



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

Pan Seared Fillet of Bass

with Bay Scallops in a lemon white wine sauce
served with asparagus

Seafood Porto

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

20oz New York Strip Steak***

served with mashed potatoes

Blackened Swordfish

served with rice & vegetable

Veal Rollatini

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

Panko Crusted Salmon

served over a crab cake topped with a
pineapple mango sauce

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 January 27th - Sunday February 3rd

If you would like to indulge for \$36.95

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