

LONG ISLAND RESTAURANT WEEK

NOV 2 - NOV 9

Sea Basin

45 Years

3 Course Dinner

\$46

(+TAX & GRATUITY)

Appetizer

Baked Clams
Grilled Shrimp & Eggplant
Oysters Rockefeller
Fresh Mozzarella & Tomato

Mesclun Salad
Greek Salad
Italian Salad
Soup du Jour

Entrees

1.5lb Whole Stuffed Lobster

crabmeat stuffing & bay scallops
served with asparagus

Pork Chop Milanese

fresh tomatoes, eggplant, sweet peppers, onions,
mushrooms, spinach, prosciutto & melted mozzarella
served with mashed potatoes

Veal Rollatini

with ricotta cheese, prosciutto, marinara sauce &
melted mozzarella cheese served with spaghetti

Panko Chicken Francese

asparagus & melted mozzarella cheese

NY Strip Steak*

served with mashed potatoes

Stuffed or Broiled Flounder

crabmeat stuffing served with rice

Shrimp & Scallops Pesto

over angel hair pasta

Panko Crusted Salmon

served over a crab cake topped
with a pineapple mango salsa

Pan Seared Fillet of Bass Provencal

with Bay Scallops, artichoke hearts & capers in
a lemon white wine sauce served with rice

If You'd Like to Indulge

ADD \$12

Rack of Lamb*

served with mashed potatoes

Seafood Porto

Shrimp, Scallops Calamari & Mussels
in a garlic white wine sauce served over linguini

Desserts

Caramel Tartufo

Cannoli

Rice Pudding

Chocolate Mousse

50% OFF

ALL BOTTLES OF WINE

All menu items subject to change

*This menu item may be cooked to your liking, however please be advised that consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Before placing your order please inform your server if you or anyone in your party has food allergies.

LONG ISLAND RESTAURANT WEEK

NOV 2 - NOV 9

Sea Basin

45 Years

2 Course Lunch

\$24

(+TAX & GRATUITY)

Appetizer

Baked Clams
Baked Tomato Oreganata
Eggplant Rollatini
Soup du Jour

Caesar Salad
Greek Salad
Italian Salad
Seafood Bisque

Entrees

Shrimp & Penne a la Bianca

baby spinach and sun dried tomatoes
in a parmesan cream sauce

Chef's Platter

Stuffed Shrimp, Stuffed Flounder & Stuffed Mushroom
served with rice

Pork Chop Milanese

fresh tomatoes, eggplant, sweet peppers, onions,
mushrooms, spinach, prosciutto & melted mozzarella
served with mashed potatoes

Veal Parmigiana

served with spaghetti

Veal Rollatini

with ricotta cheese, prosciutto, marina sauce & melted
mozzarella cheese served with spaghetti

Bay Scallops DePesto

tomato basil sauce
served over angel hair pasta

Fried Calamari

served over angel hair pasta
Marinara or Fra Diavolo

Lasagna

Spiro's Greek Chicken Meatballs

with spinach & feta over a chick pea salad

Panko Crusted Honey Dijon Salmon

served with steamed broccoli

Shrimp Parmigiana

served with spaghetti

Pan Seared Fillet of Bass

served over a crab cake
topped with a pineapple mango salsa

Chicken Pot Pie

white meat chicken and
garden vegetables in a flaky crust

Linguini With Clam Sauce

Mussels Athenian

spinach and feta
in a garlic white wine sauce
served over linguini

Panko Chicken Francese

asparagus & melted mozzarella cheese

Stuffed Portobello Mushroom

Bay Scallops & crabmeat stuffing

Grilled Chicken & Fresh Mozzarella Salad

50% OFF

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