



APPETIZERS

LB FRESH SEAFOOD CHOWDER
FRESH STEAMED SEAFOOD MORSELS

AHI TUNA TARTAR
WASABI FOAM, WON TON CHIPS

GEORGIA WHITE SHRIMP & COLOSSAL CRAB COCKTAIL ON ICE
TWO SAUCES

“SIGNATURE” COLD WATER LOBSTER TAIL
THINLY CRISPED, FLASH FRIED, HONEY MUSTARD SAUCE, DRAWN BUTTER

CLB CHOPPED SALAD • CREAMY BASIL DRESSING

ENTREES

FILET “CHATEAUBRIAND” BEARNAISE OR PEPPER CRUSTED, BRANDY SAUCE
BROILED AND SLICED TENDERLOIN, SAUTEED ORGANIC MUSHROOMS

NEW YORK STRIP • 12 OZ
PLEASE SELECT ONE INDIVIDUAL SIDE

LOBSTER STUFFED LOBSTER
1 ½ POUND MAINE LOBSTER WITH MAINE LOBSTER STUFFING
PLEASE SELECT ONE INDIVIDUAL SIDE

MAINE LOBSTER • SHRIMP • SCALLOPS “SCAMPI STYLE”
MORSELS OF LOBSTER, SHRIMP AND SCALLOPS IN HERB GARLIC BUTTER
PLEASE SELECT ONE INDIVIDUAL SIDE

GRAND SEAFOOD TRIO
SCOTTISH SALMON, COLD WATER LOBSTER TAIL, MAINE SEA SCALLOPS, PINK GRAPEFRUIT BEURRE BLANC

FLORIDA SNAPPER
PORCINI RISOTTO, PORT WINE GLAZE

HOLLAND DOVER SOLE
PLANCHA SAUTEED, CAPERS, E.V. OLIVE OIL, LEMON EMULSION

10. SUPPLEMENT

DRY AGED BONE-IN RIB EYE
PLEASE SELECT ONE INDIVIDUAL SIDE

20. SUPPLEMENT

DESSERTS

VAHLRONA CHOCOLATE MOLTEN SOUFFLE
PISTACHIO ICE CREAM

CLB NEW YORK STYLE CHEESE CAKE
FRESH LOCAL STRAWBERRIES

ALMOND TUILE WITH MIXED LOCAL FARMED BERRIES
CHAMBORD WHIPPED CREAM

THREE-COURSE MENU 49. • MENU WITHOUT DESSERT 42.
Menu subject to change and availability.