SEAFISH & STUFFED CRAB: Shrimp and crabmeat stuffed with a savory blend of seasoned breadcrumbs, herbs, and spices. Served with cocktail sauce and melted butter.

SEAFOOD COMBO PLATTER: A medley of our fresh seafood, including grilled shrimp, scallops, and a lobster tail. Perfect for sharing.

CEDAR PLANK SALMON: Fresh salmon fillet seasoned with lemon pepper, cooked on a cedar plank and served with a side of steamed vegetables.

NEW! LOBSTER QUESADILLA: Fresh lobster, black beans, cheese, and avocado, wrapped in a flour tortilla. Served with a side of guacamole and sour cream.

NEW! LOBSTER & SHRIMP SCAMPI: Jumbo shrimp and lobster sautéed in garlic butter with a hint of red pepper flakes. Served over linguini.

BAYOU SHRIMP PASTA: Jumbo shrimp, crawfish, and ANDOUILLE sausage tossed with linguini in a creamy Cajun sauce.

HAND-BATTERED FISH & CHIPS: Atlantic cod fillet, hand-battered and deep-fried, served with tartar sauce.

LOBSTER TOPPER: Fresh lobster served on top of any steak, seafood, or pasta dish for an extra special touch.

CALIFORNIA SALMON SALAD: Grilled salmon, bleu cheese crumbles, candied pecans, mandarin oranges, and quinoa tossed in a champagne vinaigrette.

NEW! BLACKENED RAINBOW TROUT: Atlantic salmon fillet seasoned with spicy Cajun spices and served with two sides.

NEW! CHOCOLATE CAKE: Four layers of rich chocolate cake, with a decadent chocolate frosting and topped with chocolate shavings. A perfect end to any meal.