

VALENTINE'S DAY

FEBRUARY 14, 2024

FIRST COURSE

JUMBO STONE CRAB CLAW

Mustard Sauce

SHRIMP COCKTAIL

Key West Cocktail Sauce, Fresh Horseradish

SEAFOOD BISQUE

Crab, Lobster, Sweet Sherry, Snipped Chives

HEIRLOOM TOMATO SALAD

Grilled Artichokes, Sweet Onions, Feta Cheese, Marcona Almonds, Basil, Lemon Garlic Vinaigrette

CAESAR SALAD

Hearts of Romaine, Tomato Croutons, Kalamata Olives, Shaved Reggiano

BURRATA

Prosciutto, Tomato Chutney, Basil Pesto, Garlic Toasted Sourdough

JUMBO LUMP CRAB CAKE

Corn Succotash, Low Country Tartar Sauce

BEEF CARPACCIO

Shaved Reggiano Cheese, Arugula, Aged Balsamic, Olive Oil

MAIN COURSE

CHATEAUBRIAND FOR TWO

Potatoes Au Gratin, Roasted Mushrooms, Cippolini Onions, Bearnaise Sauce

SEAFOOD PASTA

Lobster, Shrimp, Sweet Sausage, Fettuccine, Roasted Peppers, Spinach, Vodka Sauce

BONE-IN FILET MIGNON AU POIVRE

Truffle Steak Fries, Wilted Spinach

SURF & TURF

Filet Mignon, South African Lobster Tail, Mashed Potatoes, Asparagus, Truffle Butter

NEW YORK STRIP

Hasselback Potatoes, Creamed Spinach, Garlic Marrow Butter

BRICK ROASTED CHICKEN

Creamed Corn, Fontina Farrotto, Natural Jus

RIBEYE

Shrimp Scampi, Chorizo Potato Hash, Grilled Asparagus

SEA BASS

Alaskan Crab, Shrimp Orzo Pasta, Spinach, Garlic Basil Butter

DESSERT

THE BREAKERS KEY LIME PIE

Blackberry Sauce

VALRHONA CHOCOLATE LAYER CAKE

Vanilla Ice Cream

STRAWBERRY SHORTCAKE

Toasted Almonds, Fresh Whipped Cream

RED VELVET CHEESECAKE

Berries, White Chocolate Crème Anglaise

BANANA BREAD PUDDING

Caramelized Bananas, Vanilla Ice Cream

\$195 PER PERSON

Plus Service Charge and State Sales Tax.
Menu items subject to change without notice.