



STARTERS

Seafood Trio	15
Poached and chilled Gulf shrimp, blackened scallops with blood orange glaze and locally smoked fish dip served with crackers* <i>*Substitute for Gluten Free Crackers</i>	
Seared Scallops	15
Fire grilled scallops with coconut curry, mango chutney and fresh cilantro	
Crab Cakes	15
Our scratch made crab cakes packed with lump crab meat, citrus vinaigrette, with baby arugula, jicama slaw and our creamy bistro sauce	
Malibu Island Shrimp	14
Crispy coconut & Malibu rum dipped shrimp with Thai chili sauce	
Tuna Sashimi	14
Ahi tuna, guacamole, wontons, cilantro crème fraiche and scallions in a citrus ponzu sauce* <i>*Gluten free option served without wontons</i>	
Escargot	14
One dozen escargot—6 garlic herb butter and 6 gorgonzola peppercorn béchamel with toast points* <i>*Substitute for Gluten Free Crackers</i>	
Shrimp Cocktail	13
Poached jumbo shrimp served chilled with a cocktail sauce and lemon	
Calamari	13
Lightly fried calamari drizzled with pickled vegetables, hot honey and our creamy bistro horseradish	
Mini Charcuterie Plate	14
Sopressata salami, Spanish chorizo, aged sharp cheddar, cheese of the moment, red pepper jelly, fresh berries, marinated olives, and served with crackers* <i>*Substitute for Gluten Free Crackers</i>	

SOUPS

	Cup	Bowl
New England Clam Chowder	6	9
Thick 'n creamy—and loaded with baby clams		
Soup of the Moment	6	9
Ask your server for our soup of the day		



Sorry, no split plates allowed. An 18% Gratuity will be added to parties of 6 or more.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



All entrees include fresh tossed salad and freshly baked artisan rolls

SURF & TURF

Steak & Scallops

Our signature steak fire grilled, topped with scallops and béarnaise sauce served with mashed potatoes and sautéed vegetables—*Add on: Sautéed mushroom & onions 3 - Red Wine demi glaze 3 - Oscar 9*

8oz Filet Mignon 46 | 14oz NY Strip 44 | 14oz Ribeye 43

Steak & Shrimp

Our signature steak fire grilled, topped with jumbo shrimp and béarnaise sauce served with mashed potatoes and sautéed vegetables—*Add on: Sautéed mushroom & onions 3 - Red Wine demi glaze 3 - Oscar 9*

8oz Filet Mignon 41 | 14oz NY Strip 39 | 14oz Ribeye 38

HAND CUT STEAKS

Filet Mignon 36

8-ounce tenderloin charbroiled served with mashed potatoes and sautéed vegetables
- *Add on: Sautéed mushroom & onions 3 - Red Wine demi glaze 3 - Oscar 9*

New York Strip 34

14-ounce cut from the short loin charbroiled over an open flame served with mashed potatoes and sautéed vegetables - *Add on: Sautéed mushroom & onions 3 - Red Wine demi glaze 3 - Oscar 9*

Ribeye Steak 33

14-ounce cut seasoned and grilled to your liking and served with mashed potatoes and sautéed vegetables - *Add on: Sautéed mushroom & onions 3 - Red Wine demi glaze 3 - Oscar 9*

CHICKEN

Chicken Madeira 26

Sautéed chicken breast with wild mushrooms, tomatoes and Asiago cheese finished in a Madeira wine sauce and served over mashed potatoes and Chef's seasonal vegetables.

Chicken Primavera 25

Seared boneless chicken breast with broccoli, zucchini, yellow squash, tomatoes and roasted red peppers tossed in a creamy alfredo sauce over farfalle pasta* **Substitute Gluten Free Pasta for \$3*



