



Long Island Restaurant Week

November 3rd through November 10th 2019

\$29.95

Appetizers:

Greek Salad with Shrimp.

Topped with Grilled Shrimp and Balsamic Vinaigrette.

Bacon Wrapped Sea Scallops

Montauk Dry Sea Scallops
Bacon, Honey Horseradish Mustard Drizzle

Thai Chili Calamari

Hand Seasoned Floured and
Tossed in Thai Chili Sauce

Homemade Creamy Lobster Bisque

Our Award Winning Bisque

Jumbo Lump Maryland Crab Cakes

Chock Filled with Lump Crabmeat
Sautéed in a Sherry Wine Scallion Sauce

Entree:

Pesto Crusted Atlantic Salmon

Topped with Basil Pesto Crumbs,
Served with Homemade Garlic Mashed Potatoes.

Grilled Long Island Sweet Mango Striped Bass

Served with Yellow Seasoned Rice.

Flounder Francese

Topped with our Blend of Delicious Francese Sauce,
Served over Seasoned Yellow Rice.

Grilled Flat Iron Steak

Topped with Gorgonzola Cheese,
Served with Baked Potato Stuffed with Cheddar/Mozzarella.

Shrimp and Scallops in Pink Sauce

Sautéed Shrimp and Bay Scallops Covered in a
Creamy Pink Sauce Served over Linguine.

Dessert:

Mamas Homemade Rice Pudding

Juniors Cheesecake

Decadent Chocolate Fudge Cake