



# MOTHER'S DAY FEATURES



## APPETIZERS

Soup Du Jour - \$5 Cup \$7 Bowl

New Zealand Green Shell Mussels - \$18.00

*Steamed and served with your choice of fra diablo sauce or garlic butter*

Smuggler's Chilled Seafood Tower - \$69.00

*4 Blue Point oysters, 4 James River oysters, 4 wild Connecticut littleneck clams, 4 Virginia middleneck clams, 4 Connecticut top neck clams, 4 colossal cocktail shrimp, 1/2 lb peel-and-eat chilled shrimp, 15 slices sesame-seared ahi tuna, and 1/4 lb Maine lobster cocktail*

Quiche Lorraine - \$12.00

*Swiss cheese, bacon, and shallots, served with a corn muffin*

## ENTREES

16oz Cold Water Lobster Tail - \$75.00

*Steamed or broiled with drawn butter and your choice of two Smuggler's sides*

Soft Shell Crab - One for \$25.00 or Two for \$38.00

*Fresh from North Carolina*

*Scampi-style or deep fried with tartar and garlic sauces*

*Served with your choice of two Smuggler's sides*

Stuffed Chicken Florentine - \$30.00

*Fresh chicken breast filled with shrimp, spinach, and cheeses, topped with a white wine lemon cream sauce.*

Steak Au Poivre - \$50.00

*Two 4oz filet mignon medallions, pan-seared with black peppercorns in a brandied cream demi-glace*

## DESSERT

Strawberry Shortcake - \$10.00

*Layers of white cake, fresh strawberries, and whipped cream*

*Available May 10th<sup>th</sup> Only*

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

\*Prices and promotions subject to change and can vary\*

