



LOBSTER FEAST

Wednesdays - Limited Availability

SMALL PLATES

Chilled Seafood Tower

Lobster / Oysters / Shrimp / Split Crab Leg
Cocktail Sauce / Lemon / Horseradish
29.50 per person Feast style

Lobster Francese

Lobster / Spinach / Garlic / Lemon 16

Lobster Cocktail

1/2 Chilled Lobster / Absolut Peppar
Remoulade / Lemon 16

Crispy Lobster Spring Roll

Duo Dipping sauce:
Sweet & Spicy Truffle / Mustard dips 16

Lobster Grilled Cheese

Butter Poached Lobster / Aged Gruyere &
Cheddar / Truffle caramelized onion
Creamy Tomato Bisque Dip 18

LARGE PLATES

Wood-Fired Lobster

Whole Lobster / Creamy Corn Risotto 29.50

Twin Lobster Tails

Broiled Tails / Roasted Truffle Potatoes 38
Add Lump Crab Stuffing 12

FEAST PLATES

Family style for 2 or more guests

Lobster Paella

Lobster / Shrimp / Clams / Mussels / Fresh
Fish / Sweet Red Pepper / Saffron Rice 36 pp

Surf & Turf

1/2 Wood-Fired Lobster / Sliced Hanger Steak
Roasted Truffle Potatoes 38 pp

CLICQUOT ON THE CLOCK

Veuve Clicquot "Yellow Label"



Veuve Clicquot

REIMS FRANCE

5 PM - 5:59 PM \$50 bottles

6 PM - 6:59 PM \$60 bottles

7 PM - 7:59 PM \$70 bottles

Beauty
& the feast

BAR | KITCHEN

DBPR has advised that consumption of raw / undercooked
animal products may cause foodborne illness