



WINTER LONG ISLAND RESTAURANT WEEK

January 25th through February 1st, 2026

\$46.00 plus tax & gratuities 3 Courses

Appetizers: Choice of one

Long Island Clam Chowder

A delicious combo of homemade Manhattan and New England clam chowder

Local Half Shell Combo

Local Blue Point Little Necks and North Shore Wild Oysters on the half shell
served with homemade cocktail sauce and lemon

Seafood Arancini (Rice ball)

Stuffed with Shrimp and Bay Scallops, served with homemade marinara sauce

Golden Fried Jumbo Shrimp

Breaded Jumbo Shrimp served with homemade garlic aioli sauce

Caesar Salad

Served with croutons and Caesar dressing

Entrées: Choice of one

Shellfish Marinara

Shrimp, Mussels, Clams and Bay Scallops in a Sweet or Fra Diablo
served over linguini

Salmon Shepherd's Pie

Salmon cubes with peas, carrots, corn, onions and celery in a béchamel cream sauce, topped with homemade
mashed potatoes

Lobster Orzoritto

Nova Scotia handpicked lobster meat mixed with orzoritto, creamy lobster sauce and topped with parmesan
crisps

Montauk Codfish Amaretto

Broiled codfish fillet topped with a sweet amaretto sauce over cauliflower rice pilaf

New York Strip Steak

Grilled to your liking, topped with peppercorn brandy cream sauce, served with roasted potatoes

Dessert: Choice of one

Mama's Homemade Rice Pudding

Junior's Cheesecake

Tartufo Ice Cream Truffle