



\$29.95 Per Person + Tax & Gratuity

Appetizers

Clams Casino

Topped neck clams with traditional casino butter.

Grilled Peach Salad

Baby arugula, spicy candied pecans, goat cheese, honey white balsamic vinaigrette.

Asian Duck Wings

Duck wings with spicy Asian glaze, sesame seeds, wasabi sour cream.

Raw Tuna Poke

Diced tuna, mango, avocado, scallions in a fried wonton wrap, with wakame seaweed salad, sesame seeds, and sriracha aioli.

Entrees

Sautéed Flounder

Lobster meat with brown butter sauce. Served with basmati rice and grilled asparagus.

Marinated Sautéed Gulf Shrimp

Saffron pearl cous-cous with zucchini ribbons; lemon herb vinaigrette.

Seafood Pasta Bolognese

Shrimp and Seared Tuna in a traditional Bolognese sauce. Topped with Parmesan cheese.

Grilled Ribeye Steak (extra \$10.00)

Dry rubbed bone in Ribeye Steak. Served with sautéed spinach and garlic mashed potatoes.

Desserts

Brownie Sundae

Vanilla ice cream, chocolate sauce

Carrot and Pineapple cake

Topped with cream-cheese icing

Duet of Sorbet

