

# Appetizers

Steamed Mussels	Smoked Paprika Saffron Garlic Broth	15
Freshly Shucked Oysters	½ Dozen, Cocktail Sauce, Horseradish	20
Blackened Seared Ahi	Seaweed Salad, Wasabi, Ginger, Soy Sauce	16
Salmon Poke Stack	Avocado, Seaweed Salad, Taro Chips	16
Fillet Carpaccio	Baby Greens, Capers, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette	14
Prosciutto Wrapped Scallops	Wholegrain Mustard Sauce, Aged Balsamic	22
Colossal Prawn Cocktail	Tangy Cocktail Sauce	24
Calamari Fritti	Crispy Golden Rings, Spicy Marinara Sauce	12
Maryland-Style Crab Cakes	Jumbo Lump Crab, Wholegrain Mustard Sauce, Aged Balsamic	23
Shrimp Scampi	Sautéed Jumbo Prawns, Buttery Dijon Garlic Sauce	17
Escargots de Bourgogne	Oven-Baked, Garlic Parsley Butter	16
Petite Lamb Chops	Onions, Rosemary & Paprika Marinade, Bordelaise Sauce	19
Abalone “Alley West” (4oz)	The Original Style, Lightly Breaded, Sautéed	75
Seafood Tower <i>for two</i>	Prawns, Oysters, Seared Ahi, Salmon Poke, Alaskan King Crab & Lobster	95

# Soups & Salads

Classic Lobster Bisque	Cup 11 Bowl 13	
New England Clam Chowder	Cup 10 Bowl 12	
French Onion Gratinee	Cup 9 Bowl 11	
Caprese Salad	Beefsteak Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic	12
Mixed Baby Greens	Quinoa, Tomato, Cucumber, Honey Dijon Raspberry Vinaigrette	10
The Wedge	Iceberg, Bacon, Tomato, Onion, Blue Cheese Dressing	11
Caesar Salad	Parmesan Crisp, Croutons	11
Mediterranean Salad	Cucumbers, Peppers, Tomatoes, Olives, Feta, Pine Nuts, Lemon Herb Vinaigrette	12
Roasted Beets Arugula Salad	Burrata Cheese, Prosciutto, Caramelized Pecans, Balsamic Reduction	13
Asian Pear Salad	Greens, Gorgonzola, Candied Pecans, Blueberries, Raspberry Vinaigrette	14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Please inform your server if you have any allergies or dietary restrictions. Menu items and pricing subject to change.*

# Entrées

Signature Baseball Cut Swordfish	Grilled or Blackened, Garlic Caper Sauce	43
Faroe Island Salmon	Grilled, Lemon Butter Sauce	32
Chilean Sea Bass	Pan Seared, Lemon Dill Sauce	48
Jumbo Sea Scallops	Seared Golden Brown, Garlic White Wine Dijon, Sautéed Spinach	39
Cioppino "21"	Prawns, Scallops, Lobster, Mussels, Fresh Fish, Saffron Garlic Broth	42
Lobster Tail (12oz)	Broiled, Garlic Herb Butter	49
Alaskan King Crab Legs (priced per pound)	Steamed, Drawn Butter and Lemon	59
Lobster Ravioli	Light Tomato Cream Sauce	28
Linguine Fra Diavolo	Prawns, Scallops, Lobster, Spicy Tomato Cream Sauce	38
Stuffed Portobello Mushroom	Quinoa, Spinach, Asparagus	29
Oceanfront Mixed Grill <i>for two</i>	Scallops, Lobster, Prawns, Half Rack of Lamb, Grilled Vegetables	99
Prime Rib Eye (16oz)		49
Prime New York Strip (14oz)		48
Center Cut Filet Mignon (8oz)		45
<i>Oscar Style--Alaskan King Crab, Béarnaise Sauce</i>		49
<i>Diane Style--Butterflied, Cognac Mushroom Sauce</i>		47
New Zealand Rack of Lamb		43
Bone-In Center Cut Pork Chop (16oz)	Pan-Seared, Mushroom Marsala Sauce	36
Grilled Chicken Parmesan	Mary's Free Range Chicken, Parmesan Cheese, Marinara Sauce	29
<i>Accompany Any Steak with Béarnaise, Green Peppercorn or Bordelaise Sauce</i>		

## Add to any Entrée

Broiled Lobster Tail	23 (5oz)	47 (12oz)	Alaskan King Crab (8oz)	30
Grilled Jumbo Scallops	19	Grilled Jumbo Prawns	15	

## Sides

Grilled Asparagus	12	Au Gratin Potatoes	9
Sautéed Spinach	9	Sautéed Mushrooms	8
White Truffle Mac & Cheese	9	Garlic Mashed Potatoes	7
Crispy Parmesan Parsley Fries	8	Roasted Vegetable Quinoa	7
Red Pepper Creamed Corn	7	Sautéed Brussel Sprouts	8
		<i>with Pancetta</i>	

Vegetarian and Gluten Free items are Available ~ Split Entrée Charge \$6  
Kindly refrain from Cell Phone use in the Dining Room

Please allow 30 minutes preparation for our  
**Famous Chocolate or Grand Marnier Soufflé**