



Starters

LOBSTER & JUMBO LUMP CRAB CAKE

Sweet Corn Relish ~ Remoulade Sauce ~ Micro Greens

OYSTER ROCKEFELLER *

Grana Padano ~ Pernod ~ Spinach ~ Applewood Bacon ~ Hollandaise Sauce ~ Piquillo Peppers

SOBA NOODLE & DUCK "TSUKUNE"

Sweet Soy ~ Togarashi ~ Chili Oil

SHRIMP COCKTAIL "MARTINI"^{GF}

Chilled Jumbo Shrimp ~ Berlin's Cocktail Sauce

SESAME SEARED TUNA TATAKI *

Wasabi Vinaigrette ~ Wakami Seaweed Salad ~ Sriracha ~ Togarashi ~ Sweet Soy

PAN SEARED JUMBO SCALLOPS^{GF}

Grilled Fennel ~ Asparagus ~ Red Onion ~ Brie-Basil Cream ~ Crispy Serrano Ham

MAINE LOBSTER & ESCARGOT

Crimini Mushroom ~ Garlic & Clam-Cream ~ Puff Pastry

Soups & Salads

A&B LOBSTER BISQUE

Maine Lobster Medallions ~ Cognac

NEW ENGLAND CLAM CHOWDER

Clams ~ Celery ~ Potatoes ~ Bacon ~ Cream

HEIRLOOM BEET SALAD^{GF}

Mixed Greens ~ Creole Hollandaise ~ Burrata ~ Beets ~ Balsamic Onion ~ Candied Bacon & Pecans

BERLIN'S CLASSIC CAESAR SALAD^{GF}

*Hearts of Romaine ~ Caesar Dressing
Mediterranean Anchovies ~ Crispy Asiago Coronet*

A&B HOUSE SALAD^{GF}

*Mixed Greens ~ Tomatoes ~ Cucumber
Shaved Carrot ~ Sherry Vinaigrette*

THE "BLT" ICEBERG WEDGE^{GF}

*Pancetta ~ Bleu Cheese Dressing
Tomatoes ~ Red Onion*

TOMATO & MOZZARELLA^{GF}

*Heirloom Tomatoes ~ Buffalo Mozzarella ~ Basil
Mixed Greens ~ Balsamic*

GF – Gluten Free

*** CAUTION:** There is a risk associated with consuming raw or undercooked meats, poultry, seafood, shellfish and eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from these items and should eat them fully cooked. If unsure of your risk, consult a physician.

Lobster

2LB MAINE LOBSTER BAKE ^{GF}

Buttered Corn on the Cob ~ Herb Roasted Red Bliss

BUTTER POACHED FLORIDA LOBSTER TAIL ^{GF}

Candied Applewood Bacon ~ Leek & Roasted Garlic Mashed Potatoes ~ Green Beans

FLORIDA LOBSTER STROZZAPRETTI PASTA

*Crimini Mushrooms ~ Andouille ~ Chevre
Marinara & Clam-Cream*

FLORIDA LOBSTER & OCTOPUS PAELLA ^{GF}

*Green Lip Mussels ~ Shrimp ~ Scallops ~ Olives
Saffron ~ Chorizo*

FLORIDA LOBSTER & MUSHROOM RISOTTO ^{GF}

*Crimini Mushrooms ~ Micro Basil ~ Truffle Oil
Tomato ~ Grana Padano*

FLORIDA LOBSTER "OSCAR" ^{GF}

*Super Lump Crabmeat ~ Coconut Pecan Rice
Asparagus ~ Hollandaise*

FLORIDA LOBSTER THERMIDOR

Crimini Mushroom & Sherry-Lobster Cream ~ Roasted Garlic Mashed Potato ~ Asparagus ~ Panko

Fresh Fish & Seafood

GROUPEL "OSCAR" ^{GF}

*Super Lump Crabmeat ~ Garlic Mashed Potatoes
Asparagus ~ Hollandaise*

SHRIMP FETTUCCINI

*Asparagus Tips ~ Sun-Dried Tomatoes ~ Burrata
Lemon & Basil Clam-Cream*

SAUTÉED YELLOWTAIL SNAPPER

*Coconut-Pecan Rice ~ Green Beans ~ Citrus Beurre
Blanc ~ Piquillo Peppers*

PAN SEARED JUMBO LUMP CRAB CAKES

*Coconut-Pecan Rice ~ Baby Carrots
Cilantro & Lime Aioli*

"DAY BOAT" JUMBO SCALLOPS * ^{GF}

*Whiskey-Corn Cream ~ Green Beans
Seared Polenta Cake ~ Andouille*

"TOGARASHI" SESAME TUNA *

*Wasabi Potato Puree ~ Asparagus
Soy Bean Butter ~ Pickled Ginger*

Land

GRILLED FILET MIGNON * ^{GF}

*Certified Prime Black Angus Beef
Gorgonzola Potato Gratin ~ Asparagus ~ Glace de Veau & Béarnaise Sauce*

BERLIN'S SURF N TURF * ^{GF}

*Certified Prime Black Angus Beef
Filet & Caribbean Lobster Tail ~ Roasted Garlic Mashed Potatoes ~ Asparagus ~ Glace de Veau ~ Béarnaise*

SLOW ROASTED PRIME RIB "AU JUS"*

*Certified Black Angus Beef
Roasted Garlic Mashed ~ Asparagus ~ Horseradish Foam*

BLACK ANGUS STRIP STEAK "AU POIVRE" * ^{GF}

*Certified Prime Black Angus Beef
Gorgonzola Potato Gratin ~ Asparagus ~ Green Peppercorns ~ Au Poivre Sauce*

GF - Gluten Free

We Accept VISA, AMEX and MasterCard