LONG ISLAND RESTAURANT WEEK

NOV 1 - NOV 8

Sea Basin
SINCE 1979

3 Course Dinner

$48
(+TAX & GRATUITY)

Appetizers

Baked Clams

Grilled Shrimp & Grilled Eggplant
with feta & bleu cheese
in a garlic basil sauce

Tomato Oreganata

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

Panko Veal Sorrentino
with asparagus, prosciutto, mushrooms &
melted mozzarella cheese in a Marsala wine sauce

Baked Chicken
topped with broccoli & cheddar cheese
with a a pesto sauce

Blackened Swordfish
served with sautéed
broccoli garlic & oil

Shrimp Provençal
spinach, artichoke hearts & sun
dried tomatoes in a garlic white wine
sauce served over angel hair pasta

Panko Crusted Salmon
served over a crab cake topped
with a pineapple mango salsa

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

1/2lb Stuffed Lobster Tail & Grilled Shrimp
served with asparagus

Desserts

Caramel Tartufo **Cannoli** **Rice Pudding** **Chocolate Mousse**

$25 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 1 - NOV 8

Sea Basin

2 Course Lunch

$25
(+TAX & GRATUITY)

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

Veal Parmigiana
served with spaghetti

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

Fish & Chips
served with cole slaw

Lasagna & Eggplant Rollatini

Spiro's Greek Chicken Meatballs
with spinach & feta over a chick pea salad

Shrimp Parmigiana
served with spaghetti

Panko Bass Francese
with asparagus & melted mozzarella cheese

Chicken Pot Pie
white meat chicken and
garden vegetables in a flaky crust

Linguini With Clam Sauce

Steamed Mussels
in a garlic white wine sauce
served over linguini

Baked Chicken
with broccoli & cheddar cheese
with a pesto sauce

**Grilled Chicken &
Fresh Mozzarella Salad**

Dessert

Rice Pudding Apple Strudel Chocolate Mousse Caramel Tartufo

$25 BOTTLES OF WINE

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