

Prime Catch Valentine's Day 2026

Soups & Salads

- Blue Crab Bisque** - Classically Prepared, Aged Sherry Cup 12 Bowl 14
New England Clam Chowder - Old Cape Cod Recipe Cup 10 Bowl 12
Petite Iceberg Wedge - Avocado, Bacon Bites, Pickled Red Onion, Baby Heirloom Tomatoes, Pangrattato, Green Goddess Dressing 18 **V**
Classic Caesar - House Recipe, Topped with Anchovies 18
ADD: Chicken 11, Shrimp 12, Mahi 14, Salmon 14, to Any Salads Above

Appetizers

- Filet Carpaccio** - Crispy Capers, Micro Arugula, Lemon Olive Oil, Shaved Parmesan, Aji Verde, Pickled Red Onion 26
Tuna Poke Bowl - Ahí Tuna, Poke Sauce, House Sushi Rice, Avocado puree, Cucumber, Radish, Togarashi Chips 26
Kataifi-Crusted Jumbo Lump Crab Cake - BBQ Beurre Blanc, Pickled Slaw 26
House Smoked Wahoo Dip - Crispy Garlic Flat Bread, Mixed Pickles, Charred Lemon 21
Fried Calamari Alla Vodka - Classic Vodka Sauce, Pecorino, Fried Basil 19
Classic Shrimp Cocktail - Grilled Lemon, Cocktail Sauce 20 **V**
Blue Point Oysters - Long Island Sound, Half-Dozen 21 **GF**
Stone Crab Claws- With Classic Mustard Sauce **MP**

Entrées

- Petite Filet Mignon** - Charred Eggplant Béchamel, Roasted Pearl Onions, Confit Baby Potatoes, Asparagus, Bordelaise Sauce 52
Slow Roasted Prime Rib of Beef - Creamy Horseradish & Au Jus 12oz. 45 16 oz. 55 **GF**
Tristan Lobster Tail - Lemon Wedge & Drawn Butter 58 **GF**
Florida Stone Crab Claws - With Classic Mustard Sauce 4 claws **MP**
Live Maine Lobster- 1.5 or 2lb Steamed Unless Otherwise Specified **MP**
Add: Oven-Broiled \$5 Lump Crab Stuffing \$19
Pan Seared Sea Scallops - Sweet Potato Hash, Romesco Sauce, Bacon Jam 44
Grilled Striped Bass- Avocado Puree, Tomato Basil Avocado Salsa, Crispy Fingerlings, Champagne Butter 38
Honey Almond Roasted Snapper - Florida Orange Beurre Blanc, Grilled Asparagus, Crispy Smashed Fingerling Potatoes 46
Coconut Crusted Halibut - Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed Jasmine Rice 41
Seared Local Mahi - with Shrimp, Coconut Jasmine Rice, Thai Cabbage Slaw 38 **GF**
Vegan Lasagna - Slow Roasted Eggplant, Rich Mushroom-Tomato Gravy, Vegan Mozzarella, Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta 28 **V GF**

Dessert

- Flourless Swiss Chocolate Tort For 2**
Godiva Whipped Cream & Chocolate Strawberry 16