



Sparkling Kiss ~ Sparkling Wine & Raspberry 14
Aphrodite Martini ~ Soju, Pomegranate & Pineapple 15

Valentine's Specials

Maine Lobster Bisque - Sherry, Citrus Crème Fraiche, Fresh Chives - Cup **9** Bowl **13**
Sauvignon Blanc, Secundino, Napa Valley 2021 15/58

Buckley Bay Kumamoto on the Half Shell (1/2 Dozen) - Grilled Onion Mignonette **21**
Brut Rose Sparkling, Sofia, Monterey Coast 16/60

Fresh Maine Lobster & Dungeness Crab Salad - Romaine, Avocado, Farm Egg, Cucumber, Bistro Dressing **25**

Pinot Gris, Brassfield Winery, High Serenity Ranch 15/58

Creekstone Ranch New York Steak - White Truffle Fries, Wild Arugula, Watercress & Fennel Salad, Gorgonzola Butter **47**

Cabernet Sauvignon, Secundino, Atlas Peak 2018 Napa Valley 22/84

Surf & Turf – Maine Lobster Meat & Grilled Filet Mignon, Buttermilk Mashed Potatoes, Green Beans **54**
Proprietary Red Blend, Taken, by Trincherro, Napa Valley 2020 20/76

Maine Lobster Meat & Mussels Saffron Risotto - Carrots, Peas, Manchego Cheese, Wild Arugula **41**
Chardonnay, No Love Lost Wine Co. 16/60

Valentine's Dessert

Scharffen Berger Dark Chocolate Dipped Long Stem Strawberries 12
David Clinton "Forte" Late Harvest Zin, Sonoma 2014 12

Chocolate Lava Cake 12

Royal Takaji "5 Puttonyos Azzu" 2013 16

Starters & Salads

Baked Maine Lobster Mac 'n' Cheese – Dry Vella Jack, Crispy Onions **24**

Healthy Garden Fries – Green Beans, Sweet Potatoes, Brussel Sprouts, Red Onions, Chipotle Aioli, Sweet Chili Sauce **16**

Buttermilk Battered Calamari – Green Beans, Red Onion, Ancho Chili-Lime Aioli **18**

Empanadas - Achiotte Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraiche, Queso Fresco **17**

Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Paprika, Garlic & Mustard – Served with Focaccia Bread **18**

Crispy Fried Potstickers – Chicken & Vegetables, Sesame-Soy Chili Dipping Sauce **18**

Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil **18**

Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli **19**

Bartlett Pear, Fuji Apple & Mandarin- Arugula, Point Reyes Blue Cheese, Candied Pecans, Raspberry Champagne Vinaigrette **18**

Fresh Dungeness Crab Louie - Romaine, Avocado, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **23/35**

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing **18/23**

Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano **13/18**

Add to any item- Scallops 13-Grilled Chicken 9-Wild Mexican Prawns 12-Dungeness Crab Meat 15 -Filet Mignon 18

Mains

Pan Seared Sea Scallops – Cauliflower-Potato Puree, Seasonal Vegetables Medley, Meyer Lemon Capers Butter Sauce **39**

Cabernet Braised Short Ribs & Potato Manchego Gnocchi – Wild Mushrooms, Cherry Tomatoes, Thyme & Sage Reduction **39**

Pan Roasted Ora King Salmon – Buttermilk Mashed Potatoes, Tangerine Salsa, Soy-Honey Glaze, Lemon-Grass Verbena Nage **38**

Our house-made focaccia bread is available upon request

Penne Pomodoro Pasta -Sweet Corn, Plum Tomatoes, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano **27**

Pasta Additions - Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 - Lobster Meat 13

Tri Color Parmesan Cheese Tortellini – Green Beans, Wild Mushrooms, Meyer Lemon Alfredo Sauce **29**

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