PRIX FIXE

DINNER
$40 | 41.10
$48 | 49.68

APPETIZERS

Caprese Salad
Fresh mozzarella, beefsteak tomato, balsamic glaze over baby greens

Eggplant Paremsean
Breaded cutlet, hous emade marinara mozzarella cheese

Calamari
Marinara | Thai chili | Fra Diavolo
Tossed or on the side

Popcorn Shrimp
Tossed in Thai chili sauce, sesame seeds, scallions, cucumber wasabi drizzle

Seafood Chowder (+$3 | 3.11)
Shrimp, crab, clams and bacon, with hearty chowder veggies In an herb cream broth

French Onion Soup
Melted mozzarella and gruyère cheeses, garlic crostini

Soup of the Day
Please ask your server about today's house made creation

Please inform your server of any food allergies Thank-you

MAIN COURSE

$40 | 41.40

Bayou Pasta
Pappardelle, Cajun alfredo sauce, andouille sausage grilled chicken, bell peppers, shrimp

Berkshire Frenched Pork Chop GF
Sautéed apples and onions, roasted red potatoes, hot honey glaze

Wild Caught Hake Fish Franchese
Pan Seared, lemon butter white wine sauce, over a bed of sauteed spincah, topped with capers

Chicken Sorrentino
Chicken breast, eggplant, proscuitto, mozzarella cheese, over linguini, marinara sauce

Seafood Linguine
Choose 1 protein:
PEI Mussels | Clams | Shrimp | Sautéed Calamari
Choose sauce:
Marinara | Fra Diavolo | Garlic White Wine

$48 | 49.68

12oz NY Angus Strip Steak Frites GF
Brandy pepper-corn cream sauce, crispy onion straws, french fries

Catch of the Day
Chef's special with two sides

Maine Lobster Roll (+ 5 | 5.18)
(Warm + $3 | 3.13)
Baby greens, toasted buttered brioche bun, french fries

New Zealand Lamb Chops (+8 | 8.28)
Herb crusted, garlic dijonnaise, rosemary demi-glace
mashed potato, sautéed broccoli

Gorgonzola Crusted Filet Mignon (+ 12 | 12.42)
Mashed potatoes, grilled asparagus, au poivre sauce

Ask your server about our daily fod & drink specials

Add to any Entrée: 4 Jumbo Shrimp $16 | 16.56 | 8oz Filet Mignon $54 | 55.89
8oz Brazilian Hard Shell Lobster Tail $48 | 49.68

Smuggler's Surf & Turf $60 | 62.10
12 oz NY Strip & 2 Maryland Crab Cakes OR 2 Jumbo Grilled Shrimp
Corn on the cob, roasted red potato

Dessert

Warm Chocolate Brownie | Apple Pie | NY Cheesecake | Häagen Dazs Ice Cream | **ala mode +$3 3.13**

Menu available for take out | No sharing entrées | Groups of 15 or fewer | Items Subject To Change

PRIX FIXE

LUNCH
$25 | 25.88

APPETIZER

Caesar Salad
Crisp romaine lettuce, classic dressing, garlic croutons, shaved Parmesan

Arancini Rice Balls
Lightly fried, mozzarella cheese, basil, marinara, shaved Parmesan

Soup of the Day
Please ask your server about today's house made creation

Seafood Chowder (+3 | 3.11)
Shrimp, crab, clams, and bacon, with hearty chowder veggies in an herb cream broth

Eggplant Parmesean
Breaded cutlet, house made marinara, mozzarellla cheese

MAIN COURSE

Shrimp Tacos (GF Available) (Blackened, Grilled, or Fried)

Mango salsa, chipotle mayo, baby greens, flour tortilla, french fries

Tidbits Chicken or NY Strip (Steak +$6 | 6.21)

Toasted garlic hero, melted mozzarella, au jus, french fries

Chicken Sorrentino

Chicken breast, eggplant, proscuitto, mozzarella cheese, over linguini, marinara sauce

Bayou Pasta

Pappardelle, Cajun alfredo sauce, grilled chicken, andouille sausage, bell peppers, shrimp

PREMIUM MAIN COURSE (+$12|12.42)

Maine Lobster Roll + 8 | 8.28 (Warm, + $3 | 3.13)
Baby greens, toasted buttered brioche bun, french fries

Wild Caught Hake Fish Franchese
Pan Seared, lemon butter white wine sauce, over a bed of sauteed spincah, topped with capers

Seafood Linguine
Choose 1 protein:
PEI Mussels | Clams | Shrimp | Calamari
Choose sauce:
Marinara | Fra Diavolo | Garlic White Wine

Catch of the Day
Chef's special with two sides

8oz NY Strip Steak Frites GF
Brandy pepper-corn cream sauce, crispy onion straws, french fries

Ask your server about our daily food & drink specials

Please Inform your Server of any Food Allergies

Add to any Entrée: 4 Jumbo Shrimp $16 | 16.56 8oz Brazilian Hard Shell Lobster Tail $46 | 47.61

Menu available for take out | No sharing entrées | Groups of 12 or fewer, please

Items Subject to Change