



MENU

THREE COURSE PRIX FIXE MENU

3 courses \$58 per person



SETTING THE MOOD APPETIZERS

CAESAR SALAD with parmesan croutons and anchovies	\$12	CHOP CHOP SALAD	\$13
MARYLAND CRAB CAKE over cusabi slaw salad and grain mustard sauce	\$17	JUMBO SHRIMP COCKTAIL	\$19
FRESH OYSTERS* on the half shell with cocktail and mignonette sauce	\$20	SKIPJACK'S CLAM CHOWDER	\$8
RHODE ISLAND CALAMARI zesty fried calamari tossed	\$16	LOBSTER BISQUE	\$14



IRRESISTIBLE ENTREES

BAKED LOBSTER CASSEROLE fresh lobster meat, creamy lobster sauce topped with Jack cheese and bread crumbs	\$37	SEARED DUCK seared duck breast, German style red cabbage, fingerling potatoes in an orange sauce	\$31
SWORDFISH AU POIVRE peppered swordfish and fresh creamy mushroom risotto	\$35	WASABI CRUSTED SALMON wasabi encrusted salmon drizzled with miso dressing, stir fried vegetables	\$31
GINGER SEA BASS Asian vegetables and steamed white rice	\$38	NEW YORK SIRLOIN STEAK* 12 oz. center cut Black Angus with house made steak sauce	\$44
BAKED STUFFED SHRIMP five large shrimp baked with our savory house made crabmeat	\$32	VALENTINE'S SURF AND TURF* steak tips and grilled jumbo shrimp served with fresh vegetables	\$35



SWEET TREATS

WHITE CHOCOLATE HEART

vanilla ice cream covered in white chocolate ganache, drizzled with dark chocolate and mascarpone whipped cream

HOUSE MADE TIRAMISU

Bailey's and Kahlua tiramisu

VERY BERRY SORBET

topped with Prosecco and fresh berries



\$58 per person prix-fixe: includes choice of appetizer, entrée and dessert

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.