

## MIX & MATCH

\*(Price Per 16 Pieces/10 People)

### LOBSTER CRAB CAKES

Sweet Corn Coulis, Sweet Corn Relish  
**\$39**

### STRIP STEAK CROSTINI

Horseradish Aioli, Greens, Brioche  
**\$32**

### JUMBO LUMP CRAB COCKTAIL

Avocado & Gazpacho Relish  
**\$42**

### TRUFFLE DEVEILED EGGS

Chives, Red Caviar  
**\$24**

### GRILLED FLATBREAD

Chorizo **\$32** Margherita **\$29**

### COLOSSAL (U-6) SHRIMP COCKTAIL

Spicy Cocktail Sauce \*(10 pcs)  
**\$50**

### FORMAGGI BOARD

Hand-picked Domestic & Imported Cheeses  
Garnished with Crackers & Berries  
**\$39**

### THAI SKEWERS

Asian Peanut Sesame Vinaigrette  
Chicken **\$28** Beef **\$34**

### SHELLFISH & SUSHI TOWER

Spicy Tuna Crunch Roll, Lobster,  
Alaskan King Crab, Colossal U-6 Shrimp, Oysters  
**\$89**

### BACON-WRAPPED SCALLOPS

Goat Cheese, Port Wine Reduction  
**\$49**

### SHANGHAI CALAMARI

Sweet Glaze, Cherry Peppers, Roasted  
Peanuts, Scallions, Fried Noodles  
**\$32**

### SURF & TURF CARPACCIO

Chilled Wagyu Beef, Jumbo Lump Crab,  
Asparagus, Tarragon Aioli  
**\$54**

### NUESKE'S BACON (10 pcs)

Thick-cut, Cherry Smoked, Sweet Kentucky  
Bourbon Glaze, Jalapeño Relish  
**\$38**

## SUSHI ROLLS

### THE KING'S PLATTER - SERVES 4 PEOPLE - \$55

THE KING'S TAIL - tempura lobster, tobiko, asparagus, avocado, scallions, daikon, carrots, spicy sweet chili  
SURF & TURF - tempura lobster, wagyu, avocado, crispy shallots, lettuce, spicy mayo & ponzu

### CRUNCHY & CRISPY PLATTER - 8 PIECES OF EACH - \$30

SHRIMP TEMPURA - avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce  
SPICY TUNA CRUNCH - spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo

### BLACK POINT PLATTER - 8 PIECES OF EACH - \$50

SPICY TUNA CRUNCH - spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo  
SURF & TURF - lobster tempura, wagyu, avocado, crispy shallots, lettuce, spicy mayo & ponzu  
SHRIMP TEMPURA - avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce

---

## DINNER MENU ONE

\$95 PER PERSON (Excluding Tax & Gratuity)

Coffee & Hot Tea are Included

### FIRST COURSE

- **APPETIZER DISPLAY**  
Surf & Turf Carpaccio, Colossal (U-6) Shrimp Cocktail, Truffle Deviled Eggs

### SECOND COURSE SELECTION

- **THE WEDGE**  
Iceberg, smoked bacon, egg, fine blue cheese, French dressing
- **KALE & BRUSSELS SPROUTS**  
Roasted almonds, dried cranberries, goat cheese, raspberry balsamic vinaigrette, goat cheese croquette
- **LOBSTER BISQUE**

### ENTRÉE SELECTION

- **FILET MIGNON 12oz**  
Maître d' butter, mashed potatoes
- **OHIO GRASS-FED NEW YORK STRIP STEAK 14oz**  
Maître d' butter, mashed potatoes
- **STEAK OSCAR**  
Filet Mignon, Alaskan King Crab, asparagus, béarnaise
- **FAROE ISLAND SALMON**  
Lime soy butter sauce, seasonal vegetables
- **OHIO GRASS-FED BISON FILET 8oz**  
Maître d' butter, mashed potatoes
- **SOUTHERN FRIED BONELESS HALF CHICKEN**  
Chorizo chicken gravy, mashed potatoes
- **KING'S TAIL ROLL**  
Tempura lobster, tobiko, asparagus, avocado, scallions, daikon, carrots, spicy sweet chili
- **LOBSTER TAIL 14-16oz**  
Poached in a lemon shallot beurre blanc, seasonal vegetables

### DESSERT SELECTION

- **SALTED CARAMEL CHEESECAKE**  
Toasted pecans, caramel sauce
- **FLOURLESS CHOCOLATE CAKE**  
Bailey's crème anglaise, port wine reduction
- **CRÈME BRÛLÉE**  
Sweet custard with imported Madagascar vanilla bean, macerated berries

## DINNER MENU TWO

\$80 PER PERSON (Excluding Tax & Gratuity)

Coffee & Hot Tea are Included

### FIRST COURSE

- **APPETIZER DISPLAY**  
Lobster Crab Cakes, Truffle Deviled Eggs, Margherita Pizza

### SECOND COURSE SELECTION

- **CLASSIC CAESAR**  
House made warm garlic croutons
- **LOBSTER BISQUE**

### ENTRÉE SELECTION

- **FILET MIGNON 8oz**  
Maître d'butter, mashed potatoes
- **PRIME NEW YORK STRIP 15oz**  
Maître d'butter, mashed potatoes
- **BLACK GROUPE**  
Miso vinaigrette, seasonal vegetables
- **FAROE ISLAND SALMON**  
Lime soy butter sauce, seasonal vegetables
- **SOUTHERN FRIED BONELESS HALF CHICKEN**  
Chorizo chicken gravy, mashed potatoes
- **DOUBLE CUT PORK CHOP 14oz**  
Cranberry raisin Jack Daniel's compote, charred brussels sprouts
- **SHRIMP TEMPURA ROLL**  
Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce

