

# VALENTINE'S DAY DINNER

Thursday, February 14, 2019

4pm-10pm

\$60 PER PERSON. BEVERAGES, DESSERT, TAX AND GRATUITY NOT INCLUDED.

## 1ST COURSE (SELECT ONE)

**LOBSTER BISQUE**

**NEW ENGLAND CLAM CHOWDER**

**SALT AND PEPPER FRIED CALAMARI**  
grilled pineapple, shishito peppers, sweet chili sauce

**MARYLAND JUMBO LUMP CRAB CAKE**  
avocado, roasted corn and remoulade

**CLAMS CASINO**

**BAKED CLAMS**

**6 LITTLE NECK CLAMS**  
on the half shell

**5 BLUE POINT OYSTERS**  
on the half shell

**CHARRED PORTUGUESE OCTOPUS**  
canellini beans, radishes, arugula  
preserved tomatoes, dill-lemon emulsion

**TEMPURA COCONUT SHRIMP**  
toasted coconut and pina colada sauce

**SPICY TUNA ROLL**

**RED PHOENIX ROLL**  
blue crab and avocado  
topped with spicy crunchy tuna and spicy aioli

**LOVERS ROLL**  
spicy tuna and avocado roll  
topped with salmon, spicy mayo and scallions

**VALENTINE'S ROLL**  
salmon, shrimp and avocado roll  
topped with tuna

**BURNT ENDS**  
filet mignon tips  
sautéed mushrooms and onions

**OYSTERS ROCKEFELLER**  
5 oysters with creamed spinach  
and hollandaise sauce

**3 PIECE SHRIMP COCKTAIL**

**COLOSSAL CRABMEAT COCKTAIL (+\$10)**

## 2ND COURSE

**BEET OF MY HEART SALAD**  
shaved beets and arugula, walnuts  
mandarin oranges, goat cheese, citrus vinaigrette

## 3RD COURSE (SELECT ONE)

**SUSHI ROLL COMBO**  
passion roll: tuna, yellowtail and crabmeat  
topped with avocado and hot sauce  
rainbow roll: california roll topped with tuna, salmon  
and yellowtail

**SUSHI AND SASHIMI TASTING**  
5 pieces sushi: tuna, salmon, yellowtail, kani, shrimp  
6 pieces sashimi: (2) tuna, (2) yellowtail, (2) salmon

**PAPPARDELLE BOLOGNESE**

**PENNE A LA VODKA**  
grilled chicken, sun-dried tomatoes

**CHICKEN PARMESAN OR MILANESE**  
served with linguine pomodoro

**SAUTÉED SPAGHETTI SQUASH AND KALE**  
cherry tomatoes, roasted garlic and evoo

**WHITE TRUFFLE RAVIOLI**  
sautéed spinach, pink peppercorns  
chive beurre blanc

**PAN-SEARED SALMON FILLET**  
quinoa and fresh asparagus tips  
chardonnay beurre blanc

**FILLET OF SOLE ROBERTO**  
lightly breaded, plum tomatoes and basil  
lemon white wine sauce

**SESAME SEARED YELLOWFIN TUNA**  
stir-fry vegetables, sweet soy and wasabi mayo

**12 OZ. SOY MARINATED SKIRT STEAK**  
peanut drizzle, smoked tomato relish  
mashed potatoes and asparagus

**BRAISED BONELESS BEEF SHORT RIBS**  
crispy onion rings, horseradish cream, natural jus

**14 OZ. GRILLED CENTER-CUT PORK CHOP**  
hot cherry peppers, mushrooms  
onions and potato hash

**CRISPY HALF LONG ISLAND DUCK**  
tart cherry glaze

**9OZ. GRILLED FILET MIGNON**

**16 OZ. BONELESS RIBEYE (+\$10)**

**14 OZ. PRIME NY STRIP (+\$10)**

**38 OZ. PORTERHOUSE FOR TWO  
(+\$10 PER PERSON)**

**LIVE MAIN LOBSTER (+\$15)**  
2lb steamed or broiled, served with mashed potatoes  
and mixed vegetables

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*THIS MENU ITEM CAN BE COOKED TO ORDER

\*\*THIS MENU ITEM IS SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, FIX, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS -ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS