



(631) 472-3018

LONG ISLAND RESTAURANT WEEK

January 23rd through January 30th 2022

\$35.00 + Tx & Gratuities

3 Courses

Appetizers:

Greek Style Calamari

Fried Calamari tossed in Olive Oil, black olives, tomato, feta cheese & scallions.

Homemade Creamy Lobster Bisque

Our award winning bisque

TFS Salad

Crumbled feta cheese, crasins, glazed walnuts with house dressing.

Bacon wrapped sea scallops

Sea scallops wrapped in bacon

Served with a drizzle of honey horseradish mustard.

Seafood Stuffed Clam

Stuffed with chopped bacon, shrimp, bay scallops, Sea legs, vegetables.

Entrée:

Grilled Flat Iron Steak au poivre

Grilled to your liking, topped with peppercorn au poivre sauce. Served with Garlic Mashed Potatoes.

Jumbo Shrimp Francese

Pan seared Shrimp in our Francese sauce over Angel Hair Pasta.

Mango Salmon

Baked Atlantic Salmon topped with our mango salsa, with rice pilaf.

Caprese Flounder

Fresh Flounder topped with tomato, fresh mozzarella & balsamic reduction.

Served with parmesan cheese potato rounds.

Chicken Portafino

Pan seared parmesan cheese coated chicken, in a sweet lemon sauce over linguini.

DESSERT:

Juniors Cheese Cake

Outrageous Chocolate Cake

Homemade Rice Pudding