



# VALENTINE'S DAY MENU

THREE COURSE DINNER FOR TWO \$69.95

## STARTERS

CHOOSE ONE TO SHARE

### CRAB-STUFFED MUSHROOMS

Baby Bella Mushrooms stuffed with our Blue Crab filling and topped with roasted red pepper cream.

### MEXICAN SHRIMP COCKTAIL

Chilled appetizer of tender shrimp, fresh tomato, cucumber, avocado, red onion, and cilantro in a lightly spiced tomato-based sauce.

### CHEDDAR CHEESE CURDS

Cheddar cheese curds, beer battered, flash-fried, and served with homemade marinara dipping sauce.

## ENTREES

CHOOSE TWO

### GROUPER OSCAR

Pan-seared Grouper on a bed of garlic mashed potatoes topped with asparagus, jumbo lump crab and Bearnaise.

### GRILLED CHICKEN CAPRESE

Tender grilled chicken breasts topped with sliced ripe tomato, fresh mozzarella, fresh basil, and Balsamic glaze. Served with Floribbean Rice and Chef's seasonal veggie

### LOBSTER BOIL

1lb. Lobster served with red potatoes, fresh corn, and andouille sausage tossed in seasoned butter.

### WAGYU STRIP STEAK

Char-grilled American Wagyu strip steak topped with garlic butter and fresh herbs. Served with mashed potatoes and chef's seasonal veggies.

## DESSERT

CHOOSE ONE TO SHARE

### KEY LIME CHEESECAKE

Graham cracker crust filled with a homemade Key Lime custard. A Florida tradition.

### OYSTER CREEK MUD PIE

Crumbled Oreo cookie crust mixed with Columbian Coffee and filled with chocolate chip coffee Ice cream.