



LONG ISLAND FALL RESTAURANT WEEK

October 27th through November 3rd, 2024

Sunday Through Sunday

\$46.00 + Tx & Gratuities

3 Course Meal

Appetizers:

Fried Blowfish

Fried Blowfish with Tomato, Basil and Pesto.

Napoleon Maryland Crab Cakes

Sauteed Jumbo Lump Maryland Crab Cakes Stacked with Tomato and Fresh Mozzarella.

Jumbo Shrimp Cocktail

Perfectly Chilled Jumbo Shrimp with Cocktail Sauce and Lemon.

Homemade Pumpkin Bisque

Our Award-Winning Bisque.

Garden Salad

Fresh Bed of Lettuce Served with Tomatoes, Cucumber, Red Onions. With your Choice of Dressing.

Entrée:

Bayman's Catch

½ of a Lobster, Mussels, Clams, Shrimp. Accompanied by Corn and Red Potatoes.

Autumn Sea Scallops

Seas Scallops over Gemelli Pasta. Topped with a Roasted Red Pepper Sauce, with a Sprinkling of Kale and Sunflower Seeds.

Shrimp Piccata

Shrimp, Artichoke Heart, and Capers Served over Rice Pilaf.

Blackened Salmon

Blackened Salmon Served over Mashed Sweet Potatoes.

NY Strip Steak

N.Y Strip Steak, Topped with Shoestring Onion Straws. Accompanied with a Baked Potato.

DESSERT:

Pumpkin Cheesecake

Homemade Rice Pudding

Chocolate Cake

Tiramisu