

New Year's Eve Menu

soups & starters

- Lobster Bisque \$11
chunks of fresh lobster meat in a creamy sherried lobster bisque
- Classic Oysters Rockefeller (4) . . . \$8
baked with spinach, swiss cheese and a hint of pernod
- Thai Curry Shrimp (5) \$9
spicy curried shrimp on top of edamame,
corn and sundried tomato salad
- Prosciutto Caprese Crustini (5) . . . \$8
sliced thin and topped with tomato, fresh mozzarella,
fresh basil and drizzled with balsamic glaze
- Five Onion Soup \$8
caramelized mix of onions in a sherried beef broth, topped with
ciabatta croutons and glazed with gruyere and smoked gouda

salads

- Caribbean Caesar Salad . . side salad \$3
. full size \$9
crisp hearts of romaine lightly coated with our own
island caesar dressing, homemade croutons, and asiago cheese
- House Salad side salad \$3
. full size \$10
spring mix and romaine with sundered cranberries,
fresh orange sections, feta cheese and sunflower seeds
served with our raspberry-shallot balsamic dressing

DINNER SERVED FROM 5-11PM
PLEASE CALL TO RESERVE

Entrees

- Black Angus Filet Mignon \$37
rubbed with fresh herbs, pan seared in virgin olive oil,
topped with a wild mushroom ragout, port demi glaze
- Twin Lobster Tails \$52
seasoned and broiled with butter, lemon and
white wine then served with drawn butter
- Prime Rib Au Jus \$34
slow roasted with herbs and served with
horseradish crème and au jus
- Broiled Seafood Platter \$48
half warm water lobster tail, rockfish, shrimp,
scallops and crab cake broiled with butter and white wine
- Veal á la Mayers \$25
tender veal tips with artichoke hearts, portobello mushrooms,
garlic white wine dijonnaise sauce and topped with toasted panko
- Seafood Mac & Cheese \$32
shrimp, lump crab, lobster and pollack tossed with a three
cheese cream sauce and cavatappi pasta then baked with a
panko crust (pasta serves as the starch for this selection)
- Crab Cakes \$34
broiled and served with a sweet chili remoulade
- Surf & Turf \$48
combination of 6oz. broiled lobster tail and pan seared petite
certified black angus filet with a rich demi glaze and drawn butter
- Pan Seared Rockfish \$30
fresh local rockfish pan seared and topped with roasted corn
and lump crab, served with beurre blanc
- Stuffed Lobster Tail \$39
6oz broiled lobster tail with crab stuffing topped
with imperial sauce and baked to golden brown
- Grilled Chicken \$28
topped with shrimp, tasso ham and bearnaise sauce
- Salmon Navarré \$29
grilled Atlantic Salmon topped with spinach, prosciutto,
lump crab and caper beurre blanc