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SEAFOOD SPECIALTIES

Chilean Sea Bass Oscar (Seasonal)	38
Seared Chilean Bass topped with crabmeat, fresh asparagus, and béarnaise sauce served with mashed potatoes	
Lobster Pasta	38
Succulent lobster tail meat, wild mushrooms, sweet peas, baby spinach, tomatoes in a arrabbiata sauce over farfalle pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Gulf Grouper (Seasonal)	34
Fresh pan seared Cajun blackened Gulf grouper topped with a citrus beurre blanc, and served with crab mashed potatoes, pineapple salsa, balsamic glaze and sautéed vegetables	
Salmon Martinique	33
Fire grilled farm raised salmon with flash fried artichoke hearts, sundried tomatoes and capers finished in a Dijon cream sauce and served with rice and sautéed vegetables	
Cajun Gulf Snapper	34
Pan seared Cajun Gulf Snapper with cheddar jalapeno grits, lobster sauce with brandy and simmered collard greens	
Mahi Mahi	33
Grilled Mahi Mahi filet with Jamaican jerk spices, with shaved brussel sprouts, pork belly chimichurri and served with rice and sautéed vegetables	
Cajun Feast	36
Scallops, shrimp, crawfish, and andouille sausage with peppers, onions, and smoked okra in a Cajun tomato sauce over island rice	
Crab Ravioli	33
Blue crab ravioli sautéed with shrimp, scallops, tomatoes and asparagus in a roasted red pepper saffron cream sauce	
Wild Mushroom Portabella Ravioli	25
Portabella ravioli with sautéed spinach in a light tomato sauce with fresh basil	
Mediterranean Shrimp	32
Jumbo shrimp, roasted red peppers, tomatoes, kalamata olives and artichoke hearts sautéed in garlic butter and a white wine reduction and topped with feta cheese, fresh basil and oregano served over Zucchini noodles	

SIDES

Side House Salad or Caesar Salad	5
Fresh Vegetables, Asparagus	5
Mashed Potatoes	5
Parmesan Truffle Bistro Fries	5
Island Rice	5
Asparagus	7



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WINE

WHITE

	Glass	Bottle
Chardonnay, Coastal Vines (California)	8	
Chardonnay, Bianchi (California)	10	41
Chardonnay, Kendall Jackson (California)	11	45
Chardonnay, Louis Jadot (France)	12	49
Pinot Grigio, Coastal Vines (California)	8	
Pinot Grigio, Ecco Domani (Italy)	10	41
Pinot Grigio, Maso Canali (Italy)	12	49
Pinot Grigio, Kings Estate Signature (Oregon)	13	54
Sauvignon Blanc, Clifford Bay (New Zealand)	10	41
Sauvignon Blanc, Honig (California)	13	54
Sauvignon Blanc, Patient Cottat (Loire Valley, France)	11	45
Riesling, Chateau Ste Michelle (Washington)	10	41
White Zinfandel, Coastal Vines (California)	8	
White Zinfandel, Beringer (California)	9	36
Chenin Blanc Viognier, Pine Ridge (Napa Valley, California)	11	45
White Blend Conundrum (California)	12	49
Moscato, Mirassou (California)	10	41
Rosé, D'Orsay (Cotes de Provence, France)	10	41

RED

	Glass	Bottle
Cabernet Sauvignon, Coastal Vines (California)	8	
Cabernet Sauvignon, J. Lohr (California)	10	41
Cabernet Sauvignon, Uppercut (California)	11	45
Cabernet Sauvignon, Concha Y Toro (Chile)	12	49
Cabernet Sauvignon, Oberon (Napa Valley, California)		64
Cabernet Sauvignon, Hess Allomi (Napa Valley, California)		67
Merlot, Coastal Vines (California)	8	
Merlot, Bogle (California)	9	36
Merlot, Cartlidge & Browne (California)	11	45
Pinot Noir, Underwood Cellars (Oregon)	9	36
Pinot Noir, Greg Norman (California)	10	41
Pinot Noir, Meiomi (California)	14	58
Pinot Noir, Cartlidge & Browne (California)	9	36
Malbec, Trivento (Argentina)	9	36
Chianti, Ruffino (Italy)	9	36
Petite Sirah, Michael David (California)	11	45

Champagne & Sparkling Wines

	Glass	Bottle
Dom Perignon Cuvee (France)		275
Moet Imperial Brut (France)		92
Korbel Brut (California)		41
Martini & Rossi Asti Spumante (Italy)		39
Bolla Prosecco (Italy)	9	38
House Champagne (California)		31