

Chicken & Lobster

Breakfast | Lunch | Dinner

Soup & Salads

Soup of the Day Ask your waiter about our daily special	\$7
Creamy Lobster Bisque Made with freshly caught rock lobster tail, Gluten-free option available, ask your waiter	\$14
French Onion Soup Topped with Gouda cheese and croutons	\$10
Caesar Salad Add grilled chicken for \$6	\$12
Caprese Salad Mozzarella, tomatoes and homemade basil pesto	\$16
Goat Cheese Salad Goat cheese, apple, walnuts and vinaigrette	\$15

Appetizers

Shrimp Cocktail (5 pieces) Served with homemade cocktail sauce	\$19
Our Famous Chicken Wings (8 pieces) Your choice of Buffalo, BBQ, or naked wings served with blue cheese or ranch dressing	\$14
Fried Calamari Fresh calamari with creamy garlic sauce	\$16
Escargots Escoffier One dozen slow-cooked escargots in garlic butter served with toast	\$16
Ceviche Shrimp and grouper marinated in aji amarillo and lime juice, mixed with red onions, cilantro and a hint of Madame Jeanette served with plantain chips	\$18
Bang Bang Shrimp Crispy shrimp in a creamy, spicy sauce with a perfect balance of heat and sweetness	\$16

Tuna Tartare Diced fresh tuna marinated in ponzu with mango relish, spicy mayo and chives served with toast	\$18
Chicken And Lobster Sliders (3) Smashed burger-style beef served with lettuce, tomato, crispy onions, our secret sauce and garlic fries	\$20

Our Specialties

Free-Range Rotisserie Chicken Half or whole chicken served with BBQ sauce, fries and house salad	\$21 or \$35
Chicken and Lobster Half rotisserie chicken with BBQ sauce and a ¼-pound lobster tail, served with clarified butter, roasted potatoes and seasonal vegetables	\$42
Fresh Lobster Tails Two ¼-pound lobster tails with clarified butter, fresh vegetables, roasted potatoes and seasonal vegetables	\$55
Spicy Orange Chicken Chicken in teriyaki sauce with fresh broccolini and fried rice Upgrade to shrimp available	\$25
Lobster Thermidor Fresh lobster, shrimp, mushrooms, onions and garlic in Hollandaise sauce with Parmesan cheese	\$40

Mixed Grill For 2 Sirloin, ribs, Argentine chorizo, half chicken served with coleslaw and roasted potatoes	\$75
Seafood Platter For 2 Lobster tail, shrimp skewers, mussels, fresh catch and calamari rings, served with a served with plantains, Creole sauce and yellow rice	\$85

Seafood

Your choice of... Fresh catch, grilled tuna steak, almond-crusted grouper served with plantains, Creole sauce and yellow rice	\$29
Fried Whole Red Snapper Served with plantains, Creole sauce and yellow rice	Market Price

Meat

8 Oz Angus Burger Served with caramelized onions, bacon, Gouda cheese, BBQ sauce and fries	\$23
Crispy Chicken Burger Served with bacon, mango aioli and french fries	\$18
Sweet Baby Ray's BBQ Baby Back Ribs Served with coleslaw and fries	\$28
8 Oz Filet Mignon Served with roasted potatoes, seasonal vegetables and chimichurri	\$45
12 Oz NY Strip Served with roasted potatoes, seasonal vegetables and chimichurri	\$49

Pasta

Chicken Parmesan Crispy chicken, marinara sauce, melted mozzarella, Gouda and Parmesan cheese with linguine	\$25
Truffle Linguini A rich dish with truffle, Parmesan cheese and Alfredo sauce Add grilled chicken \$6. Add grilled shrimp (5) \$12	\$25
Basil Pesto Linguini (Vegetarian) Linguine, Pesto, seasonal vegetables topped with Parmesan cheese	\$21

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Desserts

Key Lime Pie Authentic key lime pie with a cracker crust topped with whipped cream & lime zest	\$12
Chocolate Brownie Homemade chocolate brownie served with vanilla ice cream	\$10
3 Layers Chocolate Mousse Layers of white, milk and dark chocolate mousse	\$12
Exotic Passion Homemade cheesecake with passion fruit sorbet	\$12
Crème Brûlée Rich & creamy custard served with tropical mixed fruits	\$10
Gelato Vanilla, chocolate, strawberry and passion fruit	\$6

Early Bird \$35

Soup of the day
or
Caesar or garden salad

Grouper
Served with mashed potatoes and seasonal vegetables
or
Pasta Alfredo
or
Filet mignon skewer
Served with mashed potatoes and seasonal vegetables
or
1/2 Chicken
Served with mashed potatoes and seasonal vegetables

Gelato
or
Brownie

Wines

House Wine Santa Julia, Mendoza, Argentina White: Chardonnay, Pinot Grigio, Sauvignon Blanc Red: Cabernet, Merlot, Pinot Noir	Glass \$8	\$36
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Whites

Pinot Grigio Castel Firmian, Veneto, Italy Italy Cescon, Italy, Veneto Santa Margherita, Valadidge, Italy La Crema, Sonoma County, USA	\$42 \$60 \$55 \$75
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Sauvignon Blanc Castel Firmian, Trentino, Italy Kim Crawford, Marlborough, New Zealand Misty cove, Marlborough, New Zealand Jermann, Friuli, Italy	\$45 \$58 \$50 \$99
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Chardonnay Alamos, Mendoza, Argentina Italy Cescon, Italy, Veneto Kendall Jackson, Sonoma county Jordan, Russian River Valley	\$45 \$50 \$60 \$97
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Various Minuty, Provence, France Stella Rosa Moscato D' Asti, Italy Three Finger Jack, California The Prisoner, California Catena, Mendoza, Argentina	\$55 \$50 \$58 \$120 \$62
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Reds

Pinot Noir Hob Nob, Pays D'oc, France Angeline Vineyards, Sonoma County, USA Meomi, California, USA Italo Cescon, Veneto, Italy	\$48 \$55 \$80 \$60
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Merlot Red Diamond, California, USA Sebastiani, Sonoma County, USA Sandstone by Wente, California, USA Primus by Veramonte, Colchagua valley, Chile	\$45 \$70 \$58 \$65
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Cabernet Sauvignon Alamos, Mendoza, Vista Florez Sebastiani, Sonoma County, USA Decoy by Duckhorn, California, USA Jordan, Russian River Valley, USA	\$45 \$60 \$80 \$140
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Sparkling & Champagne

Montparnasse, France Villa Sandi, Veneto, Italy Veuve, Champagne, France	Glass \$15	\$45 \$55 \$150
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