

## Entrees

<b>Stuffed Lobster Tail</b>	<b>MKT. PRICE</b>
<i>Lobster tail stuffed with shrimp, crabmeat and bay scallops. Baked with parmesan cheese and breadcrumbs. Finished with a white wine butter sauce</i>	
<b>Diver Sea Scallops</b>	<b>33.95</b>
<i>Oven roasted Scallops finished with a chili corn broth</i>	
<b>Coconut Shrimp</b>	<b>28.95</b>
<i>Pan fried coconut shrimp with a pineapple curry sauce</i>	
<b>Filet Mignon</b>	<b>43.95</b>
<i>Hand cut 10 oz. beef char grilled topped with house made onion rings and finished with red wine demi glace and béarnaise</i>	
<i>\$ Add 2 Shrimp</i>	
<i>\$ Add Lobster Tail</i>	
<i>\$ Add Crab Cake</i>	
<b>Fish &amp; Chips</b>	<b>22.95</b>
<i>Fresh Atlantic Cod fillets dipped in an island beer batter and fried golden tan</i>	
<b>Sesame Seared Filet of Tuna</b>	<b>34.95</b>
<i>Fresh fillet of Tuna served with a teriyaki chili glaze</i>	
<b>Snapper Vera Cruz</b>	<b>27.95</b>
<i>Pan seared snapper topped with our spicy vera cruz sauce then finished with melted queso fresco cheese.</i>	
<b>Lobster Mac-N-Cheese</b>	<b>24.95</b>
<i>Creamy macaroni with lobster chunks topped with aged white cheddar and bread crumbs</i>	

### **Bring Us Your Own Fresh Fish**

**\$15.95 (per person) for entrée**

*Let our Chef prepare your catch. Grilled, fried, blackened, sautéed,  
\$ vera cruz and \$ florentine*

*Fresh catch served family style with choice of 2 sides*

*Appetizer portions available without sides \$9.95*

Items may be cooked to your specifications. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of Foodborne illness. Especially if you have certain medical conditions.