

# NEW YEARS SPECIALS

## == APPS ==

### **Grilled Oysters**

Grilled on the half shell topped with bourbon and cajun lobster butter, served with cocktail sauce — 7/12

### **Half shell Oyster**

Served raw on the half shell w/cocktail sauce — 6/11

### **Shrimp Cocktail**

6 Jumbo shrimp w/cocktail sauce — \$9

### **Pork Belly**

Seared pork belly topped with a maple jalapeno glaze served w/cornbread french toast — \$8

### **Crab Cakes**

2-3 oz house made and seared golden brown served w/roasted red pepper remoulade — \$9

### **French Onion Soup**

\$5

### **Crab Chowder**

succulent crab in a rich creamy reduction — \$7

## == ENTRÉES ==

**All entrées served with garlic mashed and broccolini**

### **Twin Lobsters**

2-3 oz lobster tails w/clarified butter — \$25

### **Filet and Lobster tail**

6 oz filet topped with herb butter with a broiled lobster tail — \$27

### **Crab Stuffed Haddock**

Baked haddock stuffed with crab meat, and topped with a white wine cream sauce — \$18

### **Herb Crusted Elk**

Blackened Sweet Potato Hash, Braised Brussels Sprouts, and Cranberry Sauce — \$29

### **Broiled Scallops or Shrimp**

Topped with old bay and butter — \$20

### **Chicken Cordon Bleu**

Fried golden brown and topped with a white cream sauce — \$18

### **Prime Rib**

Slow roasted and perfectly seasoned — \$25

### **Grilled Pork Tenderloin**

Marinated and grilled served with blueberry chutney — \$16

### **8 oz Filet**

Grilled to your liking and served with herb butter — \$26