rosemary Jus & Baby Vegetables ~ 35.95**

**Sautéed Calves Liver ~ Applewood Smoked Bacon,  
Orange Scented Caramelized Onions, Mashed Potatoes ~ 23.95**

**Chicken Penne ~ Applewood Smoked Bacon, Shiitake Mushrooms, Asparagus, Shallots,  
Roasted Garlic Cream Sauce ~ 22.95**

**Roast Half Duck ~ Roasted Fingerling Potato, Raspberry Glaze ~ 27.95**

**New York Strip ~ Blue Cheese Butter, Mashed Potatoes & Baby Vegetables ~ 33.95**

**Filet Mignon ~ Mushroom Pinot Noir Sauce & Baby Vegetables ~ 36.95**

## SEAFOOD

Simply Prepared ~ Grilled, Sautéed or Blackened

**Mahi-Mahi 25 Salmon 25 Snapper 28 Grouper 29 Tilapia 24**

Baby Vegetables

Mango-Chili Glaze, Lemon Mustard Aioli, Herb Beurre Blanc, Tropical Fruit Salsa, Cucumber Wasabi Aioli

**Filet Mignon & Florida Gulf Shrimp** ~ Roasted Garlic, Sweet Red & Yellow Peppers, Shallots, Sweet Potato Fries ~ **39.95**

**Crispy Mahi-Mahi** ~ Stir Fry Vegetables, Thai-Honey Sauce & Wakami Salad ~ **28.50**

**Sautéed Tilapia Picatta** ~ Fresh Meyer Lemon Sauce & Capers, Baby Vegetables ~ **28.95**

**Pistachio & Macadamia Nut Encrusted Snapper** ~ Herb Beurre Blanc, Baby Vegetables ~ **30.95**

**Grilled Sea Scallops** ~ Sundried Tomato, Saffron & Asparagus Risotto, Baby Vegetables ~ **33.95**

**Bouillabaisse** ~ Shrimp, Lobster, Fresh Fish, Mussels & Clams, Tomato-Saffron Broth ~ **34.95**

**Shrimp and Lobster** ~ Fettuccine, Sun-Dried Tomato & Chive Cream Sauce ~ **32.95**

**Double Lump Crab Cake** ~ Cucumber Wasabi Aioli, Fingerling Potatoes ~ **30.95**

**Miso Glazed Pan Seared Sea Bass** ~ Lobster Mashed Potatoes & Stir Fry Vegetables ~ **34.95**

**Teriyaki Glazed Salmon** ~ Sautéed Swiss Chard, Smoked Bacon & Caramelized Onions ~ **27.95**

## SIDES

**Sautéed Swiss Chard** ~ **6.50**

**Sautéed Vegetables** ~ **6.50**

**Mashed Potatoes** ~ **5.50**

**French Fries or Sweet Potato Fries** ~ **5.50**

**Sundried Tomato and Asparagus Risotto** ~ **8.95**  
**Add Lobster** ~ **6.95**

**Sautéed Mushroom & Onions** ~ **8.95**

**Fingerling Potatoes** ~ **6.95**

**Lobster Mashed Potatoes** ~ **11.95**

18% gratuity will be added to parties of six or more and to tables with more than two separate checks.  
\$6 plate charge for split entrees

Prices & Items Subject to Change  
Please Refrain from Using Cell Phones in the Dining Room

There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
2/2011

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