

Celebrate Valentine's Weekend



BUBBLES & CAVIAR FOR TWO

Taittinger Brut and Kaluga Reserve "The New Beluga"
Two Glasses Champagne and 1 oz Caviar Buckwheat Blini's + Traditional Garnishes 125.

JUMBO KEY WEST STONE CRAB CLAW

Better Than Joe's Mustard Sauce / mkt.

Amuse Bouche

WAGYU & TRUFFLES

Seared Cube Miyazaki A-5 Wagyu Shaved Alba Truffle

Appetizer

SOUTH AFRICAN LOBSTER MORSELS lightly fried, local honey-mustard aioli

CHILE GLAZED TIGER SHRIMP citrus yuzu, pickled cucumber, scallions

HALF DOZEN "EAST & WEST COAST" OYSTERS ON THE HALF SHELL pink peppercorn mignonette, cocktail & horseradish sauce

HALF & HALF COCKTAIL colossal lump crab & jumbo Florida shrimp - spicy pink brandy mayo, cocktail sauce

SUSHI GRADE AHI TUNA TARTARE* hass avocado, radish petals, white soy citronette

COLOSSAL LUMP CRAB CAKE - MARYLAND STYLE lemon grain mustard emulsion

PRIME BEEF TENDERLOIN "EVERYTHING" CARPACCIO arugula, shaved parmesan, garlic dijon aioli

"CHOPPED" SALAD hearts of palm, chickpeas, triple cream blue cheese wedge, lemon-basil ranch

Entree

FILET MIGNON - GENUINE 1855 BLACK ANGUS

PRIME NEW YORK STRIP BLACK DIAMOND

PRIME BONE IN RIBEYE BLACK DIAMOND

BROILED & STUFFED TWO POUND LOBSTER with savory Maryland style colossal lump crab, drawn butter, lemon

WHOLE TWO POUND MAINE LOBSTER steamed and cracked, drawn butter, lemon

SIGNATURE SOUTH AFRICAN TWIN LOBSTER TAILS lightly fried, honey mustard aioli, drawn butter

SURF & TURF half two pound Maine lobster + filet mignon - drawn butter, lemon

CHILEAN SEA BASS "HONG KONG" wok spinach, sesame soy broth, ginger, jasmine rice

FAROE ISLANDS SALMON & COLOSSAL LUMP CRAB "OSCAR" coconut lobster sauce, sesame sushi rice cake

Sides

Choice of One

CURLY MAC & SMOKED GOUDA

YUKON GOLD POTATO PUREE

THICK CUT ONION RINGS

CREAMED BABY SPINACH

JUMBO ASPARAGUS, HOLLANDAISE

PURE CREAMLESS CORN MASH

1 LB. BAKED IDAHO - BUTTER, SOUR CREAM, CHIVES

Dessert

SELECTIONS PRESENTED BY SERVER

250/pp. | Wine Pairings 69/pp. Price is per person. No Substitutions. Tax & Gratuity Not Included.

* These items are served raw or undercooked or may contain raw or undercooked ingredients.
Consuming raw or undercooked meat may increase your risk of food borne illness. Feb. '25