

Long Island Restaurant Week

Sunday April 7th - Sunday April 14th

\$46

Add a glass of House Wine or Domestic Beer for \$3

Appetizers

choose one

French Onion Soup
au gratin

Lobster Shrimp Bisque +\$3
classic creamy bisque

Eggplant Zucchini Chips
thinly sliced, lightly fried, tzatziki

Crispy Shrimp Tacos
cotija cheese, salsa, cabbage, scallions
micro greens, chipotle crema

Fresh Burrata
white truffle honey, cold-pressed e.v.o

Spicy Ahi Tuna* +\$5
crispy wontons, sliced cucumber

Crispy Calamari
zucchini straws, lemon, parsley

BLT Wedge
iceberg, applewood smoked bacon, tomatoes
crispy onions, blue cheese, white fig balsamic

L.I. Littleneck Clams*
fresh lemon, cocktail sauce, 6 pcs.

Blue Point Oysters* +\$5
locally sourced, 6 pcs.

Tuna Tataki*
sliced jalapeños, ponzu

Kale Caesar
crispy romaine, kale, toasted croutons
shaved imported parmesan

Entrées

choose one

Whole Branzino
1½ lbs. lemon, e.v.o, fresh herbs, string beans

Grilled Scottish Salmon*
10oz citrus glaze, broccolini

Atlantic Swordfish*
10oz honey-chili glazed, broccolini

British Fish & Chips
beer battered cod, malt vinegar
house slaw, hand-cut fries

Seared Sea Scallops +\$10
lobster ravioli, arugula, lobster nage

Alaskan Halibut +\$10
pan roasted, citrus gastrique, wilted spinach

New York Strip*
15oz parmesan truffle fries

Marinated Skirt Steak*
14oz crispy onion straws

Filet Mignon* +\$10
10oz crispy onion straws

Prime Burger*
10oz brisket short rib blend
american cheese, fries

Wagyu Bacon Burger*
farm egg, dijonnaise, american cheese, fries

Bone-In Pork Chop*
16oz roasted potatoes, cherry peppers

Shrimp Wendy
sautéed, burnt string beans, dijon mustard

Spaghetti & Seafood
shrimp, clams, mussels, garlic, e.v.o

Maine Lobster Roll +\$5
Chesapeake mayo, lettuce, hand-cut fries

Seared Ahi Tuna* +\$10
sesame nori crusted, ginger soy, jicama slaw

Chicken Panée
breaded cutlet, arugula, frisée, apples
gorgonzola, white balsamic vinaigrette

Louie's Corned Beef
melted swiss, toasted marble rye
horseradish, coleslaw, hand-cut fries

Desserts

choose one or sub for cappuccino or espresso

New York Cheesecake
graham cracker crust

Apple Galette +\$5
caramelized apple in a puff pastry
caramel drizzle, vanilla bean ice cream

Chocolate Molten Cake +\$5
flourless, vanilla anglaise
vanilla bean ice cream

Fresh Berries & Cream
assorted berries, fresh whipped cream

Crème Brûlée
vanilla bean custard
caramelized sugar

Key Lime Pie +\$5
graham cracker crust, custard
whipped meringue

Chocolate Mousse
house-made whipped cream
chocolate shavings

Warm Pecan Pie +\$5
graham cracker crust, vanilla bean ice cream

Ice Cream & Sorbet
vanilla bean or chocolate ice cream
lemon or raspberry sorbet

Can not be combined with other offers. | LIRW Reservations on Saturday April 13th must be before 7PM.
These items (*) are cooked raw or to your specifications. Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.