

Restaurant Week

Sunday, April 24th - Sunday, May 1st

\$42 Three Course Meal

Appetizers

Manhattan Clam Chowder

Baked Stuffed Clams
Minced Clams, Garlic, Herbs,
Pecorino Romano Cheese

Prince Edward
Island Mussels
Roast Garlic Herb Broth and
Toasted Breadcrumbs

Jumbo Shrimp Cocktail
(add 7.00)

Caesar Salad
Parmesan Crouton

Fried Calamari
Cherry Peppers, Marinara

Entrees

*Seared Tuna
Shiitake Mushrooms,
Tamari, Wasabi

Cedar Planked Salmon
Dijon Mustard Glaze, Dill Sauce

Broiled Seafood Platter
Scallops, Shrimp, Flounder,
Baked Clams (add \$4.00)

Linguini with Shrimp
Garlic, Tomato, Basil

Braised Short Ribs
Red Wine

Make it a Surf & Turf
Braised Short Ribs and
Sautéed Sea Scallops (add \$8.00)

Roast Chicken Breast
Mushrooms, Truffle Butter

Horseradish
Cruised Grouper
Chive Beurre Blanc

*Black Angus Prime Rib
of Beef Au Jus
Crispy Onions (add \$14.00)

Dessert

Coffee and Tea Included

Toasted Pound Cake
Bananas, Caramel,
Vanilla Ice Cream

Warm Apple Crisp
Whipped Cream

Warm Bread Pudding
Vanilla Sauce,
Whipped Cream

Tax and gratuity not included. No substitutions please. Menu subject to change without notice. Menu pricing reflects a cash discount, all credit card payments will incur a 3% price increase. Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.