## Celebrate with us February 14<sup>th</sup> & 15<sup>th</sup> For Valentine's Day APPETIZERS

Crab Stuffed Mushrooms (5)	\$ 10.99
A crab mousse stuffing in jumbo fresh mushrooms	
Calamarí A 6-oz. portion of lightly breaded calamari rings &	\$ 12.99
tentacles served with rémoulade and lemon.	
<u>FEATURES</u>	
Comes with soup of the day or side salad (house or Caesar)	
Oscar Dagata & Chaiga Perima Pilo ( . C	
Oven Roasted Choice Prime Rib (choice of one side)	\$ 34.99
12 oz. Slow roasted U.S.D.A. choice prime rib served with Au	íus.
Cajun Shellfish Pasta (no side choice)	\$ 34.99
Lobster tail, shrimp, & baby bay scallops sauteed with red & green	
pepper, onion, mushroom over fettuccini alfredo. (no side choi	ce)
Baked Chicken Oscar (choice of one side)	\$ 24.99
2- 60z. chicken breast topped with asparagus and crab mousse	2
baked and topped with a white wine cream sauce.	
Top Sirloin Steak & Fried Shrimp (choice of one side)	\$ 29.99
A 10 oz. U.S.D.A. choice top sirloin steak charbroiled and	+ - <i>D</i> - <i>DD</i>
accompanied by 4 jumbo breaded fried shrimp.	
French fried Lobster Tail (choice of one side)	\$ 35.99
A 6 oz. cold water lobster tail breaded and fried. Served with	
lemon, drawn butter and cocktail sauce.	
Broiled Lobster Tail (choice of one side)	\$ 49.99
A 9 oz. North Atlantic lobster tail served with drawn	
butter and lemon wedge.	
Brownie with ice cream , caramel, & chocolate syrup	\$ 5.99
New York Cheesecake topped with caramel and chocolate sauce	\$ 6.99
Homemade bread pudding with Bourbon caramel sauce	<i>\$ 7.99</i>