

## APPETIZERS

Crispy Calamari/ Hot Peppers/ Fresno Chili Aioli	\$ 4.99
Mussels/ Shalots/ White Wine/ Garlic	\$ 5.99
Grilled Prawn Panzanella/ Heirloom Tomatoes/ Taggiasca Olive Vinaigrette	\$ 5.99
Beef Tartare/ Mustard Dressing/ Celery Salad/ Chips	\$ 5.99
Baby Head Lettuce Salad/ Apples/ Endives/ Tarragon Vinaigrette	\$ 3.99
Beef Salad/ Smoked Trout Roe/ Florida Pink Shrimp/ Bils Maple Yogurt	\$ 4.99
Chilled Shrimp Cocktail/ Cocktail Sauce	\$ 4.99
Oysters Rockefeller/ Spinach/ Mornay Sauce	\$ 7.99
Crab Cake/ Maryland Sauce	\$ 5.99
Alaskan King Crab Legs/ Lemon/ Malted Butter	\$ 9.99
Florida Stone Crab Claws/ Lemon/ Garlic Aioli	\$ 15.99
Lobster Bisque/ Chives/ Crème Fraiche	\$ 4.99
New England Clam Chowder / Bacon/ Garlic Croutons	\$ 4.99
Crab Chowder/ Cilantro	\$ 3.99

## MAINS

Lightly Roasted Sea Scallops/ Guanciale/ Grapefruit/ Caramelized Pork Belly/ White Anchovy	\$ 16.99
Red Snapper/ Buttermilk/ Horseradish/ Leek/ Crispy Potatoes	\$ 14.99
Black Sea Beef/ Plancha Roasted Squash/ Marinated Tomatoes/ Basil Seed Vinaigrette	\$ 17.99
Gruper/ Forbidden Rice/ Cauliflower/ Pine Nut Yogurt	\$ 14.99
Dover Sole/ Whole Roasted/ Sauce Maitre	\$ 24.99
16 oz Grilled Certified Angus Beef Delmonico Steak/ Roasted Shalots/ Watercress	\$ 19.99
8 oz Certified Angus Beef Filet Mignon/ Bernaise Sauce	\$ 19.99
Steamed Whole Cold Water Lobster/ Green Asparagus/ Driven Butter	\$ 24.99
Lobster Tail Grilled/ Soy Glazed Stir Fry Vegetables	\$ 20.99
Broiled Salmon Filet/ Lemon Hollandaise	\$ 15.99
Grilled Shrimp/ Cilantro Salsa	\$ 14.99
Fried Shrimp/ Tartar Sauce	\$ 14.99
Seven Seas Platter/ Snapper Filet/ Shrimp/ Lobster Tail	\$ 39.99
Surf & Turf/ Petite Certified Angus Beef Filet Mignon/ Lobster Tail	\$ 29.99
Seafood Extravaganza/ Steamed Whole Cold Water Lobster/ Alaskan King Crab Legs/ Mussels/ Shrimp	\$ 39.99

## SIDES

Charred Broccoli/ Red Chili/ Olive Oil	Baked Potato/ Butte/ Sour Cream/ Chives
Creamy Garlic Sautéed Spinach	Garlic Mash Potato/ Butter
Potato Wedges/ Sour Cream/ Bacon Bits	Potato au Gratin
Grilled Green Asparagus/ Hollandaise Sauce	Tomato, Onion and Blue Cheese
Cous Cous/ Garden Vegetables	Four Cheese and Mac
	Watercress and Endive Salad/ Lemon-Oil Vinaigrette

If you have any food allergies, please advise your server before ordering.  
 \*Some items are served hot or undercooked, or contain or may contain raw or undercooked ingredients.  
 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase  
 your risk of foodborne illness, especially if you have certain medical conditions.  
 Medical Examinations not included as part of the Specialty Dining Package experience.  
 An 18% gratuity charge, and specialty service charge will be added to your check.