

3 COURSE PRIX-FIXE



\$37  
per person

FIRST COURSE

**CHOPPED BAKED CLAMS      SOUP DU JOUR**

**FRIED BLUE POINT OYSTERS**

**ARUGULA SALAD**

Lemon, Pine Nuts & Parmesan

**MARINATED SEAFOOD SALAD**

Shrimp, Mussels, Calamari (add +\$5)

MAIN

**PESTO CRUSTED ATLANTIC SALMON**

Panko Crust, Roasted Carrots

**PUMPKIN SEED CRUSTED BRONZINO**

Lemon Beurre Blanc, Creamed Spinach

**SLOW ROASTED PRIME RIB 12oz**

Au Jus, Whipped Potatoes

**LEMON & HERB ROASTED CHICKEN**

Asparagus

**SEAFOOD STUFFED FLOUNDER**

Lemon Butter, Asparagus

DESSERT

**CHOCOLATE MOUSSE CAKE**

**MARBLE CHEESECAKE**

**LAVA CAKE**

**OREO ICE CREAM**

**SELECT WINES BY THE BOTTLE \$39**

(ask your server for selections)

**NO SUBSTITUTIONS PLEASE**, not valid with any other offers/discounts. No coupons or birthday certificates may be applied to this menu.

**Saturday 2/4/23- not available after 6:30PM** (last reservation to receive this menu 6:00PM). Closed Monday 1/30/23. **DINE-IN ONLY.**

