

# VALENTINES

*at the waterfront*

## APPS & SHARABLES

**CRABBY  
MAC & CHEESE | \$18**  
FIVE CHEESE GRATIN, PENNE

**BEGGARS HEART  
OF BRIE (6) | \$15**  
SILVERED ALMONDS, RASPBERRY  
MELBA, PHYLLO DOUGH

**CRAB EN CROUTE | \$18**  
JUMBO LUMP CRABMEAT, LOBSTER,  
PUFF PASTRY, SHERRY CREAM SAUCE

**MEATBALLS  
DIANE (3) | \$14**  
PEPPERED COGNAC DEMI GLACÉ,  
ASPARAGUS TIPS, GARLIC BREAD

**CRISPY BRUSSELS | \$14**  
BACON, PEPITAS, THAI SWEET CHILI  
SAUCE

**CUPIDS CLAMS  
CASINO (7) | \$16**  
BACON, PEPPERS, ONIONS,  
PROVOLONE, SHERRY

**STUFFED  
MUSHROOMS (7) | \$18**  
LOBSTER & CRAB, GOLD RUSH  
AIOLI

**WEDGE SALAD | \$15**  
BACON, GRAPE TOMATO, BLEU  
CHEESE, CARROTS, PECANS, BLEU  
CHEESE DRESSING

**MOZZARELLA  
EN CAROZZA | \$14**  
EGG BATTERED TEXAS TOAST,  
PROSCIUTTO, MOZZARELLA, PESTO,  
VODKA SAUCE

**CARIBBEAN  
SCALLOPS (6) | \$18**  
BLACKENED, COCONUT CURRY,  
MANGO CUCUMBER SALAD

**BACON WRAPPED  
SHRIMP (7) | \$17**  
HOT HONEY DRIZZLE

**MINI BEEF  
WELLINGTON | \$17**  
FILET TIPS, MUSHROOM DUXELLES,  
PUFF PASTRY, GOLD RUSH AIOLI

**CHICKEN  
POTSTICKERS (8) | \$13**  
LEMONGRASS, TERIYAKI SAUCE

## ENTREES

**STUFFED  
SCALLOPS | \$35**  
JUMBO LUMP CRABMEAT  
STUFFING, ROMESCO SAUCE,  
WILD RICE, VEGETABLE

**TWIN TAILS | \$45**  
BRAZILIAN LOBSTER, BROILED,  
DRAWN BUTTER, VEGETABLE  
ADD CRABMEAT STUFFING \$12

**NY STRIP DIANE | \$38**  
12OZ PAN SEARED, PEPPERED  
COGNAC DEMI GLACÉ,  
YUKON MASHED POTATO,  
ASPARAGUS

**FROM RACK OF LAMB  
WITH LOVE | \$44**  
NEW ZEALAND HERB CRUSTED,  
YUKON MASHED POTATO,  
ASPARAGUS

**WHISKEY GLAZED  
SEA BASS | \$39**  
SESAME SEED, PECORINO  
GARDEN RISOTTO, ASPARAGUS

**SALMON OSCAR | \$36**  
ATLANTIC, JUMBO LUMP  
CRABMEAT, HOLLANDAISE,  
ASPARAGUS

**BOURBON  
ORANGE BERKSHIRE  
PORK CHOP | \$32**  
12OZ PAN SEARED, BOURBON  
MANDARIN GLAZE, VEGETABLE

**CARIBBEAN SHRIMP &  
SCALLOPS | \$38**  
BLACKENED, COCONUT CURRY  
SAUCE, MANGO CUCUMBER  
SALAD, PECORINO GARDEN  
VEGETABLE RISOTTO

**COCONUT CURRY  
SALMON | \$30**  
PECORINO GARDEN VEGETABLE  
RISOTTO, MANGO CUCUMBER  
SALAD

**STUFFED SHRIMP | \$32**  
CRAB & LOBSTER STUFFING,  
PECORINO GARDEN VEGETABLE  
SALAD

**CUPIDS COMBO | \$50**  
BRAZILIAN LOBSTER TAIL, JUMBO  
LUMP CRAB CAKE, SHRIMP,  
SCALLOPS, DRAWN BUTTER, YUKON  
MASHED POTATO, VEGETABLE

**TORTELLINI  
MICHAELANGELO | \$25**  
GRILLED SHRIMP & CHICKEN,  
PROSCIUTTO, PEAS, SUNDERED  
TOMATOES, PARMESAN, ALFREDO  
SAUCE

**CHICKEN  
SALTIMBOCCA | \$32**  
GRILLED CHICKEN, PROSCIUTTO,  
MOZZARELLA, SPINACH, DEMI  
GLACÉ, YUKON MASHED POTATO,  
VEGETABLE

**STUFFED  
GROUPEL | \$32**  
CRABMEAT STUFFING, CAPERS,  
ARTICHOKE, LEMON BEURRE  
BLAND, WILD RICE, VEGETABLE

**TENDER LOVE  
OF BEEF | \$40**  
ROASTED SLICED TENDERLOIN,  
PEPPERED COGNAC DEMI GLACÉ,  
YUKON MASHED POTATO,  
ASPARAGUS

# DRUNK

*in love*

KENTUCKY KISS | \$12  
BOURBON, MAPLE SYRUP, CLUB SODA, MUDDLED  
STRAWBERRIES

LOVE POTION | \$12  
TEQUILA, GRAND MARINER, CRÈME DE STRAWBERRY, LEMON  
JUICE, MUDDLED STRAWBERRY & ORANGE

TICKLED PINK | \$11  
PINK WHITNEY, LEMONADE, CLUB SODA

CUPIDS MOSCOW MULE | \$10  
SKYY WATERMELON VODKA, WATERMELON PURÉE,  
GINGERBEER

HEARTS ON FIRE | \$12  
BULLEIT RYE, CRÈME DE STRAWBERRY, GINGERBEER

LADY IN PINK | \$12  
STOLI VANILLA, CRÈME DE STRAWBERRY, STRAWBERRY PURÉE,  
ICE CREAM MIX

DIRTY SHIRLEY | \$10  
CHERRY VODKA, GINGER ALE, GRENADINE

GIN OF HEARTS | \$12  
BLACKBERRY PURÉE, ORANGE BITTERS, SOUR MIX

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## CHAMPAGNE & WINE

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*red*

CHATEAU SOUVERAIN CABERNET | \$30  
SEAGLASS PINOT NOIR | \$22  
DISENO MALBEC | \$15

*white*

CHATEAU SOUVERAIN CHARDONNAY | \$30  
EXCELSIOR SAUVIGNON BLANC | \$20  
RUFFINO PINOT GRIGIO | \$28

*rosé*

LA JOLIE FLEUR ROSÉ | \$20