### DESSERT SELECTION

- **FLOURLESS CHOCOLATE CAKE**  
Bailey's crème anglaise, port wine reduction
- **SALTED CARAMEL CHEESECAKE**  
Toasted pecans, caramel sauce

## DINNER MENU THREE

\$70 PER PERSON (Excluding Tax & Gratuity)

Coffee & Hot Tea are Included

### FIRST COURSE

- **LOBSTER BISQUE**

### SECOND COURSE

- **CLASSIC CAESAR**  
House made warm garlic croutons

### ENTRÉE SELECTION

- **FILET MIGNON 8oz**  
Maître d'butter, mashed potatoes
- **SOUTHERN FRIED BONELESS HALF CHICKEN**  
Chorizo chicken gravy, mashed potatoes
- **FAROE ISLAND SALMON**  
Lime soy butter sauce, seasonal vegetables
- **PARMESAN-CRUSTED LEMON SOLE**  
Red & yellow tomato ragout, lemon garlic sauce, seasonal vegetables
- **SURF & TURF ROLL**  
Tempura lobster, wagyu, avocado, crispy shallots, lettuce, spicy mayo & ponzu
- **FIVE-SPICED AHI TUNA**  
Seared, bok choy, herbed, soy drizzle, wasabi lime aioli
  
- **SALTED CARAMEL CHEESECAKE**  
Toasted pecans, caramel sauce

## DINNER MENU FOUR

\$56 PER PERSON (Excluding Tax & Gratuity)

Coffee & Hot Tea are Included

### FIRST COURSE

- **CLASSIC CAESAR**  
House made warm garlic croutons

### ENTRÉE SELECTION

- **SOUTHERN FRIED BONELESS HALF CHICKEN**  
Chorizo chicken gravy, mashed potatoes
- **FAROE ISLAND SALMON**  
Lime soy butter sauce, seasonal vegetables
- **PARMESAN-CRUSTED LEMON SOLE**  
Red & yellow tomato ragout, lemon garlic sauce, seasonal vegetables
- **DOUBLE CUT PORK CHOP 14oz**  
Cranberry raisin Jack Daniel's compote, charred brussels sprouts

### DESSERT

- **FLOURLESS CHOCOLATE CAKE**  
Bailey's crème anglaise, port wine reduction

## ON THE SIDE

(EACH ORDER SERVES 4 PEOPLE)

- MASHED POTATOES \$5 PER ORDER
- BLUE CRAB & WHITE CHEDDAR MASHED POTATO GRATIN \$13 PER ORDER
- FRESH SHUCKED ROASTED GRILLED CORN \$6 PER ORDER
- GRILLED ASPARAGUS \$7 PER ORDER  
Lemon
- SWEET POTATO & BACON HASH \$7 PER ORDER
- CARAMELIZED BRUSSELS SPROUTS \$6 PER ORDER  
Thick-cut smoked bacon
- SEA SALT FRIES (per two people) \$5 PER ORDER
- ROASTED WILD MUSHROOMS \$11 PER ORDER
- SPINACH GRATIN \$8.5 PER ORDER
- LOADED HASH BROWNS \$10 PER ORDER  
Wagyu fat, bacon, white cheddar, onion, sour cream, scallions

## LUNCH MENU ONE

\$29 PER PERSON (Excluding Tax & Gratuity)

Coffee & Hot Tea are Included

### FIRST COURSE

- **LOBSTER BISQUE**

### SECOND COURSE

- **CLASSIC CAESAR**  
House made warm garlic croutons

### ENTRÉE SELECTION

- **PARMESAN-CRUSTED LEMON SOLE**  
Red & yellow tomato ragout, lemon garlic sauce, seasonal vegetables
- **FAROE ISLAND SALMON**  
Lime soy butter sauce, seasonal vegetables
- **SOUTHERN FRIED BONELESS HALF CHICKEN**  
Chorizo chicken gravy, mashed potatoes
- **TWIN FILETS**  
Char-broiled, mashed potatoes, béarnaise sauce

### DESSERT

- **FLOURLESS CHOCOLATE CAKE**  
Bailey's crème anglaise, port wine reduction

## LIGHT LUNCH MENU

\$23 PER PERSON (Excluding Tax & Gratuity)

Coffee & Hot Tea are Included

### FIRST COURSE

- **LOBSTER BISQUE**

### ENTRÉE SELECTION

- **CRAB WEDGE**  
Lump crab, smoked bacon, egg, fine blue cheese, French dressing
- **KALE & BRUSSELS SPROUTS CHICKEN SALAD**  
Grilled chicken, roasted almonds, dried cranberries, goat cheese, raspberry balsamic vinaigrette, goat cheese croquette
- **THE BURGER**  
American cheese, lettuce, house sauce, sea salt fries
- **SALMON CAESAR**  
Faroe Island salmon, house made warm garlic croutons

### DESSERT

- **VANILLA BEAN ICE CREAM**  
Amarena cherries