



## VALENTINE'S DAY SPECIALS

### RAW BAR

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<b>Peel 'n Eat Shrimp</b> <i>Steamed or Chilled</i>	\$13 1/2 lb. \$20 1lb.
<b>Raw Oysters*</b>	Market Price

### APPETIZERS

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<b>Crab &amp; Corn Chowder</b> <i>With Brandy and Tarragon</i>	\$6 Cup/\$8 Bowl
<b>Shrimp Fritters</b> <i>With Brown Sugar &amp; Tamari Dipping Sauce</i>	\$13

### ENTREES

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<b>Searred Dayboat Scallops over Fettuccini Alla Vodka</b> <i>With Applewood Smoked Bacon, Baby Peas, Locatelli, &amp; Heavy Cream</i>	\$27	<b>Shrimp and Scallop Baked Stuffed Flounder</b> <i>With Lobster Butter, Cracker Crumbs, and Served with our Daily Vegetable</i>	\$28
<b>Twin 5 oz. Beef Tenderloins Over Skillet Potatoes</b> <i>With Lump Crab Meat, Bearnaise Sauce, and our Daily Vegetable</i>	\$36	<b>Fresh Gnocchi</b> <i>Tossed with Pan Roasted Brussels Sprouts, Butternut Squash, Blue Cheese Cream Sauce, Bacon, and Toasted Pecans</i>	\$23

### DESSERT \$6

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**No-Bake Nutella Cheesecake**  
*With Fresh Berries and Whipped Cream*

*Ask your server about our gluten free choices. Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of food borne illness.*

*\*These items may be served undercooked.*