



## SHARING & BOWLS

**YUCATÁN SNAPPER, SHRIMP & BLUE CRAB CEVICHE**  
pineapple, tomato, onion, chilies, lime juice, olive oil, tortilla strips  
**\$16.95**

**HOT-CHEESY SPINACH, BLUE CRAB & ARTICHOKE DIP**  
warm tortilla strips  
**\$18.00**

**LOBSTER BISQUE, SHERRY, CHIVES & 'LOBSTER SALAD'**  
**\$14.59**

**BLUE MUSSELS & CHORIZO IN BASQUE-STYLE**  
saffron, tomato, garlic, chilies, vino verde, parsley, crusty bread  
**\$14.75**

**WESTERN PACIFIC CALAMARI, GULF SHRIMP & ASPARAGUS, FLASH FRIED**  
tomato sauce, ravigote sauce, lemon  
**\$14.00**

**TABLESIDE TOSSED CAESAR SALAD, ANCHOVY DRESSING, REGGIANO CHEESE**  
marinated white anchovies, garlicky croutons  
**\$14.00**



## LARGE PLATES

**PANÉED JUMBO GULF WHITE SHRIMP (6), BLUE CRAB & SICILIAN HERB BUTTER**  
steamed white rice, roasted asparagus  
**\$31.95**

**OYSTER STUFFED & BRAISED BOBWHITE QUAIL (2)**  
mushroom butter broth, cheesy heirloom grits  
**\$28.95**

**GEORGES BANK SEA SCALLOPS A LA PLANCHA (6)**  
bay leaf-thyme butter, creamed corn, fried baked potato  
**\$35.95**

**CHATEAUBRIAND OF BLACK ANGUS FOR TWO**  
pan sauce of exotic mushrooms, garlicky hotel butter, creamed spinach, fried baked potatoes, marinated tomato  
**\$69.95**



## FRIDAY & SATURDAY

**PRIME RIB CART, CARVED TABLE-SIDE**

**SLOW ROAST, AGED PRIME RIB \***  
16oz full cut or 10oz english lunch cut, garlicky au jus, creamed sweet corn,  
super loaded baked potato and a small green room salad

**10 OZ. \$32.95 / 16 OZ. \$37.95**