

Valentines Menu

Appetizers

Surf & Turf Roll 14

Angus Beef torched over a spicy tuna roll, micro greens and a drizzle of truffle oil

Go Fish House Salad 8

Mixed greens, candied spicy walnuts, apples, cherry tomatoes, blue cheese & honey whole grain mustard dressing

Lobster Salad 14

Poached Lobster, Roasted Golden Beets, Hearts of Palm and vanilla Bean Vinaigrette

Costa Rican Ceviche 12

Lime marinated Mahi Mahi, tomato, cilantro & habanero

Entrée

The Fish Of Love "Whole Jerk Branzino for Two" Market Price

Marinated in jerk seasoning, rubbed with lime & Served with sautéed vegetable & Salsa Verde

Seared Scallops 27

Pan Seared Jumbo Scallops, herbed polenta, fennel salad & grapefruit beurre blanc

Miso Glazed Halibut 29

Wasabi Mashed Potato, Pickled Watermelon Radish

Crispy Wild Striped Bass 28

Little Neck Clams, Spanish chorizo tomato sauce and fingerling potatoes

Surf & Turf Market Price

8 oz. Filet, ½ pound King Crab Legs and baby vegetables

Loch Duart Scottish Salmon 28

Black Beluga lentils, Swiss chard, & Mustard herb butter

Sunday Feb. 14th 5-9pm

Executive Chef
Tiffany Derry

General Manager
Manuel De Martino