

**BRUT, MOET & CHANDON IMPERIAL**

105

~ Bottle ~

**VALENTINE'S LEMON DROP**

Tito's Vodka, lemon juice, strawberry, Orange Liqueur 15

**APPETIZER****PARADISE SEAFOOD TOWER\****½ lb Snow crabs, 12 Chesapeake Oysters on the half shell\* 8 jumbo shrimp, served with mignonette and cocktail sauce 79  
~ Premium Oysters + \$10***SPANISH CHORIZO MUSSELS***1 lb. P.E.I mussels, Spanish chorizo, tomatoes, garlic, onions, served with bread 17  
~ 2 lb — 30***CRAB QUESADILLA***Stuffed with jumbo lump crab, cheeses, peppers, onions, pico de gallo, guacamole, and sour cream 16***OYSTER ROCKEFELLER***Six Fresh oysters topped with sautéed onions, crispy bacon, and wilted spinach, finished with a rich, creamy sauce and baked to perfection. 24***SHRIMP & CRAB GUACAMOLE***Creamy avocado guacamole made from scratch, topped with tender jumbo lump crab meat and succulent shrimp. Served with crispy corn tortilla chip 17***KUNG PAO POINT JUDITH CALAMARI***Crispy Point Judith calamari tossed Kung Pao-style with roasted cashews, and a bold chili-ginger soy glaze.***JUMBO CRAB STUFFED MUSHROOMS***Succulent jumbo lump crab meat topped with a golden layer of melted Parmesan cheese, broiled to perfection. Served with garlic lemon butter 17***PREMIUM OYSTERS\* ON THE HALF SHELL***Dozen Freshly shucked, mignonette and cocktail sauce 40***FRIED TRIO***Fried shrimp, Oysters and calamari, marinara and remoulade sauce 20***CHARDONNAY WINE MUSSELS***1 lb. P.E.I mussels, steamed in a fragrant lemon garlic white wine sauce, served with warm, crusty bread for dipping. 17  
~ 2 lb — 30***SEA****MAR Y TIERRA FEAST FOR TWO***A luxurious feast featuring a flame-grilled 12 oz New York Strip Steak,\* two garlic-butter shrimp skewers, and two tender lobster tails finished with lemon-herb butter. Served with flavorful Spanish rice and fresh house salad 110***GRILLED MAINE TWIN LOBSTER TAILS & BLACKENED SCALLOPS***Succulent twin lobster tails and blackened scallops served with mashed potatoes, sautéed vegetables, and a spicy tomato bacon sauce. 79***CHEF'S OCEAN ELEGANCE***Three baked sea scallops and three crab-stuffed shrimp in lemon caper sauce, with roasted shiitake mushrooms and garlic mashed potatoes. 36***BOUILLABAISSE***A traditional Provençal seafood stew featuring salmon, tuna, shrimp, and mussels, gently simmered in a fragrant saffron-tomato broth infused with fresh herbs and Mediterranean spices. 27**~ Add three Scallops +12- or - Lobster tail +21***JUMBO LUMP CRAB CAKE***Single or Double Premium Jumbo lump crab cake, remoulade sauce served with coleslaw and hand cut French fries 33***ALASKAN SNOW CRAB LEGS***Premium 1 lb or 2 lb Snow Crab Legs Steamed and dusted with Old Bay seasoning, served with Old Bay drawn butter. MKT***BLACKENED WHOLE GRILLED BRANZINO***Mediterranean Sea Bass with fresh herb cream sauce, sautéed veggies and mixed greens. (20 mins) 35*

SEA

**CHILEAN SEA BASS**

*Blackened Chilean Sea Bass crowned with succulent Maine Lobster meat, creamy garlic sauce served with garlic mashed potatoes* 55

**CRAB STUFFED SHRIMP**

*Jumbo lump crab meat, rice, sautéed vegetables, creamy lemon butter sauce* 32

**BLACKENED PAN SEARED YELLOWFIN TUNA\***

*Topped with jumbo Lump crab meat, sun-dried tomatoes, shiitake mushrooms, creamy lemon butter sauce, served with white rice* 30

**OCEAN SEAFOOD PLATTER**

*Broiled Shrimp, Lobster Tail, Scallops, lemon Butter Sauce, served with white rice and sautéed vegetables* 55

**CRAB STUFFED SALMON**

*Served with mashed potatoes, fresh sautéed vegetables and lemon caper cream sauce* 32

PASTAS

**LOBSTER FETTUCCINI**

*Fresh Maine lobster meat with cherry tomatoes, spinach, and garlic in a brandy lobster cream sauce, Parmesan cheese.* 42

**SEAFOOD PASTA**

*Shrimp, calamari, and mussels sautéed with peppers and onions in a homemade lobster cream sauce, served over fettuccine pasta.* 28

**WILD SEA SCALLOPS**

*Penne pasta with sautéed onions, peppers, peas, garlic, and bacon in a creamy sauce, topped with Parmesan cheese.* 33

LAND

**NY STEAK OSCAR STYLE**

*12 oz grilled steak\* topped with jumbo lump crab, golden toasted breadcrumbs, and finished with a rich lemon butter sauce. Served with seasoned Spanish rice.* 45

**LAND & SEA\***

*6oz Juicy, tender NY strip\* paired with three crab-stuffed shrimp, topped with creamy lemon butter sauce. Garlic mashed potatoes and sautéed vegetables.* 41

FRIED

**BALTIMORE SEAFOOD PLATTER**

*Fried beer battered cod, shrimp, Fried crab cake, fries, coleslaw and remoulade sauce* 35

**THE CAPTAIN**

*Fried mini jumbo lump crab cake, Three fried shrimp, 3 fried scallops, and Three fried oysters, served with fries, coleslaw, and remoulade sauce.* 42

**SHRIMP PLATTER**

*Crispy beer battered shrimp, coleslaw and chipotle sauce served with hand-cut French fries,* 25

HANDBELDS

**CONNECTICUT STYLE LOBSTER ROLL**

*Maine Lobster meat, served warm on a split top bun, drawn butter, coleslaw and French fries* 33

**TRADITIONAL MAINE LOBSTER ROLL**

*Served chilled, lightly dressed in home-made lemon butter mayo, stuffed in a buttery split-top bun, coleslaw and French fries* 33

**LOBSTER TACOS**

*Three buttery lobster tacos, napa cabbage, mozzarella in a toasted cheese tortilla. chipotle sauce, Served with house cut French fries* 33

ENHANCEMENTS

~ Grilled Lobster Tail | ½ Lb Alaskan Snow Crab Legs | Jumbo Lump Crab Cake|Three Scallops| Three Shrimps |  
Crab Meat ~