

Appetizers

Freshly Shucked Oysters	½ Dozen, Cocktail Sauce, Horseradish	22
Blackened Seared Ahi	Seaweed Salad, Wasabi, Ginger, Soy Sauce	16
Salmon Poke Stack	Avocado, Seaweed Salad, Taro Chips	18
Fillet Carpaccio	Baby Greens, Capers, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette	14
Prosciutto Wrapped Scallops	Wholegrain Mustard Sauce, Aged Balsamic	23
Colossal Prawn Cocktail	Tangy Cocktail Sauce	25
Calamari Fritti	Crispy Golden Rings, Spicy Marinara Sauce	14
Maryland-Style Crab Cakes	Jumbo Lump Crab, Wholegrain Mustard Sauce, Aged Balsamic	24
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	79
Seafood Tower for two	Prawns, Oysters, Seared Ahi, Salmon Poke, Alaskan King Crab & Lobster Tails	99

Soups & Salads

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