



### Appetizers

- Baked Clams • Eggplant Rollatini • Tomato Oreganata  
Grilled Eggplant & Grilled Shrimp  
with a basil garlic sauce topped with bleu cheese & feta cheese  
Mesclun Salad • Caesar Salad • Greek Salad  
Soup Du Jour • Lobster Bisque

### Entrees

**1½ lb. Whole Stuffed Lobster**  
with crabmeat stuffing & Bay Scallops  
served with asparagus

**Seafood Porto**  
Shrimp, Scallops, Calamari & Mussels  
in a garlic white wine sauce served over linguini

**Blackened Swordfish**  
served with rice & vegetable

**Panko Crusted Salmon**  
served over a crab cake topped with a  
pineapple mango sauce

**Pan Seared Fillet of Bass**  
with Bay Scallops in a lemon white wine sauce  
served with asparagus

**20oz New York Strip Steak\*\*\***  
served with mashed potatoes

**Veal Rollatini**  
with prosciutto, ricotta cheese, marinara sauce &  
melted mozzarella cheese served with spaghetti

**Chicken Provencal**  
with artichoke hearts & capers  
served with asparagus

### Dessert

- Salted Caramel Tartufo • Chocolate Mousse • Rice Pudding • Cannoli

**Three Course Prix-Fixe \$29.95**  
Available Sunday April 28<sup>th</sup> - Sunday May 5<sup>th</sup>

**If you would like to indulge ..... for \$36.95**

**Chilled Platter** ½ Steamed Lobster stuffed with crabmeat salad, Clams on the Half Shell &  
Shrimp Cocktail served with coleslaw

**6oz Stuffed Lobster Tail & Grilled Shrimp** served with asparagus

**Rack of Lamb \*\*\*** served with mashed potatoes

**Roast Long Island Duck** with an orange chutney sauce served with mashed potatoes

Before placing your order, please inform your server if a person in your party has a food allergy

\*\*\*Served raw, undercooked or to your liking. Consuming undercooked meat or fish can increase the risk of food borne illness especially if you have certain medical conditions