





\$37 Prix Fixe Dinner

<u>APPETIZERS</u>

Caesar Salad romaine lettuce, garlic croutons, shaved parmesan cheese

Mozzarella & Tomato Caprese fresh mozzarella, beefsteak tomato, over baby greens balsamic glaze

Popcorn Shrimp tossed w | Thai chili, sesame seeds, scallions, wasabi Drizzle

Seafood Chowder shrimp, crab, clams, bacon, carrot, celery, onion & potato in an herb cream broth

ENTREES

Braised Boneless Short Ribs gorgonzola & horseradish mashed potatoes, grilled asparagus, apple wood bacon-braising cream sauce

Chicken Parmesan fried cutlet, home made marinara sauce, melted mozzarella, linguini

Honey Chipotle Salmon mango salsa, roasted red potatoes, grilled asparagus

Linguini Clams MARINARA | FRA DIAVOLO | WHITE WINE GARLIC

Bayou Pasta jumbo shrimp, chicken, andouille sausage, peppers, cajun alfredo cream sauce, over pappardelle

12oz Angus Strip Steak +8 mashed potatoes, sautéed broccoli

\$44 Prix Fixe Dinner

<u>APPETIZERS</u>

Petite Wedge Salad Iceberg , cherry tomatoes, red onions, crumbled blue cheese, bacon, blue cheese dressing

Soup of the Moment Chef's special soup of the day

Fried Calamari Marinara | Fra diavolo | Buffalo | Thai chili

French Onion Soup melted mozzarella & gruyere cheese with a garlic crostini

Baked Clams Oreganata lemon white wine garlic sauce

ENTREES

Catch of the Day Chef's evening special with two sides

Maine Lobster Roll (Warm + 3) baby greens, toasted butter brioche bun, french fries

12oz Berkshire Frenched Cut Pork Chop sautéed mushrooms & onions, hot cherry peppers, roasted red potatoes

Lamb Chops mashed potatoes, sautéed spinach, red wine demi-glaze, mint sauce

8oz Filet Mignon +12 garlic mashed potatoes, sautéed broccoli, mushroom cap

Jumbo Shrimp Scampi garlic lemon butter white wine, over linguini

Large Sides: +7 Sautéed Mushrooms & Onions | Grilled Asparagus | French Fries | Steamed Broccoli | Mashed Potato | Julienne Vegetables |+9 Sweet Potato Fries |+9 Truffle Fries

THIRD COURSE

Warm Chocolate Brownie (ala mode +3) NY Style Cheesecake Nutella Gelato Lemon Sorbet

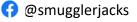
THIRD COURSE

Warm Chocolate Brownie (ala mode +3) NY Style Cheesecake Nutella Gelato Lemon Sorbet

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516-798-6000



A 3.5% FEE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS. ATM LOCATED INSIDE THE BUILDING.



SMUGGLER JACK'S **PRIX FIXE LUNCH \$22**



COURSE 1

SMUGGLER'S GARDEN SALAD Baby greens, cucumbers, carrots, red onion, grape tomato, balsamic vinaigrette

CAESAR SALAD Romaine lettuce, garlic herb croutons, shaved parmesan cheese

FRENCH ONION SOUP Caramelized onions, beef broth, garlic croutons, gruyere & mozzarella cheese

SOUP OF THE DAY Please ask your server about our delicious house made soup

SEAFOOD CHOWDER (add \$2) Shrimp, crabmeat, clams, bacon, vegetables, potatoes, herb cream broth

COURSE 2

PEI LINGUINI MUSSLES MARINARA | FRA DIAVOLO | WHITE WINE GARLIC CHICKEN PARMESAN Fried cutlet, marinara sauce, melted mozzarella

Large Sides 7 Sautéed Mushrooms & Onions Grilled Asparagus | Fries | Steamed Broccoli | Mashed Potato Julienne Vegetables Sweet Potato Fries +9 | Truffle Fries +9

PENNE ROSA Pink sauce, chicken strips, sundried tomatoes, and broccoli florets

MARYLAND CRABCAKE SANDWICH Toasted brioche bun, remoulade sauce, French fries

STEAK TIDBITS Filet mignon tips, mozzarella cheese, garlic bread hero

UPGRADE (add \$7)

ANGUS BEEF STROGANOFF Sliced angus filet mignon, mushroom cream sauce, pappardelle pasta

> PAN SEARED MONTAUK CODFISH Saffron rice, julienne vegetables, beurre blanc sauce

LINGUINE WITH CLAM SAUCE MARINARA | FRA DIAVOLO | WHITE WINE GARLIC

> CATCH OF THE DAY Chef's daily special with two sides

APPLICABLE TO PARTIES OF 12 OR LESS. | PRIX FIXE MENU NOT AVAILABLE IN OUR IGLOOS

IGLOO DINING IN OUR 4 OUTDOOR HEATED IGLOOS

All food is available for catering and take out.



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A 3.5% charge will be applied to all credit and debit card transactions.