

Valentine's Weekend Menu*

February 12-14, 2021

*Available After 4:00 pm

• Starters •

Italian Wedding Soup

Hand-rolled Mini Meatballs in house-made Chicken Broth, with fresh Escarole and Pastini. **7**

Charcuterie Board

Herb Goat Cheese, French Brie, Smoked Gouda, Prosciutto, Chorizo, Soppressata, and Organic Fig Spread, with house-made Crostini. **16**

Seafood Tower

A tower of super-fresh favorites: Lobster Tail, King Crab, Stone Crab, Colossal Lump Crab Meat, Ruby Red Shrimp & Raw Oysters. With Lemon slices, Cocktail Sauce, Crackers, Hot Sauce. **60**

• Main Courses •

Lobster Imperial

6-oz. Lobster Tail, topped with a 5-oz. Jumbo Lump Crab Cake and Red Pepper Coulis. With choice of side and side Salad. **33**

Cowboy Ribeye

16-oz. Bone-In Ribeye, served with Twice Baked Potato and side Salad. **36**
Side Upgrade+ Options: • Black Garlic Aioli • Truffle Butter
• Roasted Cremini Mushrooms

Seafood Aurora

Scallops, Shrimp, Snow Crab and Jumbo Lump Crab, tossed in a Blush Sauce with Penne Pasta, finished with fried Basil. Served with a side Salad. **28**

• Desserts •

Strawberry Shortcake Roulade

In-house-macerated Strawberries in a Cream Cheese Frosting, rolled into Vanilla Cake, topped with *even more* Strawberries and hand-whipped Cream. Served on a bed of Strawberries. **10**



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