



Long Island Restaurant Week

Menu

Sunday, April 27th – Sunday, May 4th 4:00 – 9:00 PM

Three Course Dinner – \$39 Per Person | Dine-In Only

First Course (Choose One)

Overstuffed Baked Clams

Our famous chopped clams, topped with shrimp, bacon, and mozzarella cheese, baked to perfection

Bluepoint Oysters Rockefeller

Baked Bluepoint oysters topped with creamy spinach, bacon, and parmesan sauce

Lemon Pepper Wings

Crispy wings available on the bone or boneless, tossed in zesty lemon pepper seasoning

Italian Chopped Salad

A fresh mix of crisp romaine lettuce, roasted red peppers, red onion, tomatoes, chickpeas, olives, artichoke hearts, and rolled prosciutto, tossed in a tangy red wine vinaigrette

Herb-Crusted Lamb Chops

Succulent lamb chops, seasoned with a blend of herbs and spices, grilled to perfection

Marinated Cold Seafood Salad (+ \$5)

A delightful combination of mussels, scungilli, calamari, and shrimp, marinated in our house vinaigrette, served over a bed of fresh greens

Second Course (Choose One)

5-Hour Braised Short Ribs

Tender, slow-roasted short ribs in a creamy mushroom gravy, served over a bed of fettuccine pasta

Maple Bourbon Cedar Plank Salmon

Grilled salmon lightly dusted with brown sugar and spices, infused with maple bourbon, served with flavorful vegetable fried rice

Broiled Fisherman's Platter

A seafood lover's delight featuring crab and broccoli-stuffed flounder, broiled shrimp, and lobster-stuffed shrimp, served with yellow rice

Parmesan Duo

A delightful pairing of breaded chicken and shrimp parmesan, served in our famous creamy vodka sauce and topped with melted mozzarella cheese, served over a bed of linguine pasta

Garlic Parmesan Skirt Steak and Shrimp (+ \$10)

Juicy grilled skirt steak and succulent shrimp smothered in a savory garlic parmesan sauce, served with yellow rice and sautéed spinach

Dessert (Choose One)

New York Style Cheesecake or Amaretto Ice Cream Truffle



Long Island Restaurant Week

Menu

Sunday, April 27th – Sunday, May 4th 12:00 – 4:00 PM

Two Course Lunch – \$24 Per Person | Dine-In Only

First Course (Choose One)

Homemade Soup (Cup)

Choose from: Manhattan Clam Chowder, New England Clam Chowder, Long Island Clam Chowder, or Seafood Bisque

Caesar Salad

Crisp romaine lettuce, croutons, and parmesan cheese tossed in our creamy Caesar dressing

Tossed Salad

A fresh blend of romaine lettuce, red cabbage, tomatoes, onions, and carrots, served with your choice of dressing

Fried Calamari

Tender calamari, lightly fried and served with our house-made marinara sauce

Clams Oreganata

Six whole clams seasoned with breadcrumbs, garlic, oregano, and a shrimp, baked to perfection

Filet Tidbits (+ \$5)

Tender medallions of filet mignon glazed in a savory sesame teriyaki sauce, served with fried wontons

Second Course (Choose One)

Sliced Steak Hero

Marinated sliced steak with sautéed mushrooms and onions, served with French fries

Seafood-Stuffed Flounder

Flounder fillet stuffed with seafood and served over yellow rice, topped with a light lemon butter sauce

Seafood-Stuffed Manicotti

Pasta rolls filled with langostino (a sweet, lobster-like crustacean), shrimp, spinach, and ricotta cheese, topped with a light pink champagne sauce

Reuben Sandwich

Choice of corned beef or pastrami, served on rye with sauerkraut and Swiss cheese, served with French fries

Chicken or Shrimp Parmigiana à la Vodka

Breaded chicken or shrimp topped with creamy vodka sauce and melted mozzarella cheese, served over penne pasta

Craving more? Dive into our regular menu to discover even more delicious delights!