

## Fall 2019 Long Island Restaurant Week

3 Courses \$29.95

### STARTERS

New England Clam Chowder  
applewood smoked bacon

House Cured Gravlox  
capers, red onion, hard cooked egg, herbed crostini, dill crème fraiche

Atlantic Cod Taco  
corn and black bean salsa, avocado, pickled red onion, jalepeno lime aioli

Roasted Beet Salad  
arugula, shaved fennel, sheep's milk feta, apple cider vinaigrette

Maine Lobster Arancini  
sicilian rice balls, saffron, roasted red pepper sauce **\$4 add'l**

### ENTREES

Horseradish Crusted Salmon  
roasted spaghetti squash, lemon butter sauce

Jumbo Shrimp Scampi  
zucchini noodles, garlic, white wine lemon broth

Seafood Cioppino  
shrimp, littleneck clams, PEI mussels, atlantic cod, roasted garlic lobster broth **\$3 add'l**

Grilled 10 oz New York Strip  
yukon gold mashed potatoes, shaved brussel sprouts  
add a 4oz. Lobster Tail **\$9 add'l**

### DESSERT

Key Lime Pie

Pumpkin Cheesecake

Chocolate Mousse Cake  
sea salt & caramel

\*a la mode **add'l \$3**

*\*Ask your server for our drink specials!*

*Executive Chef Stephen Rosenbluth*

*Chef de Cuisine John Kaunas*

