

Valentine's Day Menu

Appetizer Specials

MONTEREY BAY ABALONE

CRISPY AHI TUNA ROLL

Pickled Ginger, Seaweed, Wasabi, Sweet Chili Sauce

OYSTERS ROCKEFELLER

Crispy Bacon, Spinach, and Parmesan Cheese

BROILED OCTOPUS

With Lemon Olive and Tropical Fruit Aioli

AVAILABLE TODAY
OUR MOST POPULAR SEAFOOD PLATTER FOR 2

Please Ask Your Server for Details

Entrées

CAPTAIN'S CHOICE

Butternut Squash Ravioli, Jumbo Prawns, Crispy Crab Cake, English Peas and Bok Choy
Sautéed in Light Saffron Sauce

SESAME CRUSTED SALMON & COCONUT PRAWNS

Steamed Rice, Asparagus, Thai Chili Sauce, and Pineapple Mango Salsa

BLACKENED LOCAL SEABASS WITH GRILLED PRAWNS

Crispy Polenta, Sautéed Spinach and Fava Beans with Chipotle Pepper Sauce

MACADAMIA HALIBUT

Caramelized Sweet Potatoes, Vegetables, Tropical Fruit Salsa, and Citrus Sauce

BROILED RACK OF LAMB & PRAWN SKEWERS

Dijon Mustard and Herb Crusted Served with Garlic Mashed Potatoes and an Apple-Grape Relish
Topped with a Red Wine Demi-Glaze

ULTIMATE SEAFOOD PASTA

Lobster, Scallops, and Prawns in a Lobster Cream Sauce with Fresh Tri-Color Pappardelle Pasta

SEAFOOD CIOPPINO

Dungeness Crab, Fresh Fish, Prawns, Scallops, Clams, and Mussels in a Rich Marinara Sauce

14oz. NEW YORK STEAK & CRAB STUFFED PRAWNS

Au Gratin Potatoes, Sautéed Green Beans and Demi-Glaze Sauce

CRAB & SHRIMP STUFFED HALF MAINE LOBSTER WITH PRAWNS AND SCALLOPS

Mushroom Risotto and Vegetables Topped with a Lemon Beurre Blanc

10oz FILET MIGNON WITH BACON WRAPPED SEA SCALLOPS

Fresh Asparagus

MAINE LOBSTER RISOTTO

Prawns, Scallops, Vegetables and Tomato Basil Relish

KING CRAB LEGS WITH PRAWNS SKEWERS

Rice and Vegetables