

**LONG ISLAND  
RESTAURANT WEEK  
APRIL 25-MAY 2, 2021**

**\$35\* THREE COURSE PRIX FIXE DINNER**

\*DOES NOT INCLUDE TAX AND GRATUITY. ONE PER PERSON. MENU SUBJECT TO CHANGE. NO SUBSTITUTIONS.



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APPETIZERS

*choice of one*

**PEI MUSSEL POT**

garlic, shallot & uni broth, garlic crostini

**SIRLOIN SPRING ROLLS\* GF**

carrot, grilled celery & scallion, chipotle aioli, ginger garlic sauce

**SEAFOOD CEVICHE\* GF**

flake, shrimp, calamari, pickled onions, served with green plantain chips

**LUMP CRAB CAKE**

avocado & heirloom tomato relish, chipotle aioli | \$5 supplement

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\$35 PER PERSON PLUS TAX AND GRATUITY  
AVAILABLE APRIL 27-MAY 2, 2021 DINNER  
ONLY \$ SUPPLEMENT ON SELECT ITEMS

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ENTRÉES

*choice of one*

**COCONUT CRUSTED COD**

steamed white rice, bed of lettuces, green apple, cucumber, sweet chili sauce

**BRAISED BONELESS SHORT RIB**

kimchi fried rice, bok choy, sunny side up egg, garlic soy

**SHRIMP PAPPARDELLE**

shrimp, cherry tomatoes, spinach, spicy lobster cream

**ROASTED CHICKEN**

macaroni & cheese, chorizo brussels sprouts, chicken jus

**SURF & TURF\* GF**

8 oz filet mignon and 6 oz lobster tail, butter smashed potatoes, grilled asparagus, herb butter & au poivre sauce | \$25 supplement

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DESSERT

*choice of one*

**APPLE PIE WONTONS**

salted caramel, vanilla gelato

**FRIED CINNAMON SWEET PLANTAINS**

salted caramel, creme anglaise, vanilla gelato

**GELATO**

choice of vanilla or chocolate

\*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.  
\*\*A 20% gratuity is automatically added to parties of 6 or more. \*\*\*Four credit cards maximum. V=Vegetarian. GF=Gluten Free. Acorn=Contains Nuts. Please alert your server to any allergies you or your party may have.