



# VALENTINE'S DAY SPECIALS

## Starters

- Little Neck Clams** ..... 14.00  
Steamed clams with white wine, garlic, butter, and fresh herbs served with bread.
- Jumbo Lump Crab Cake** ..... 18.00  
One jumbo lump crab cake served with our house made mustard sauce.

## Entrées

- Prime Rib** ..... 36.00  
Boneless rib roast slathered with garlic and herbs, served with house made au jus, horseradish sauce and your choice of two sides & dessert.
- Surf & Turf** ..... 48.00  
Two 3oz filet medallions & one butter poached lobster tail served with a salad, your choice of two sides & dessert.
- Sides.....** ..... 5.00  
Rainbow Swiss Chard, Haricot Verts, Risotto add Lobster (\$5.00).

## Drink Specials.....14.00

- Love at First Sip**  
Vodka • Strawberry Purée • Fresh Lemon • Prosecco Lightly sweet, bubbly, and blushing pink.
- The Blushing Rose**  
Rosé Wine • Elderflower Liqueur • Splash of Cranberry • Rose Petals Elegant and floral with a gorgeous rosy hue.
- Sweetheart Martini**  
Vanilla Vodka • White Crème de Cacao • Raspberry Liqueur • Cream Silky, dessert-style martini.
- Cupid's Kiss**  
Gin • Fresh Grapefruit Juice • Honey Syrup • Thyme Sprig Bright, Refreshing.
- Red Velvet Old Fashioned**  
Red Velvet Old Fashioned Bourbon • Strawberry-Infused Simple Syrup • Chocolate Bitters Smooth, romantic, and slightly decadent.
- Put a Ring On It Spritz**  
Aperol • Prosecco • Strawberry Slice • Orange Twist Fun, bubbly.
- Be Mine Refresher (Mocktail)** ..... 6.00  
A bright refreshing and lightly sweet alcohol- free treat.