



NEW YEAR'S EVE

MONDAY, DECEMBER 31, 2018

Includes choice of appetizer, entrée, dessert, and coffee or tea

APPETIZERS

CRAB COCKTAIL

Avocado, Tomato, Lemon Chive Vinaigrette

JUMBO GULF SHRIMP COCKTAIL

Served with our Signature Remoulade Sauce

CLASSIC CAESAR SALAD

Shaved Parmigiano-Reggiano

LOBSTER BISQUE

Topped with chunks of Maine Lobster

ENTREES

SAUTÉED SHRIMP, SCALLOPS, & LOBSTER OVER PAPPARDELLE PASTA

Tossed with asparagus, sun dried tomato, toasted pecans, and roasted garlic, finished with Parmigiano-Reggiano

FRESH FLORIDA GROUPER

Stuffed with Crab Meat

GRILLED 16OZ. BONE IN RIBEYE STEAK

Melted Blue Cheese & Chives

TWIN STUFFED MAINE LOBSTER TAILS

Stuffed with Jumbo Lump Crab Meat Au Gratin

PETITE FILET & LOBSTER TAIL

Grilled Beef Tenderloin & Broiled Lobster Tail with Sauce Béarnaise

DESSERTS

FLORIDA KEY LIME PIE

Our Signature dessert topped with whipped cream

TRIPLE CHOCOLATE TRIFLE

Luxurious chocolate Mousse married with brownies, fresh raspberries, and whipped cream

WARM PECAN SQUARE

Topped with a scoop of vanilla ice cream, hot fudge, and whipped cream on the side

\$68

\$62 WHEN SEATED BEFORE 6:00PM
