

happy

VALENTINE'S DAY

THURSDAY, FEBRUARY 14TH, 2019
STARTERS & SMALL PLATES

OYSTERS ON THE HALF SHELL - Bourbon Creek (VA) | Dewey Selects (DE)
2.75/each | 14/half dozen | 27/dozen

SPECIAL BISQUE 7

WHITE CHICKEN CHILI 7

FRESH HOMEMADE BAKED SEAFOOD DIP with ciabatta toast points 14

BURRATA CHEESE w/heirloom cherry tomatoes, grilled ciabatta, topped w/olive oil, balsamic reduction, chiffon basil 11

BUCHOT MUSSELS, P.E.I., Canada served w/toasted ciabatta in choice of Thai Red Curry or White Wine Sauce 13

QUINOA & ARTICHOKE SALAD spring greens, avocado, tomato, red onion, lemon thyme vinaigrette 7/12

PAN SEARED SCALLOPS with a lobster pea cream and mushroom risotto 14

Each guest chooses one option from course one and two.

1ST COURSE

Bisque, Caesar Salad -OR- House Salad

2ND COURSE

Hand-cut 8 oz. Filet | House Prime Rib w/au jus

Twin 4 oz. Lobster Tails | Crab Stuffed Salmon w/hollandaise sauce
and choice of one side

3RD COURSE

Dessert of Choice to Share

Dinner for Two
SPECIAL

3 COURSES
FOR
89⁰⁰

ENTREES

1.5 LB. WHOLE MAINE LOBSTER served with drawn butter & two sides MKT PRICE

LOBSTER PASTA 6 oz. lobster meat over fettuccine w/peas, carrots & spinach in a roasted red pepper cream sauce 34

TWIN 4 OZ. LOBSTER TAILS with drawn butter and a choice of two sides 36

HAND CUT 8 OZ. FILET & JUMBO CRAB CAKE served over parsley buttered mash with choice of one side 43

KONA COFFEE CRUSTED SIRLOIN served over Homemade Potato Cakes w/Herb Garlic Butter and one side 19

SAUTÉED JUMBO SHRIMP, SCALLOPS, CLAMS & MUSSELS over Fettuccini in Roasted Tomato Lobster Cream Sauce 24

PRIME 12 OZ. TENDERLOIN BURGER on a Toasted Brioche Bun with Apple Smoked Bacon and Salted Fries 16

CARAMELIZED SCOTTISH SALMON over Parsley Buttered Mash topped w/Shaved Parmesan and one side 23

PECAN CRUSTED MAHI over Parsley Buttered Mash topped with Cranberry Mango Salsa and one side 23

CHESAPEAKE BAY CRAB CAKES only fresh crab meat served with salted fries & slaw 26

SESAME CRUSTED TUNA over Hawaiian BBQ Noodles w/ Pineapple, Mango and Red Peppers and one side 24

PRIME 14 OZ. RIBEYE over mushroom risotto topped with onion rings and choice of one side 36

RIGATONI LOBSTER BOLOGNESE sweet lobster, tender veal, creamy lobster tomato sauce, parm 19

DOCKSIDE STEW w/ clams, mussels, shrimp, scallops, and fish in a tomato broth over Jasmine rice with grilled bread 23

HOMEMADE SIDES

Parsley Buttered Mash | Broccoli
Spinach & Carrots | Sautéed Mushrooms
Homemade Apple Slaw | Salted Fries
Creamed Spinach | Neva's Potatoes
Sweet Potato Fries | Mac & Cheese
Loaded Baked Potato (+\$3)

DESSERT

Strawberry Mousse Torte chocolate cake
layered with chocolate & strawberry mousse
garnished with chocolate ganache &
chocolate covered strawberry
Cheesecake Swirl Brownie
a la Mode
Apple Cobbler a la Mode

SUMMER
HOUSE
A Coastal American Grill.