

featured drinks

WILDBERRY LEMONADE

absolut raspberry vodka, house made sour mix,
fresh blueberries & sliced strawberries
190 cal | 12

BLOOD ORANGE

GRAPEFRUIT MARGARITA

cazadores reposado tequila, Cointreau,
grapefruit juice, blood orange sour, lime juice
210 cal | 12

for the table

CHILLED SEAFOOD TOWER

main lobster, alaskan king crab legs, jumbo
shrimp, colossal lump blue crab

small 360 cal | 59

large 720 cal | 118

Prime Time

SERVED 4-6PM DAILY
THREE COURSE PRIX FIXE 59.95 - 49.95
SELECT STARTER, ENTRÉE, SIDE + DESSERT.

ENTRÉES 59.95

8 oz filet & shrimp* 380 cal
16oz ribeye* 1370 cal
ora king salmon fillet 380 cal

ENTRÉES 49.95

8oz filet* 340 cal
stuffed chicken breast 630 cal
bbq shrimp entrée 980 cal
sizzling blue crab cakes 480 cal

STARTERS

house salad 50 cal (count does
not include dressing)
caesar salad* 500 cal
soup of the day

SIDES

garlic mashed potatoes 240 cal
creamed spinach 350 cal

DESSERT

chocolate mousse in a chocolate
shell with fresh berries &
whipped cream 270 cal



GENERAL MANAGER *Jeffrey Daniels*

EXECUTIVE CHEF *David Maxzen*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.