

SERVING OUR  
FULL MENU

Happy

Father's  
Day

ALL DAY LONG

 **HAPPY**  **FATHERS**  **DAY**  **SPECIALS**

## APPETIZERS

New England Style Clams and Fresh Rock Shrimp Chowder

Chilled Cucumber Soup with Avocado and White Crabmeat

Colossal Dungeness Crabmeat Cocktail, Cucumber Crème, Dijon Remoulade,

Truffle Burrata Cheese with Fresh Prosciutto Wrapped Diver Scallops

*Baby Arugula, Endive, Fresh Peaches, Heirloom Cherry Tomatoes, Figs Jam, Balsamic Glaze*

*Enjoy Our Happy Hour from 4 to 6 Monday to Friday Half Price All Drinks at The Bar*

## ENTREES

**Pan Roasted Wild Alaskan Halibut Filet**

*White Crabmeat Saffron Risotto, Fresh Grilled Asparagus, Light Provençal Sauce*

**Sautéed Big and Delicious Soft Shell Crabs**

*Fresh Creamy Mashed Potatoes, Wilted Garlic Baby Spinach, Capers, Light Lemon Sauce*

**8 Oz. Crab Stuffed Lobster Tail**

*Herb Roasted Baby Yukon Potatoes, Roasted Vegetables, Lemon Butter Sauce*

**14oz. Grilled Angus Prime Ribeye Steak**

*White Truffle Alfredo Potatoes, Sautéed Haricot Vert, Carrots, Au Poivre Sauce*

### Premium East Coast Oysters

\* Malpeque Oysters from P.E.I Canada

\* North Shore Gold from Canada

### Premium West Coast Oysters

\* Hama Hama from Washington

\* Big Cove from British Columbia

Homemade Decadent Cappuccino Tartufo with Fresh Berries

Wild Blueberry Cobbler Served Warm with Vanilla Bean Gelato

**HOUSE SPECIALTIES:** \**Bon Appétit*\* (Ask for Availability)

~ Nova Scotia Lobster and Seafood Paella with Spanish Adobo Rice

~ 10 Oz. Grilled Prime Filet Mignon with Melted Gorgonzola and Bordeaux

~ Giant Shrimp Scampi with Rice, Roasted Vegetables, Lemon White Wine

~ Maine Lobsters Steamed with Potatoes, Roasted Vegetables Drawn Butter

~ Shellfish Bouillabaisse with Branzino Filet and Saffron Tomato Broth