

Happy Valentine's Day

THREE COURSE PRIX FIXE MENU

3 courses \$58 per person



Setting the Mood Appetizers

RHODE ISLAND CALAMARI 16
zesty fried calamari tossed in garlic butter,
cherry peppers and drizzled with spicy mayo

JUMBO SHRIMP COCKTAIL 19

MARYLAND CRAB CAKE 17
over cusabi slaw salad and grain mustard
sauce

FRESH OYSTERS* 20
on the half shell with cocktail and mignonette
sauce

CHOP CHOP SALAD 13

CAESAR SALAD 12
with parmesan croutons and anchovies

SKIPJACK'S CLAM CHOWDER 8

LOBSTER BISQUE 14



Irresistible Entrees

BAKED LOBSTER CASSEROLE 37
fresh lobster meat, creamy lobster sauce
topped with Jack cheese and bread crumbs

SWORDFISH AU POIVRE 35
peppered swordfish and fresh creamy
mushroom risotto

GINGER SEA BASS 38
Asian vegetables and steamed white rice

BAKED STUFFED SHRIMP 32
five large shrimp baked with our savory
house made crabmeat stuffing

CHICKEN MARSALA 29
chicken, mushrooms, marsala and linguine

WASABI CRUSTED SALMON 31
wasabi encrusted salmon drizzled with miso
dressing, stir fried vegetables

NEW YORK SIRLOIN STEAK* 44
12 oz. center cut Black Angus with house
made steak sauce

VALENTINE'S SURF AND TURF* 35
steak tips and grilled jumbo shrimp served
with fresh vegetables

Sweet Treats

WHITE CHOCOLATE HEART
vanilla ice cream covered in white chocolate
ganache, drizzled with dark chocolate and
mascarpone whipped cream

HOUSE MADE TIRAMISU
Bailey's and Kahlua tiramisu

VERY BERRY SORBET
topped with Prosecco and fresh berries

**\$58 per person prix-fixe: includes choice of appetizer, entrée and dessert*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*