



Valentine's Day Menu

Three Course Meal for 2: 70pp*



APPETIZER

SELECT ONE TO SHARE

CHARBROILED OYSTERS 1 DOZ

Freshly shucked roaster-sized oysters grilled with our garlic, lemon, Romano-Parmesan cheese blend. Served with toasted French bread.

WHOLE DANG THANG

Shrimp, gator, calamari & blue catfish on a bed of cajun fries. Served with voo doo, yuzu tartar and Thai sweet chili sauces.

RAW BAR SET

Hamachi Crudo and 1/2 dozen Happy Oysters

HAMACHI CRUDO*

Fresh-cut Japanese yellowtail drizzled with a passion fruit vinaigrette and topped with scallion oil, watermelon radish and crispy shallots.

HAPPY OYSTERS*

Great Wicomico River, Virginia

Plump, mild-briny with clean flavor and slight minerality.

MAIN

ROYAL SURF N' TURF

40 oz Bone-In Ribeye, Australian King Prawns, jumbo Hokkaido scallops. Accompanied with crispy red potatoes & grilled broccolini and served with green chili and truffle aioli.

ADD CRAB CAKE +15

THREE-OF-A-KIND

Snow Crab (3 clusters), Shrimp (1 lb), Green Lipped Mussels (¾ lb), Andouille Sausage (½ lb), Garlic Noodles, Corn & Potatoes (4),

DESSERT

SELECT ONE TO SHARE

BEIGNETS W/ ICE CREAM

French-style fried pastry sprinkled with powdered sugar with strawberry coulis. 5pc.

FRIED CHEESECAKE W/ ICE CREAM

Our upgraded classic dessert! Hand-battered cheesecake drizzled with strawberry compote and garnished with fresh berries.

*Service Fee: We have replaced tipping with a 20% service fee because we want to provide year-round stable wages & benefits to our entire team.