

Weekly Food Specials

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO ORDERING.

Soups & Salads

French Onion Soup – \$10 

Side Garden Salad – \$7  

Mixed Greens, cucumber, tomato, shaved carrots, and sliced red onion

Side Caesar Salad – \$7 

Romaine lettuce, parmesan crisps, house-made croutons, Caesar dressing

Tomato Mozzarella Caprese – \$14  

Sliced tomato, fresh mozzarella, basil, drizzled with olive oil and balsamic reduction

Appetizers

Jumbo Shrimp Cocktail – \$19 

Chilled jumbo shrimp served with cocktail sauce and a lemon

Ahi Tuna Tower – \$20

Layered with white rice, mango salsa, avocado, and Ahi tuna topped with a spicy soy mayo and sesame seeds, served with crispy wontons

Spinach Artichoke Dip – \$17  

Creamy spinach and artichoke dip topped with mozzarella cheese, baked to perfection, and served with corn tortilla chips

Entrees

StrawberryFields Salad – \$16  

Mixed greens, sliced red onion, candied walnuts, crumbled feta cheese, and sliced strawberries, served with balsamic vinaigrette dressing

► Add-On's: Chicken +8 | Tuna Salad +8 | Steak Tips +13 | Salmon +14

Lobster Eggs Benedict – \$26 



Two crispy English muffins, topped with lobster claw and knuckle meat, poached eggs, and drizzled with hollandaise, served with breakfast potatoes

Steak Frites – \$28

Herb butter-basted tenderloin tips, beef tallow hand-cut fries served with a brandied peppercorn sauce

Lobster Roll – \$32

Chilled fresh claw and knuckle meat mixed with mayonnaise, lemon, and fresh dill, over a bed of shredded lettuce served in a toasted brioche roll, hand-cut French fries, coleslaw, and a lemon wedge

Pasta Primavera – \$26  

Rigattoni pasta, spinach, mushrooms, green peppers, tomatoes, zucchini, and summer squash tossed in a herbed garlic oil

► Add-On's: Chicken +8 | Tuna Salad +8 | Steak Tips +13 | Salmon +14

Lobster Mac & Cheese – \$34 

Gemelli pasta, our three cheese blend, fresh claw and knuckle meat, topped with Ritz cracker crumb, baked to perfection

Guinness Braised Short Ribs – \$34 

Guinness stout braised short ribs served with a rich demi-glaze, Irish champ, and haricot verts

Sides

Hericot Verts – \$7

Brown Butter Baby Carrots – \$8

Seasonal Vegetables – \$6

Coleslaw – \$6

Irish Champ – \$7

Baby Baker Roasted Potatoes – \$5

Beef Tallow Hand-cut Fries – \$6

Dessert

Berry Panna Cotta – \$12 

Light and creamy vanilla Panna Cotta with a triple berry compote and fresh berries

Boozy Cupcakes – \$5

◆ **Dirty Shirley** – Red Velvet Cake with a whipped cream frosting, chocolate covered cherry and cherry vodka pipette

◆ **Berry White** – Vanilla cake with Triple Berry filling, Marscapone buttercream and berry vodka