



LONG ISLAND RESTAURANT WEEK

April 7th through April 14th, 2024

\$39.00 + Tx & Gratuities

3 Courses

Appetizers:

Springtime Salad

Spinach leaves and Strawberries served with a sweet poppy seed dressing.

Shrimp Bisque

Homemade from shrimp and shrimp stock to create our award-winning creamy bisque.

Jumbo Shrimp Cocktail

Chilled Jumbo shrimp with our homemade cocktail sauce and lemon

Greek Calamari

Tender deep-fried calamari mixed with Black olives, tomatoes, feta cheese, oil, and scallions.

Shrimp Croquettes

A homemade mix of Shrimp, bacon, potato, and cheddar cheese, fried and topped with a scallion bechamel sauce.

Entrée:

Shrimp Carbonara

Shrimp, Bacon & Peas in a Parmesan Cheese Sauce, served over Angel Hair Pasta

Peach Mango Salmon

Grilled and served over rice and smothered in a mango.
peach sauce.

Tuna Tacos

Pan seared Tuna thinly sliced and placed over 3 soft tacos.
Served with homemade steak fries.

Coquille St. Jacques

Fresh bay scallops in a cream sauce, baked with homemade garlic mashed potato topping.

Chicken Francese

Fresh tender Chicken breast season floured and covered in our homemade sweet and sour francese sauce.
Served with yellow rice.

DESSERT:

Homemade Rice Pudding

Juniors Cheesecake

Carrot Cake