



Lunch Menu

We'll 'Cook Your Catch'
Choose Your Preparation
17.99 per person

STARTERS

TUNA NACHOS*	sushi grade tuna on our homemade nachos, wakamee, spicy mayonnaise, avocado and scallions	\$14
LOBSTER BITES	Maine lobster chunks beer battered and fried served with honey mustard sauce	\$13
JUMBO SHRIMP COCKTAIL	"classic", seasoned with Old Bay, served with tangy cocktail sauce 	\$16
CONCH FRITTERS	with cocktail sauce	\$12
SMOKED FISH DIP	with carrots and celery	\$12
HALF POUND STONE CRAB CLAWS	with our mustard dressing SEASONAL	market price

SOUPS AND SALADS

CHEF'S SOUP OF THE DAY	changes daily, ask your server for today's selection	\$8
MAINE LOBSTER SALAD	maine lobster & mixed vegetables over romaine lettuce with italian dressing	\$18
CLASSIC CAESAR	romaine lettuce, shaved parmesan cheese, croûtons and caesar dressing	\$10
FRESH GARDEN SALAD	Redlands mixed greens, cherry tomato, cucumber, diced onion & shredded cheese 	\$10
CAPRESE SALAD	layers of tomato, mozzarella with basil & balsamic drizzle	\$11
ADD TO YOUR SALAD:	Free Range Chicken Breast \$8 Crab Cake \$8 Shrimp \$3 each Mahi Mahi • Hogfish • Yellowtail Snapper market price	
Dressings	honey-lime vinaigrette, ranch, caesar, italian, bleu cheese & balsamic	


SANDWICHES

sandwiches served with french fries or our own fresh homemade cole slaw

LOBSTER REUBEN	battered and lightly fried maine lobster served traditional reuben style with sauerkraut, swiss cheese and thousand island dressing on toasted rye	\$15
8 OZ. BIG BELLY BURGER	our specialty hi-choice house blend chuck and brisket topped with pepper bacon & swiss cheese, lettuce & tomato	\$16
CLASSIC MAINE LOBSTER ROLL	served on new england style toasted roll	\$15
MAHI MAHI FISH SANDWICH	grilled, fried or blackened, tartar sauce, lettuce & redland tomato	\$14
	Substitute Yellowtail or Hogfish	market price
JAMAICAN JERK CHICKEN	jerked, grilled or blackened, sautéed onions, swiss cheese, lettuce & tomato	\$14
MAHI MAHI SOFT TACOS	grilled, fried or blackened with lettuce, pico de gallo, red pepper coulis, cheddar & jack cheeses	\$15
PISTACHIO ENCRUSTED MAHI WRAP	mango salsa, sweet thai chili sauce in a spinach wrap	\$13

ENTRÉES

entrées served with french fries or our own fresh homemade cole slaw

MARYLAND CRABCAKE PLATTER	two jumbo lump crabcakes, served with cole slaw & french fries	\$26
FRIED SEAFOOD PLATTER	shrimp, crabkins, mahi mahi, served with coleslaw & french fries	\$23
COCONUT SHRIMP PLATTER	jumbo shrimp grilled, fried, blackened, served with cole slaw and french fries	\$25
TWIN STUFFED TAILS	Florida spiny lobster tails stuffed with fresh crabmeat finished with béarnaise sauce	\$48
MAHI MAHI MEUNIERE	sautéed in lemon butter, tomato & capers	\$24
8 OZ. GRASS FED CENTER CUT FILÉT MIGNON	cooked to order and served with french fries 	\$42
ONE POUND STONE CRAB CLAWS	with our mustard dressing SEASONAL	market price
ADD A 6 OUNCE LOBSTER TAIL TO ANY DINNER		\$18

DESSERTS - \$9

FLORIDA KEY LIME PIE	tart sensation in a granola'd crust	CHOCOLATE PEANUT BUTTER PIE	with chocolate and peanut butter mousse
CHOCOLATE TOFFEE MOUSSE	with rich coffee liquor	5-LAYER CHOCOLATE CAKE	towering, chocolate fudge filling
TURTLE CHEESECAKE	NY style, caramel glaze, fudge layered	ASSORTED ICE CREAM	



* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.
20% gratuity added to parties of 6 or more