

# Appetizers

<b>Freshly Shucked Oysters</b>	½ Dozen, Cocktail Sauce, Horseradish	22
<b>Blackened Seared Ahi</b>	Seaweed Salad, Wasabi, Ginger, Soy Sauce	16
<b>Salmon Poke Stack</b>	Avocado, Seaweed Salad, Taro Chips	18
<b>Fillet Carpaccio</b>	Baby Greens, Capers, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette	14
<b>Prosciutto Wrapped Scallops</b>	Wholegrain Mustard Sauce, Aged Balsamic	23
<b>Colossal Prawn Cocktail</b>	Tangy Cocktail Sauce	25
<b>Calamari Fritti</b>	Crispy Golden Rings, Spicy Marinara Sauce	14
<b>Maryland-Style Crab Cakes</b>	Jumbo Lump Crab, Wholegrain Mustard Sauce, Aged Balsamic	24
<b>Shrimp Scampi</b>	Sautéed Jumbo Prawns, Buttery Dijon Garlic Sauce	17
<b>Escargots de Bourgogne</b>	Oven-Baked, Garlic Parsley Butter	16
<b>Petite Lamb Chops</b>	Onions, Rosemary & Paprika Marinade, Bordelaise Sauce	19
<b>Abalone “Alley West” (4oz)</b>	The Original Style, Lightly Breaded, Sautéed	79
<b>Seafood Tower for two</b>	Prawns, Oysters, Seared Ahi, Salmon Poke, Alaskan King Crab & Lobster Tails	99

# Soups & Salads

<b>Classic Lobster Bisque</b>	Cup 12 Bowl 14	
<b>New England Clam Chowder</b>	Cup 11 Bowl 13	
<b>French Onion Gratinée</b>	Cup 10 Bowl 12	
<b>Caprese Salad</b>	Beefsteak Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic	13
<b>Mixed Baby Greens</b>	Quinoa, Tomato, Cucumber, Honey Dijon Raspberry Vinaigrette	11
<b>The Wedge</b>	Iceberg, Bacon, Tomato, Onion, Blue Cheese Dressing	13
<b>Caesar Salad</b>	Parmesan Crisp, Croutons	12
<b>Mediterranean Salad</b>	Cucumbers, Peppers, Onions, Tomatoes, Olives, Feta, Pine Nuts, Lemon Vinaigrette	12
<b>Roasted Beets Arugula Salad</b>	Burrata Cheese, Prosciutto, Caramelized Pecans, Balsamic Reduction	14
<b>Asian Pear Salad</b>	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	45
Faroe Island Salmon	Grilled, Lemon Butter Sauce	32
Chilean Sea Bass	Pan Seared, Lemon Dill Sauce	49
Jumbo Sea Scallops	Seared Golden Brown, Garlic White Wine Dijon, Sautéed Spinach	42
Cioppino "21"	Prawns, Scallops, Lobster, Alaskan King Crab, Fresh Fish, Saffron Garlic Broth	45
Lobster Tail (12oz)	Broiled, Garlic Herb Butter	49
Alaskan King Crab Legs (priced per pound)	Steamed, Drawn Butter and Lemon	69
Lobster Ravioli	Light Tomato Cream Sauce	30
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
Western Cut Prime Bone-In Rib Eye (22oz)		75
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
Grilled Chicken Parmesan	Mary's Free Range Chicken, Parmesan & Mozzarella Cheese, Marinara Sauce	31
<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)	34
Grilled Jumbo Scallops	19	Grilled Jumbo Prawns	15	

## Sides

Grilled Asparagus	12	Sautéed Mushrooms	9
Sautéed Spinach	9	Garlic Mashed Potatoes	8
White Truffle Mac & Cheese	10	Roasted Vegetable Quinoa	7
Crispy Parmesan Parsley Fries	9	Sautéed Brussel Sprouts <i>with Pancetta</i>	9
Au Gratin Potatoes	10		

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