

# Appetizers

## *Wagyu Beef Carpaccio*

Premium Japanese Wagyu beef blended with seven spices, seared, chilled, and sliced razor thin. Garnished with fresh arugula.

## *Cold Shellfish Platter*

A melt-in-the-mouth, one-pound baby lobster, icy Gulf Coast jumbo shrimp and freshly shucked oysters bring the sweet flavor of sunny shores right to your table.

## *Lobster and Crab Cakes*

Lumps of succulent lobster and crab with hints of dry mustard and red pepper are perfectly paired with fresh, sweet corn relish.

## *Pan Fried Calamari with Hot Cherry Peppers*

Calamari sautéed in garlic butter until golden crisp. Then tossed with a house blend of peppers and scallions for a nice, fiery finish.

## *Smoked Salmon*

The freshest salmon, cold-smoked in Maine. Then given our complementary accents of capers, dill mayonnaise and zesty onion pita crisps.

## *Shrimp Cocktail*

Just-flown-in jumbo shrimp are refreshingly chilled and served with a house-made cocktail sauce with kick.

## *Fresh Oysters on The Half Shell*

Straight out of New England's bracingly cold waters. These freshly shucked oysters are presented with classic pairs of mignonette and cocktail sauce.

## *Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes*

Classic fresh mozzarella wrapped in prosciutto and lightly sautéed. Served with crostini, fresh basil and a lovely balsamic glaze.