



MENU SPECIALS

MONDAY, OCT. 5 – SUNDAY, OCT. 11, 2026

LUNCH

Lobster Quesadilla \$28

Lobster chunks, garlic aioli, peppers, onions, mushrooms and mozzarella

Lobster Po'Boy \$34

Sliced sour dough, crispy local lobster, dill aioli, bibb lettuce, heirloom tomato



DINNER

entrée pricing includes soup, salad, entrée with vegetable du jour, one side and dessert

Pork Chop \$56

Sweet and spicy, grilled double-bone pork chop with truffle mashed potatoes, caramelized baby carrots



Lobster Thermadore \$65

With saffron sauce and creamy corn risotto

*Prices do not include 15% gratuity, 10% VAT, or 1.8% facility fee.