



Valentine's Day

DINNER MENU

Starters

SEAFOOD PLATTER 22
Mexican shrimp cocktail, half shelled scallops and East coast scallops

CRAB CROQUETTES 13
blue crab meat (2ea) with meyer lemon aioli and micro greens salad

Soups & Salads

SIMPLY ROMAINE SALAD GF 10
Baby romaine wood grilled, olive oil, sea salt and roasted meyer lemon

PETITE KALE SALAD GF 10
Baby kale, baby arugula, avocado, strawberries, candied pecans

SEAFOOD BISQUE GF 11
Cup of crustacean broth, cream, seafood mirepoix, fresh herbs

CLAM CHOWDER CUP 9
Cream, clams, celery, onion, leeks

Entrees

SMOKY SEAFOOD CHOWDA 29
Baby shrimp, smoked fish, clams, mussels, cream base with umami taste, toasted baguette

MEXICAN WILD SHRIMP GRILLED 27
Mexican shrimp wood grilled, seasoned white rice, P&S charred broccolini, chili mango coulis

BAKED CRAB HALIBUT 39
Local topped with blue crab mix, hollandaise sauce, garlic mash potato, haricot-vert.

LOBSTER BUTTER POACHED 45
Half lobster tail grilled and basted with vanilla butter, saffron risotto with asparagus, corn silk and puree

Desserts

PISTACHIO CAKE WITH CHOCOLATE GANACHE 12
Flourless pistachio and almond cake, dark chocolate ganache, fresh strawberry

POACHED PEAR AND MASCARPONE 10
Port wine poached pear, fennel mascarpone cream, praline dust

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Auto gratuity of 20% will be added to all parties.