



**Crab Cake**

Bed Arugula & Slice Tomato With Horseradish & Remoulade Sauce

**GF Steak Tidbits**

Grilled Filet Tibits, Onions, Peppers. Served With Horse Radish Sauce Topped With Chimichurri

**GF Fresh Mozzarella & Tomato**

With baby Arugula, Pepper Coulis & Balsamic Glaze

**Cup Maryland Crab Soup**

**GF Chicken Wings**

Choice of Sauce: Buffalo, Thai Chili, BBQ or Sweet Sesame Teriyaki

**SS Tuna Tataki**

Diced Sushi Grade Raw Tuna, Seaweed Salad, Mango Salsa, Avocado, Baby Arugula & Watermelon Radish Tossed In Garlic- Sesame Dressing & Plantain Chips

**French Dip Eggroll**

Shredded Prime Rib Eggroll, Mozzarella Cheese Served With Onions Au Jus

**Caesar Salad**

**Soup of The Day**

**Cup Lobster Bisque**

**Chicken Tenders**

Served with Honey Mustard

**GF Clams Casino**

(3) Clams, Oven Roasted With Peppers-Onions-Butter Sauce

**GF Shrimp Cocktail**

(4) Jumbo Shrimp Served With Cocktail Sauce

**GF Harvest Salad**

Spring Mix, Iceberg Lettuce, Walnuts, Dried Cranberries, Gorgonzola Cheese, Cucumber, Carrots & Poppy Seeds Vinaigrette

**Coconut Shrimp**

Served With Orange-Mango-Pineapple Marmalade

**Baked Clams**

Baked Clams Served With Lemon

**Cup Combo Soup**

**House Salad**

Chopped Lettuce, Carrot, Cucumber, Tomatoes And Croutons Choice Of Dressing

**Entrées for 29**

**GF VG Stuffed Spaghetti Squash**

Baby Spinach, Quinoa, Zucchini, Squash, Eggplant, Spaghetti Squash, Roasted Tomato, Sauteed With Garlic & Oil Topped With Red Pepper Coulis

**Chef Grouper**

Cajun Grilled Red Grouper With Lemon Capers, Olives, Artichoke Heart And Roasted Tomato Served With Roasted Red Potatoes & Vegetables

**Guinness Steak**

Sliced Grilled Guinness Marinated Sirloin Steak, Colcannon Potatoes & Roasted Cherry Tomatoes

**Shrimp & Clams Madrid**

Sauteed Shrimp & Clams, With Chorizo Scampi Sauce, Sauteed Spinach, Roasted Tomatoes & Farfalle Pasta

**Pork Osso Bucco**

Served With Mashed Potato & Sauteed Spinach Topped With Fried Onion

**Chicken Margherita**

Grilled Chicken Breast, Stuffed With Fresh Mozzarella, Heirloom Tomato, Prosciutto, Over Basil Spinach Pesto With Penne Pasta

**Dublin Duck**

Roasted Duck with Guinness-Pomegranate Glaze Served with Sauteed Spinach & Roasted Potatoes

**Entrées for 39**

**GF Mariscada**

Grilled Mahi Mahi With Sauteed Mussels, Clam, Shrimp Calamari In A Cream Tomato Sauce Served Over Linguini

**The T-Bone**

Grilled 16oz T-Bone Steak, Topped With Peppers And Onions And Side Of Chimichurri. Served With Roasted Red Potato And Vegetables

**Poseidon Mahi Mahi**

Roasted Mahi Mahi, Creamy Seafood (bay Scallops, Baby Shrimp, Crab Meat, Lobster Meat) Served with Roasted Potatoes & Vegetables

**Kona Scallops**

Pan Seared Scallops With Lobster Risotto & Sauteed Spinach Topped With Crab Meat & Pineapple-Mango Glaze

**Crab Stuffed Lobster Tail**

5oz Lobster Tail Stuffed with Crab Meat Served With Roasted Red Potato & Corn On The Cob

**Entrées for 46**

**GF Filet Mignon\*\***

8 Oz Charred Grilled Filet Mignon With Demi Glaze Served With Baked Potato & Sauteed Spinach

**GF Surf & Turf\*\***

Grilled 5oz Lobster Tail & Sliced 8oz Sirloin Steak Served With Roasted Red Potato & Vegetables

**GF NY Shell Steak\*\***

Grilled 14oz Shell Steak Served With Baked Potato & Vegetables

**Dessert**

Crepe Berries Cake

**GF VG** Raspberry Sorbet

Key Lime Pie

Butternut Squash Rice Pudding

**GF** Flourless Chocolate Cake

Banana Foster Bread Pudding

# Lunch Menu

LONG ISLAND



RESTAURANT WEEK



## Starters

LONG ISLAND Restaurant Week  
2025 APR 27 – MAY 4  
SUNDAY to SUNDAY  
8 DAYS OF DEALS  
longislandrestaurantweek.com @ f

\$29/\$39/\$46  
3-COURSE PRIX FIXE  
& \$24 2-Course Lunch  
OFFERED ALL NIGHT  
(except Saturday until 7 PM)

### **GF** Fresh Mozzarella & Tomato

With baby Arugula, Pepper Coulis & Balsamic Glaze

### Cup Maryland Crab Soup

### **GF** Chicken Wings

(4) Choice of Sauce: Buffalo, Thai Chili, BBQ or Sweet Sesame Teriyaki

### Caesar Salad

### Soup of The Day

### House Salad

Chopped Lettuce, Carrot, Cucumber, Tomatoes And Croutons Choice Of Dressing

### Cup Lobster Bisque

### Chicken Tenders

Served with Honey Mustard

### **GF** Clams Casino

(3) Clams, Oven Roasted With Peppers-Onions-Butter Sauce

### **GF** Shrimp Cocktail

(2) Jumbo Shrimp Served With Cocktail Sauce

### Cup Combo Soup

## Entrées for 24

### French Dip Wrap

Thinly Slice Roasted Beef, Sauteed Onions, Mozzarella Cheese in a Flour Tortilla Wrap, Served withy Au - Jus

### Earth Burger

Grilled Vegetable Patty (Corn Flour, Spinach, Zucchini, Squash, Eggplant, Mushroom & Roasted Red Pepper) Topped with Tomato, Arugula, & Balsamic Glaze

### Crunchy Grouper (Add \$3)

Crusted Filet of Grouper on a Brioche Bun with Lettuce, Tomato, Red Onion & Remoulade

### Lobster Attack Burger (Add \$3)

Grilled 8 oz Beef Patty, 3 oz Lobster Meat, Cheddar Cheese & Garlic Aioli on a Sweet Bun

### Chicken Margherita Sandwich

Grilled Chicken Breast with Fresh Mozzarella, Heirloom Tomato, Roasted Red Pepper, Prosciutto, & Basil-Spinach Pesto on Portuguese Bread

### Bacon, Cheese Burger

Grilled 8 oz Beef Patty, Bacon and American on a Sweet Bun

### Soft Shell Crab Sandwich

Crispy Soft Shell Crab, Iceberg Lettuce, Tomato, & Chipotle Aioli on a Sweet Bun

### Avocado Chicken Wrap

Grilled Cajun Chicken, Avocado, Lettuce, Tomato, Mozzarella Cheese, Bacon in a Flour Tortilla Wrap

### Clams Madrid

Sauteed 12 Little Necks, Chorizo, Baby Spinach, Roasted Tomatoes, White Wine Sauce Over Linguini

All Sandwiches Are Served with French Fries Sub Sweet Fries +2  
Add On: Cheese, Sauteed Onion, or Mushrooms +1 Gorgonzola or Avocado + 2