



Dinner

FROM THE ISLAND WATERS

FRESH LOCAL LOBSTER TWO WAYS (GF)

Lobster & Shrimp Scampi Stuffed Lobster.....	\$39
Fresh Steamed Lobster.....	\$32
<u>Add Turf to your Surf: 8 oz fresh, hand cut Ribeye or New York.....</u>	\$15

All lobster dishes are served with your choice of two housemade sides

STEAK DINNER

One of our choice hand cut 14oz steaks: NY Strip, Ribeye or Prime Rib (GF)

with your choice of two housemade sides.....\$32

FROM THE ATLANTIC TO THE PACIFIC WATERS

Lobster Alfredo Stuffed Lobster (GF)	\$39
pasta of the night, tossed with fresh medallions of fresh lobster in our creamy Alfredo sauce stuffed in a 1 lb or larger lobster, served with garlic cheesy bread and corn on the cob	
Fresh Local Tomato Basil Wahoo (GF)	\$33
pan seared in a extra virgin olive oil, white wine, roasted garlic lemon sauce with local arugula and baby spinach over your choice of garlic mash or pasta of the night	
Caprese Shrimp Penne	\$29
roma tomatoes, roasted garlic, spinach and fresh mozzarella tossed in a white wine extra virgin olive oil sauce topped with Pauli's fresh basil and lemon	
Grilled Sesame & Mandarin Orange Salmon (GF)	\$32
Norwegian salmon served over a fresh spinach and herb Ferro	
Stone Baked Crab Oscar Stuffed Mahi (GF)	\$34
served over a white rice topped with grilled asparagus and a light lemon hollandaise	
Alaskan Snow Crab Clusters (GF)	\$35
one and a half pounds steamed or chilled served with two housemade sides	
Seafood Ravioli	\$33
local lobster, shrimp, mahi and baby spinach tossed in a garlic parmesan cream sauce over cheese filled ravioli	
Southern Fried Catfish	\$22
served with garlic mashed potatoes, creamed spinach and a Sriracha butter sauce	
Over The Top Local Lobster Salad Roll	\$25
fresh daily local lobster salad stuffed in a toasted french roll with crisp bib lettuce and roma tomatoes	

FROM THE HILLS & PASTURES

Roasted Rack of Lamb (GF)	\$35
served on a bed of garlic mashed potatoes with a wild mushroom marsala sauce and pan seared broccolini	
Grilled Gorgonzola Ribeye (GF)	\$34
topped with caramelized onions and mushrooms with gorgonzola cream served with baked potato and fresh corn on the cob	
Cruzan Black Strap BarBQ Spare Ribs (GF)	\$28
with island rice and beans and brown sugar corn bread	
Grilled Twin Pineapple Pork Chops (GF)	\$29
bone in pork chop marinated in a pineapple teriyaki bourbon brine garnished with braised cabbage and garlic mashed potatoes	
Slow Roasted, Hand Cut Rosemary Prime Rib (GF)	Queen Cut \$28 / King Cut \$32
with au jus and horseradish cream sauce served with your choice of two housemade sides	
Best Beef Burger	\$17
100% Angus beef burger topped with Vermont Cabot Cheddar cheese, applewood bacon, lettuce, basil marinated tomato and fried onion rings and Pammmy's brown sugar BBQ sauce served with seasoned hand cut fries	
Lori's Award Winning Golden Fried Chicken	\$25
four pieces of chicken served with your two favorite housemade sides and brown sugar corn bread	
Golden Chicken Parmesan	\$25
topped with melted mozzarella and our housemade marinara over pasta of the night	

HOUSEMADE SIDES:

Sautéed Mushrooms
Corn on the Cob
Caramelized Onions
Broccoli

Baked Potato
Regular or Garlic Mashed Potatoes
Baked Sweet Potato
Saffron Rice
Seasoned Hand Cut Fries

Additional \$2 for:
Loaded Baked Potato
Asparagus
Creamed Spinach
Island Rice & Beans

Optional 18% service charge is added to guest checks