



## APPETIZERS

### CRISPY CALAMARI

sautéed and tossed with fresh basil, garlic, sun-dried tomatoes and capers, served over angel hair pasta with parmesan cheese

7.5

### FIRE CRACKER LOBSTER BITES

breaded lobster tossed with a sweet chili sauce served on a bed of Asian slaw

9

### SOUTHWESTERN SALAD

mixed greens, scallions, tomatoes, roasted corn, cheddar cheese, black beans, bacon crumbles, and guacamole topped with a honey lime cilantro dressing

8

### WONTON WRAPPED SHRIMP

on a bed of seaweed salad served with a side of cucumber wasabi sauce

9

### CAESAR SALAD

hearts of romaine with roasted garlic, roasted red peppers, herb croutons & shaved parmesan cheese, and finished with our house made caesar dressing

7

### TUNA BITES

blackened tuna served with a black bean and roasted corn pico de gallo

9

### SPINACH SALAD

tender baby spinach, fresh raspberries, crumbled goat cheese, toasted pine nuts, finished with a raspberry vinaigrette

7

### CRAB, SPINACH AND ARTICHOKE DIP

served with toasted flat bread

8

## ENTREES

### CRAB CAKES

Voted #1 Crab Cakes in Hampton Roads & in The NY Times!  
our special recipe of two jumbo lump crab cakes with jicama slaw, a papaya, watermelon habanera relish, lemon aioli & a butternut squash croquette

29

### BLACKENED SCALLOPS & GOAT CHEESE RAVIOLI

pan seared scallops & goat cheese ravioli served with sautéed spinach, roasted red pepper cream & a sweet chili sauce

28

### CHILEAN SEA BASS

pan seared with porcini mushroom powder on a bed of parmesan risotto, roasted vegetables in a lemon white wine beurre blanc sauce, finished with a fennel orange slaw

28

### MERCADO TUNA

grilled yellow fin tuna served over lime risotto with grilled asparagus, red mole' sauce, and fried tomatillos

26

### SCALLOPS LYNNHAVEN

jumbo scallops, crab meat, and cheddar cheese baked in lemon, white wine, butter served with a linguini aioli

29

### HICKORY CHARRED FILET

8 oz filet of beef topped with a smoked tomato cream sauce served with a loaded potato croquette and chef's fresh vegetable

32

### 12 oz RIBEYE

served with homemade steak sauce, topped with charred cipolini onion & parmesan baby russet potatoes, horseradish cream & fresh vegetable

28

### ALASKAN KING CRAB LEGS

one full pound of ready-to-eat crab legs served with drawn butter, loaded potato croquette, and chef's fresh vegetables

36

add a 8oz filet

6

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions

A gratuity of 20% will be added to parties of 8 or more