LONG ISLAND Restaurant Week



\$24pp++ LUNCH MENU APRIL 7 - 14

APPETIZERS

(CHOOSE ONE)

Oysters Rockefeller

broiled local oysters topped with creamed spinach, bacon and parmesan

Calamari

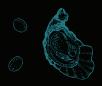
crispy with hot cherry peppers, thai chili sauce and lemon aioli

Mussels

thai chilies, coconut milk and toasted bread

House Salad

greens with red onion, peppers, cucumbers, tomatoes and carrots with Italian vinaigrette



ENTRÉES

(CHOOSE ONE)

Castaways Salad with Grilled Chicken

mixed greens, apples, dried cranberries, candied pecans, strawberries, port vinaigrette

Shrimp Tacos

cabbage, spinach chipotle sauce and pico de gallo

Mahi Maho Tacos

blackened with shaved green cabbage, pineapple salsa and pico de gallo

Chicken Sandwich

teriyaki grilled chicken with grilled pineapple and arugula on toasted brioche with fries





DESSERT (+\$6)

(CHOOSE ONE)

Coconut Flan

Brownie Sundae

Strawberry Sorbet

LONG ISLAND Restaurant Week



\$46pp++ DINNER MENU APRIL 7 - 14

APPETIZERS

(CHOOSE ONE)

Oysters Rockefeller

broiled local oysters topped with creamed spinach, bacon and parmesan

Calamari

crispy with hot cherry peppers, thai chili sauce and lemon aioli

New Zealand Baby Lamb Chops

grilled new zealand baby lamb chops with demi

House Salad

greens with red onion, peppers, cucumbers, tomatoes and carrots with Italian vinaigrette





ENTRÉES

(CHOOSE ONE)

King Salmon

chili lime grilled salmon with grilled asparagus and garlic mashed potatoes

Mahi Mahi

blackened with coconut rice topped with mango salsa

Chicken

roasted half jerk chicken with coconut lime rice, sautéed peppers and onions

Petit Filet 6 oz (+15)

with mashed potatoes and asparagus





DESSERT

(CHOOSE ONE)

Coconut Flan

Brownie Sundae

Strawberry Sorbet