Happy Valentine's Day!

\$125 per person + tax

Shrimp Cocktail

chilled jumbo U-10 shrimp with homemade cocktail sauce

Bacon Wrapped Dates

stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar

Jumbo Lump Crab-tini

lump crab cocktail served with remoulade

Lobster Bisque

lobster meat & sherry-chantilly cream

Caesar Salad

hearts of romaine, roasted garlic caesar dressing, whole anchovy, parmesan

Caprese Salad

local mozzarella, heirloom tomato, basil, basil pesto oil, balsamic glaze

Seabass - Crab Oscar Style

white wine lemon sauce, mushroom risotto, Jump crabmeat with asparagus & hollandaise

602 center cut tenderloin & a cold-water lobster tail, South & Touth served with seasonal vegetables & roasted garlic mashed potatoes

twin lobster tails & house fries

1603 Ribeye - Lobster Oscar Style lobster meat with asparagus & hollandaise, served with seasonal vegetables

& potatoes au gratin

Berries & Cream Table 13's Farmous Chocolate Cake

Red Velvet Cheesecake

Pink Polka Dot Bikini

Hendricks Gin, St. Germain, cranberry juice, lemon simple syrup, Filthy cherry

\$16

Please no splits or substitutions. Parties of 6 or more may be charged a gratuity of 20%. Consuming raw or undercooked ingredients may increase your risk of foodborne illness.