

110 Grill

at the start.

Lobster Bisque

A rich savory blend of lobster, brandy, sherry and cream, with claw and knuckle lobster meat.

Cup \$7 Bowl \$9

Crab Cake Sliders

Lightly fried crab cakes served on toasted brioche slider buns with artisan greens and a lemon aioli.

\$15

Crispy Parmesan Shrimp Caesar Salad

Lightly fried shrimp with a parmesan lemon gremolata, served with crisp romaine and croutons, tossed with Caesar dressing and topped with shaved parmesan.

\$12

by the chef.

Lobster Risotto

A rich and savory blend of sweet corn, claw and knuckle lobster meat, folded into risotto and finished with scallions.

\$29

Cajun Sea Scallops

Seared sea scallops dusted lightly with Cajun seasoning served with a grilled lemon and a choice of two sides.

\$28

Land and Sea*

28-day wet aged 6oz filet and crab croquettes topped with Béarnaise sauce, served with roasted garlic mashed potatoes and green beans.

\$34

at the finish

Cheesecake Brûlée

Vanilla cheesecake lightly brûléed, served with fresh strawberries and berry coulis.

\$9

from the shaker.

Sparkling Poinsettia Martini

Tito's Handmade vodka, cranberry simple syrup, fig jam and prosecco.

\$10

Before placing your order, please inform your server if anyone in your party has a food allergy.

** These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*