

# Dinner



# Menu

## share - start

**lobster bisque** *sherry cream, shallot, parsley crème fraiche* \$11.00

**conch rangoons** *chili braised Bahamian conch, scallion, herb cream cheese, crispy wonton, with a chili dipping sauce* \$12.00

**sweet and sticky shrimp** *crispy shrimp tossed in sweet chili, kim chee, coconut, chili aioli* \$14.00

**“fish taco” nachos** *crisp tortilla chips, blackened catch of day, aged cheddar, mozzarella, chili queso, topped with tomato, jalapeno, salsa & sour cream* \$19.00

**spinach artichoke dip** *baby spinach, artichoke hearts, parmesan, mozzarella and roasted garlic served with tortilla chips* \$10.00

**tuna sashimi** *wasabi, pickled ginger, cucumber seaweed salad* \$18.00

**mushroom bruschetta** *roasted mushrooms, shallot, fresh basil, balsamic dressing, sundried tomato & brie on toasted crostini* \$13.00

**tomato bruschetta** *tomatoes, garlic, fresh basil, balsamic dressing, parmesan on toasted crostini* \$11.00

**lobster quesadilla** *poached lobster, caramelized onions, cheddar cheese, chipotle aioli, tropical salsa* \$19.00

## green plates

**chop salad** *iceberg, tomato, red onion, gorgonzola, roasted pepper, blue cheese shallot vinaigrette* \$13.00

**caesar salad** *crisp romaine, parmesan, croutons and creamy citrus Caesar dressing* \$14.00

**tomato mozzarella - prosciutto** *vine ripened tomato, shaved prosciutto, fresh mozzarella, basil aioli, balsamic vinegar, sea salt* \$15.00

**roasted beet salad** *sea salt roasted red beets, green beans, fresh mozzarella, boiled potato, olives and creamy herb balsamic vinaigrette* \$13.00

**mixed greens salad** *field greens, tomato, shaved onion, croutons and house vinaigrette* \$11.00

**asian / lobster salad** *diced tuna, poached lobster, iceberg, tomato, wakame, ginger and wasabi-soy vinaigrette* \$22.00

**the following selections can be added to any salad:**

**steak**  
\$15.00

**marinated grilled chicken**  
\$9.00

**shrimp**  
\$11.00

**catch of the day**  
\$14.00

# Dinner



# Menu

## entrees

**1648 surf & turf burger** 8 ounce burger topped with lobster compote, bacon, smoked gouda cheese, greens, and tomato on a toasted brioche bun **\$23.00**

**ribeye** char grilled certified angus prime ribeye, roasted mushrooms, cognac - shallot cream, mashed yukon potato, market vegetable **\$43.00**

**filet mignon** char grilled certified angus prime filet mignon, demi-glace, mashed yukon potato, market vegetable **\$39.00**

**catch of day** blackened, grilled, or broiled, crispy potato nuggets, remoulade, lemon **Market**

**broiled lobster tail** broiled caribbean spiny lobster, lemon and drawn butter, crispy potato nuggets **Market**

## seafood additions daily

## sides

**lobster mac & cheese**  
**\$14.00**

**sautéed spinach with olive oil & garlic**  
**\$8.00**

**sweet potato fries**  
**\$7.00**

**french fries**  
**\$7.00**

## pasta

**shrimp peprada** white shrimp, mushroom, red chili flake, garlic, white wine, linguine **\$27.00**

**seafood manicotti** poached grouper, conch, lobster, ricotta cheese, sherried cream, mozzarella **\$29.00**

**garlic – roasted vegetable pasta** roasted garlic, seared vegetables, red chili flake, white wine, linguine **\$18.00**

**seafood risotto** white shrimp, grouper, braised conch, parmesan and seafood essence **\$26.00**

## pizza

**white lobster pizza** butter poached lobster, mozzarella, garlic parmesan alfredo **\$24.00**

**bbq chicken pizza** char grilled chicken, mozzarella, crumbled blue cheese, smoky sweet chili bbq **\$18.00**

**prosciutto pineapple** roasted tomato sauce, shaved prosciutto, fresh pineapple and mozzarella **\$18.00**

**tomato mozzarella** tomato, fresh mozzarella, roasted tomato sauce, basil puree **\$17.00**

**classic cheese pizza** roasted tomato sauce, mozzarella **\$14.00**

**build your own** mushrooms, tomatoes, pineapple, onions, bacon, garlic, red peppers, banana peppers, jalapenos, prosciutto **\$1.00 each** chicken, pepperoni, sausage **\$2.00 each** shrimp, lobster **\$8.00 each**

**Peter Hamm**  
EXECUTIVE CHEF