

Mother's Day Dinner 2024



Starters:

AWARD-WINNING LOBSTER BISQUE 15

NEW ENGLAND CLAM CHOWDER 13

CLASSIC SHRIMP COCKTAIL 19 (GF) (DF)
4 Jumbo shrimp, Classic cocktail sauce, sliced lemon

CRAB CAKES 21 (DF)
Jicama slaw, Lemon aioli

FRIED BRUSSELS SPROUTS 15 (DF)
Maple-mustard glaze, spiced almonds

CAESAR SALAD 12
Parmesan, Vidalia onion & lemon emulsion, hearts of romaine, house croutons

WATERMELON SALAD 13 (GF)
Ricotta salata on a bed of arugula, sunflower seeds, creamy herb dressing

Entrées:

GRILLED ATLANTIC SALMON 34 (GF)
Frangelico infused Hollandaise, truffled potato puree, arugula pesto, green beans

SEAFOOD STUFFED COD 36
Lobster Newburg sauce, fingerling potatoes, green beans

PRIME RIB OF BEEF~ 12-OZ CUT 42 (GF)
Slow-cooked Angus ribeye, natural jus, horseradish cream, trimmed green beans

SHRIMP & GRITS 32 (GF)
Five Jumbo shrimp in a Puttanesca sauce of tomato, olive and capers, cheddar grits, green beans

COQ AU VIN 28
Traditional French Chicken dish, creamy polenta, green beans

SPRING VEGETABLE RISOTTO 25 (GF) (DF) (VEGAN)

(GF)= Gluten Free • (DF)= Dairy-Free

Desserts:

CARROT CAKE 12

BLUEBERRY CHEESECAKE 12

CHOCOLATE OBLIVION 12 (GF)
Raspberry coulis, whipped cream

LEMON CRÈME BRÛLÉE 12 (GF)

SEASONAL SORBET 10 (GF & DF)