



Long Island Spring Restaurant Week
Sunday, April 25th to Sunday May 2nd
3 Course Prix Fixe Menu \$35 Per Person
Dine In Only

Appetizers

Seafood Baked Clams

Homemade seafood stuffing

Roasted Buffalo Cauliflower

Served with blue cheese

Home Made Jumbo Lump Crab Cake

Served with remoulade sauce and a small avocado salad

Mediterranean Platter

Hummus, Eggplant Spread and Tzatziki, topped with Feta cheese and black olives.
Served with toasted whole wheat pita, cucumbers, and carrots

Entrees

Chilean Seabass

Topped with lobster meat cream sauce
Served over grilled asparagus and garlic mashed potatoes

Steak Teriyaki Stir Fry

Sirloin steak over a bed of rice with stir fry vegetables

Chicken Souvlaki Platter

Served in a warm pita with Greek salad and French fries

Soft Shell Crabs Francese

Served over rice

***The New Yorker**

A marinated 12oz. Prime strip steak
Served with a baked potato and sautéed vegetables

Broiled Salmon

Served with sautéed broccoli and seasoned rice

***Char Grilled Rack of Lamb Chops**

Served with garlic mashed potatoes and grilled asparagus

Rigatoni with Chicken & Spinach

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

Lobster Roll

Served with french fries

Desserts

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Signature Brownie

*Before placing your order, please inform your server if a person in your party has a food allergy. Thank you
*This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your
risk of food-borne illness, especially if you have certain medical conditions*