



The Crab Trap

SEAFOOD RESTAURANT

Valentines Menu

Thursday February 14, 2019

Complimentary Glass of Sparkling Wine

To Start

Baked Clams Casino, *the house favorite*

Cream of White Asparagus with Crab, *small bowl*

Tuna-Crab-Avocado Tower, *drizzled with sriracha and chimichurri*

Roasted Oysters Romano, *on rock salt with grated parmesan crumbs and butter*

Onion Soup Gratinee` *baked in a crock*

Salad Choices

Iceberg Wedge, *hard cooked egg, bleu crumbles, chopped bacon, tomato bits, homemade bleu cheese dressing*

Roasted Beet Salad, *over mixed greens with goat cheese crumbles, candied walnuts, red onion, blood orange vinaigrette*

Entree Choices

Lobster Crab Cake Le Johne, *two crispy griddled crab cakes made with 100% lump crabmeat, Maine lobster, bacon and chives, over a horseradish dijon sauce*

Pan Seared Chilean Sea Bass "Charleston", *brilliant white Chilean sea bass fillet pan seared with lobster, sweet white corn and tomatoes in a light lobster sauce*

Bacon Wrapped Filet Mignon *topped with melted bleu cheese crumbles, port wine reduction and roasted balsamic brussel sprouts*

Roasted Rack of Lamb, *served sliced over garlic mashed potatoes - bordelaise sauce*

Seafood Risotto, *a saute of lobster, shrimp, scallops and crabmeat with broccoli rabe, served over parmesan risotto*

To Finish

**Banana Cream Pie • Flourless Chocolate Cake • Peanut Butter Pie • Red Velvet Cake
Chocolate Mousse Cake • Key Lime Pie • Italian Lemon Creme Cake**

Entree's are \$45 per person - tax and gratuity not included