



VALENTINE'S DAY WEEKEND 2021

3 COURSE PRIX FIXE
\$85 PER PERSON

STARTERS

JUMBO SHRIMP COCKTAIL
House-Made Cocktail Sauce

LOBSTER BISQUE
Herb Croutons, Sherry Wine

OCEANAIRE PEARLS ON THE HALF SHELL
Champagne Mignonette, Caviar

LOCALLY INSPIRED SALAD
Chef's Seasonal Ingredients

ENTRÉES

CHESAPEAKE BAY STYLE CRAB CAKES
Creamy Mustard Mayonnaise, Garlic Green Beans

TWIN COLD WATER LOBSTER TAILS
Champagne Beurre Blanc, Creamed Corn

SEARED SEA SCALLOPS
Chef Inspired Ingredients

10 OZ. FILET MIGNON "A LA OSCAR"
Fingerling Potatoes, Lump Crab, Truffled Bernaise

RESPONSIBLY FARM RAISED SALMON
Chef Inspired Ingredients

22 OZ. PRIME BONE-IN RIBEYE STEAK
Maitre d'Butter & Truffle Whipped Potatoes

(ADD A 5 OZ. COLD WATER LOBSTER TAIL TO ANY ENTRÉE FOR \$10)

DESSERT

NEW YORK STYLE CHEESECAKE
Cherries, White Chocolate Confetti

FLOURLESS CHOCOLATE TORTE
Hazelnut Brittle, Raspberry Coulis, Whipped Cream

OCEANAIRE KEY LIME PIE

LOCALLY INSPIRED DESSERT
Chef's Seasonal Ingredients

*ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY