



Valentine's Day Weekend Dinner Features for Friday February 13th and Saturday February 14th!

Starters:

Oysters Rockefeller.....\$15.99

Our version of the classic! Fresh shucked oysters baked and topped with our creamy spinach blend with Applewood smoked bacon and creamy cheese.

Creamy Hot Crab Fondue.....\$16.99

Lump crabmeat baked with a blend of cheeses into a creamy fondue; served with a crusty roll

Entrees:

Pan Seared Scallops and Shrimp Fra Diavolo.....\$31.99

Fresh, dry sea scallops and large shrimp pan seared to a tender doneness in a spicy Italian Fra Diavolo sauce. Plated over pasta and finished with one additional side.

Flat Iron Steak Chesapeake.....\$37.99

An 8oz hand-cut Certified Angus Beef Flat Iron steak grilled to your preference and finished with a savory hunter sauce. Served alongside our house-made crab cake, delicately drizzled with hollandaise sauce. Served with two additional side vegetables.

Caesar Salad with Salmon (\$18.99) or Chicken (\$14.99)

Crisp Romaine lettuce tossed with creamy Caesar dressing and croutons, served topped with your choice of grilled salmon (18.99) or grilled chicken (14.99).

Figgy Burger.....\$15.99

Our fresh hand patted burger prepared to your liking, topped with Fig Jam and Goat Cheese. Served with a side of house chips.

From the Soup Kettle:

Seafood Bisque.....\$9.99

Vegetable Du Jour:

Chef's Choice

Featured Desserts:

Velvet Valentine.....\$12.99

A rich Red Velvet cake layered with sweet cream cheese filling and finished with a dark chocolate feather garnish perfect for sharing.

Raspberry Crème Brulee.....\$8.99

Homemade Crème Brulee with a sweet raspberry flavor!