

VALENTINE'S SPECIAL MENU FOR TWO!



Available Friday, February 14th & Saturday, February 15th \$160 PER COUPLE*

APPETIZER

Choose One Appetizer To Share

CANADIAN BLACK
MUSSELS

FRIED CALAMARI CRAB STUFFED MUSHROOMS

 \Leftrightarrow

ENTRÉE

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Choose One Entrée and Two Homemade Classic Sides To Share

THREE POUND LAZY MAN'S STYLE LOBSTAH

Stuffed with Shrimp and Scallops with Warm Butter, White Wine & Lemon

Make it a Surf & Turf! Add:

120Z. CREEKSTONE FARMS RIBEYE

Topped with Crispy Fried Onions (+\$38)

OR

320Z. CREEKSTONE BLACK ANGUS TOMAHAWK STEAK & 70Z. CRACKER-CRUSTED MAINE LOBSTER TAIL

Sauteed Button Mushrooms, Béarnaise Sauce, Demi-Glace

Upgrade Your Lobster Tail for: 1.5 POUND CRACKER-CRUSTED MAINE LOBSTER

Served with Drawn Butter & Lemon (+\$33)

Classic Sides: Crispy Potato Chips with Chef Mike's Remoulade Sauce, Sweet Coleslaw, French Fries, Cheese Grits, (3) Hush Puppies, Jasmine Rice, Vegetable Of The Day, Garlic Mashed Potatoes, Sweet Potato Casserole.

Premium Sides: Sweet Potato Fries (+2), Creamed Spinach (+3), House Salad (+4), Caesar Salad (+4),

Cup of Chowdah (+5), Cup of Lobster Bisque (+7)

DESSERT

Choose One Dessert To Share

AUNT PEGGY'S WICKED WHOOPIE PIES

A New England Specialty! Two Chocolate Round Cakes Sandwiched with our Lightly Sweet Vanilla Buttercream and Valentine's Sprinkles

OR

FRESH BERRIES CHEESECAKE

Topped with Homemade Whipped Cream

SPECIALS FROM THE BAR

GLASS OF CHAMPAGNE

PER PERSON

Included with this menu!

LA CREMA CHARDONNAY OR PINOT NOIR \$40/BOTTLE



LOVE BUG COCKTAIL \$9 Tito's Vodka, Lime Soda, Cranberry Juice, Grenadine, Fresh Strawberries