

VALENTINES DAY

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 FETTUCINI

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

## HANDHELDS

### 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 ~