

## Appetizers

### OCEAN JEWELS

chilled ½ lobster, 4 jumbo chilled shrimp,  
srirachi cocktail sauce, spicy remoulade 39

### THICK CUT BACON

maple bourbon glaze, spicy orange-fennel relish 15

### CLAMS CASINO

whole baked clams, bacon, peppers, garlic butter,  
herbs, panko crumble 15

### FRENCH ONION SOUP

Signature onion blend, fontina, mozzarella 11

### LOBSTER BISQUE

lobster meat, sherry cream 14

### LOBSTER & SHRIMP STREET TACO

avocado, mango salsa, spicy mayo, soy glaze,  
toasted white corn tortilla 22

### CHICKEN MEATBALLS

sweet & spicy hoisin glaze, toasted sesame  
apple-carrot slaw 14

### SHRIMP SPRING ROLLS

southwest style grilled shrimp, cheddar,  
black beans, scallions, ancho mayo dip 19

### TORCHED BURRATA TOAST

molten burrata, grilled pear, grape tomatoes,  
toasted pistachios, prosciutto chip,  
honey balsamic drizzle, grilled rustic bread 16

### FRIED CALAMARI

flour and corn meal coated, zesty marinara 16

### TUNA TARTARE

ahi tuna, avocado, sriracha mayo, yuzu soy, toasted  
sesame, mango pico, wonton chips 17

## Small Plates

perfect for sharing

### CRISPY BRUSSEL SPROUTS

general tso sauce, toasted sesame seeds, cashews 11

### TRUFFLE PARMESAN FRENCH FRIES

garlic aioli 10

### CREAMY SPINACH AU GRATIN

gorgonzola, house made potato chips 12

### GRILLED ASPARAGUS 12

### TRUFFLE MAC N CHEESE 12

with lobster 26

## Salads 14

### CAESAR

romaine hearts, shaved parmesan,  
garlic croutons, classic dressing

### GOAT CHEESE

mixed greens, dried cranberries,  
grilled pears, brown sugar glazed walnuts,  
raspberry vinaigrette

### CHOPPED ROASTED BEET

baby arugula, orange supremes, candied pistachios,  
pickled red onion, feta, honey-citrus vinaigrette

### BLT WEDGE

grilled romaine heart, bacon, gorgonzola,  
tomato, red onion, light Italian dressing

### SALAD ADDITIONS

chicken 8 - salmon 10 - steak 12 - shrimp 12 - tuna 12

## Steaks

includes vegetable medley, choice of mashed potato, sweet potato, mashed potato croquette or french fries

10 oz FILET MIGNON 49 MARINATED SKIRT STEAK 42 14 oz NY STRIP 48

all steaks include choice of a sauce below  
au poivre - french bearaise - chadwicks steak sauce

### PRIME RIB FRIDAY & SATURDAY

Queen Cut 16 oz. 58 King Cut 20 oz. 66

mashers and market vegetable medley (while supplies last)

## Mains

### LOBSTER PASTA

gemelli pasta, lobster, shrimp, pancetta,  
vodka-tomato-cream 34

### DUCK

orange-honey lacquered,  
sweet potato mash 34

### MACADAMIA CRUSTED SALMON

saffron risotto, pineapple-mango salsa 31

### STUFFED PORK CHOP

lightly breaded boneless chop, fontina cheese,  
prosciutto, mushrooms, croquette,  
madeira sauce 28

### SESAME CRUSTED AHI TUNA

scallion rice, crispy rice noodles,  
ginger-soy glaze 33

### SHORT RIBS

boneless, cabernet wine braised,  
vegetable medley, garlic mash 35

### SHRIMP AND SCALLOPS

saffron risotto, scampi crumbs 33

### NEW ZEALAND RACK OF LAMB

pistachio crusted, port wine  
reduction, croquette 41

### THREE PAISANOS

penne pasta, sauteed shrimp, grilled chicken,  
sausage, cherry tomatoes, broccoli,  
garlic, basil, evoo, pinot grigio,  
shaved parmesan 26

### CHICKEN BRUSCHETTA

grilled *or* crispy cutlet topped with a cool  
salad of arugula, tomato, fresh mozzarella,  
red onion, balsamic syrup, french fries 27

\*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions