APPETIZERS

Black Tiger Shrimp Trio / Classic Cocktail Sauce		$14
Ahi Tuna and Avocado Tower* / Pomegranate Soy Sauce		$12
Hamachi Ceviche* / Pacific Yellowtail / Lime Juice / Red Onions / Fresno Chili / Plantain Chips		$11
Jumbo Lump Crab Cake / Tartar Sauce / Lemon	($5 Dining Package Supplement)	$14
Blazing Shrimp / Crispy Shrimp / Spicy Chili Lime Mayonnaise		$9
Sautéed Calamari / Garlic Lemon White Wine Sauce		$11
Pan-Seared Scallops* / Caramelized Pork Belly / Anise Spiced Soy Glaze		$16
Sticky Thai Barbecue Ribs / Sweet Thai Ginger Slaw / Peanut Barbecue Sauce		$16
Mushroom Arancini / Tomato Sauce / Parmesan Cheese		$12

SOUPS & SALADS

Clam Chowder / Chopped Clams / Diced Potatoes / Bacon / Celery / Thyme / Cream	$7
Gumbo / Gulf Shrimp / Andouille Sausage / Broiled Chicken / Jasmine Rice	$8
Iceberg Wedge / Blue Cheese / Cherry Tomatoes / Bacon / Blue Cheese Dressing	$7
Roasted Beets / Tri-Color Beets / Fresh Goat Cheese Cream / Truffle Dressing	$8
Mesclun Mixed Greens / Butternut Squash / Pecans / Cranberries / Corn / Sherry Vinaigrette	$7

FROM THE LAND

Served with a choice of two sides

Surf and Turf* / 8 oz Filet Mignon / Lobster Tail *Certified Angus Beef®*	($19 Dining Package Supplement)	$49
Filet Mignon* / Choice of 5 oz or 8oz *Certified Angus Beef®*		$26 / $35
12 oz NY Strip Steak* / Creamy Peppercorn Sauce *Certified Angus Beef®*		$30
Chicken Breast 'Cordon Bleu' / Emmental Cheese / Smoked Ham / Dijon Mustard Sauce		$24
Roasted Cauliflower Steak / Ras al Hanout / Almonds / Grapes / Capers / Parsley		$19
Add a Broiled Lobster Tail to any Entrée		$19
Add a Shrimp Skewer to any Entrée		$12

SEAFOOD SPECIALTIES

Hong Kong Style Snapper* / Soy Ginger Lime Broth / Asian Vegetable		$35
Cold Water Lobster 1½ lbs / / Steamed or Grilled / Drawn Butter	($25 Dining Package Supplement)	$39
Seafood Linguini* / Shellfish Cream Sauce / Shrimp / Calamari / Mussels / Scallops / Mushrooms Cherry Tomatoes / Arugula		$29
Mussels Bianco/ Garlic / White Wine / Garlic Toast / French Fries		$24
Cioppino* / Lobster / Shrimp / Scallops / Clams / Mussels / Tomato - Lobster Broth / Rustic Baguette		$39
Fisherman's Platter (Fried or Grilled)* / Catch of the Day / Shrimp / Calamari / Scallops French Fries / Coleslaw / Remoulade		
Beer Battered Fish and Chips* / Alaskan Cod / French Fries / Coleslaw / Tartar Sauce / Malt Vinegar		$27

SIMPLY FRESH FISH

Market Price

Served with Roasted Provençale Tomato, Lemon, your choice of Signature Sauce. Served with a choice of two sides.

FRESH FISH PRICE $35		SAUCES	
Seabass	Salmon	Tamarind	Tartar Sauce
Branzino	COD Fish	Maître D' Butter	Mango Peach Chutney
Halibut	Snapper	White Wine Lemon Butter	Chimichurri
Grouper			

SIDES $7

French Fries	Quinoa and Kale Tabbouleh Salad	Lobster Mac and Cheese
Jasmine Rice	Seasonal Vegetable Medley	Mushroom Risotto
Potatoes au Gratin	Steamed Broccoli	Steamed Asparagus Hollandaise Sauce
Creamed Spinach	Brussels Sprouts Pancetta	
House Made Coleslaw		

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. If you have any type of food allergy, please advise your server before ordering. Consuming raw or undercooked seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness.