

Chef JP'S SPECIALS For Mothers day weekend

SOUP

Tomato and roasted pepper bisque with crab, peas, artichoke ravioli.....\$6.95

APPETIZERS

Seared scallops with bacon, roasted garlic, spring pea puree and citrus.....\$9.95

Lobster mousse raviolis with shrimp and artichoke cream sauce..... \$9.95

Seafood "cocktail" with lump crab, rock shrimp, bay scallops, avocado, herbs.....\$11.95

SALADS

Arrugula with Asian pear, brie cheese, walnuts, dates, orange zest.....\$10.95

Baby spinach with goat cheese, artichokes, sun dried tomato, pine nuts, proscuitto.\$10.95

Main Courses

Wild Alaskan halibut with Provencal garnish.....\$25.95

Duck breast with strawberries and chambord.....\$23.95

New York strip steak with garlic shrimp, green peppercorn sauce.....\$25.95

Twin jumbo soft shell crabs topped with crab meat and roasted corn relish.....\$27.95

Twin Jumbo lump crab cakes with tar-tar sauce and roasted corn relish.....\$25.95

Veal scaloppini "Oscar" topped with lump crab, asparagus and bearnaise.....\$26.95

Oven roasted leg of lamb with rosemary, garlic and bordelaise sauce.....\$23.95

OPEN LUNCH MONDAY THRU FRIDAY

Gift certificates are available

private parties are always welcome