



Love sea
is in the air.

TABLE FOR 
3 course dinner for 2 – **\$75**
February 6th to February 19th

SHAREABLE APPETIZER

MUSSELS *fresh daily feature*

CRISPY SHANGHAI CALAMARI *sweet chili glaze, crushed peanuts, scallions, sesame seeds*

SPINACH & CRAB DIP *chef maurizio's signature spinach & artichoke dip with snow crab*

SCALLOPS *fresh daily feature*

SJFX TACOS *includes two tacos, choice of: bang bang shrimp • tuna • golden fried cod • spicy chicken*

Try our smoked fish charcuterie board – add \$6

MAIN COURSE

LOBSTER & SHRIMP PAPPARDELLE *atlantic lobster and shrimp lightly sautéed with asparagus and sun-dried cherry tomatoes tossed with a creamy lobster butter sauce*

1/3 RACK OF RIBS WITH CHICKEN BREAST *fall-off-the bone pork ribs with smokey BBQ sauce and a juicy chicken breast*

FRESH SALMON *north atlantic salmon seared and served with a sundried tomato cream sauce and seasonal vegetables*

SURF & TURF SKEWER *5oz of angus beef steak, cubed and mixed with shrimp, scallop, peppers and onions*

SEAFOOD OF THE DAY *fresh daily feature*

Substitute our famous halibut – add \$6

DESSERT

CHOCOLATE BROWNIE WITH STRAWBERRY COMPOTE *served under a chocolate dome with hot fudge sauce infused with Frangelico*