



# ★ HAPPY ★ New Year's Eve

Select a Starter, Salad, and Specialty Entree

## Starters

### - Bacon Wrapped Scallops -

Domestic sea scallops wrapped in applewood smoked bacon, drizzled with a balsamic reduction.

### - Raspberry Brie -

Baked brie topped with honey-roasted nuts and raspberry drizzle.

### - Jumbo Shrimp Cocktail -

Chilled jumbo shrimp with a spicy remoulade.

### - Mini Crab Cakes -

Fresh crab cakes made with lump crab meat, lightly fried and topped with citrus beurre blanc.

### - Lobster and Shrimp Bisque -

Creamy bisque with morsels of tender lobster and shrimp.

## Salads

### - Spring Mix -

Mixed greens with honey-roasted nuts, mandarin oranges, and our house orange vinaigrette.

### - Classic Caesar -

Crisp Romaine, garlic croutons, and parmesan cheese tossed in our creamy Caesar dressing.

## Entrees

### - Twin Filet Mignons -

Two 4 oz bacon-wrapped filet mignons cooked to order. One topped with a cabernet demi glaze and the second topped with choron sauce. Served with garlic herb-roasted potatoes and grilled asparagus. / 45.99

### - Bronzed Snapper -

Bronzed local snapper topped with Gulf shrimp, domestic sea scallops, and meunière sauce. Served with our wild rice blend and haricot verts. / 37.99

### - Chicken Saltimbocca -

Tender chicken breast lined with prosciutto and sage and marinated in white wine. Pan-fried and served with our wild rice blend and fresh vegetable medley. / 24.99

### - Fried Seafood Platter -

Fresh from the Gulf jumbo shrimp, scallops, pacific halibut, and jerk-seasoned Caribbean lobster bites, lightly breaded and fried golden. Served with garlic herb fries, fresh vegetable medley, and remoulade sauce. / 36.99

### - Filet & Maine Lobster -

5 oz bacon-wrapped filet paired with a petite seafood-stuffed Maine lobster tail. Served with drawn butter, garlic herb-roasted potatoes, and grilled asparagus. / 45.99

### - Seafood Boathouse -

Panéed Gulf grouper topped with sautéed shrimp, lobster meat, and sherry beurre blanc. Paired with our wild rice blend and haricot verts. / 36.99

\* Includes Complimentary Champagne Toast \*