

Dinner Specials SATURDAY 3.15.25

Appetizers

Seafood Cocktail for 2 with LOBSTER TAIL	\$58
4 Shrimp Cocktail, 4 Clams and 4 Oysters on the Half Shell, Sashimi Tuna, Marinated Seafood Salad and Split LOBSTER TAIL	
Burrata Special	\$16
with Prosciutto and Fire Roasted Cherry Tomato Bruschetta.	
Tri Colore Salad	\$14
Boston Bibb Lettuce, Endive and Raddichio, Fresh Beets, Cherry Grape Tomatoes. Extra Virgin Olive Oil and Fresh Lemon.	
Grilled Octopus	\$20
White Cannellini Bean Salad, Extra Virgin Olive Oil, Capers and Pickled Red Onion.	
Cajun Calamari	\$17
Lightly Fried Calamari Tossed in a Sauce of Balsamic Vinegar, Garlic and Cajun Spices. Topped with Diced Tomato and Fresh Chives	

Soup

Chicken Orzo	\$10
Seafood Tomato Bisque	\$10

Entrées

Whole OR FILET Branzini	\$42
Marinated with Extra Virgin Olive Oil, Lemon, Capers and Fresh Herbs. Served with Assortment of Grilled Vegetables.	
Fluke Filet AND Lobster Risotto	\$42
(Similar to Lemon Sole) Served over Creamy Lobster Risotto with Asparagus. Finished with Lemon Caper Buerre Blanc.	
Bouillabaisse	\$44
A Medley of Fresh Seafood and Shellfish Simmered with Vegetables in a Savory Tomato Broth with a Hint of Pernod	
Halibut Filet	\$44
Pan Seared with Artichoke Hearts, Sun-Dried Tomatoes and Shiitake Mushrooms. Garnished with Fresh Crabmeat. Served over Sautéed Spinach with Chardonnay Wine Sauce.	
Veal Loin Chop - 18 OZ.	\$46
Roasted Red Peppers, Portobello Mushrooms, Smoked Mozzarella Cheese. Porcini Mushroom Demi-Glaze. Garlic Mashed Potatoes.	
22 oz Bone-In Ribeye	\$53
With Garlic Herb Butter. Crispy Fried Onions, Honey Balsamic Glazed Brussels Sprouts.	
10 oz. Dry Aged Angus Strip Steak and Grilled Whole Jumbo Prawns	\$50
Coffee Crusted Strip Steak Finished with Garlic Herb Butter and Served with Three Grilled Jumbo Prawns.	
50 oz Tomahawk Steak with Lobster Mac and Cheese	\$130
Garlic Herb Butter, Crispy Fried Onions, Balsamic Honey Glazed Brussels Sprouts. (CAN BE SOLD AS SURF AND TURF -Add TWO 8oz. Broiled Lobster Tails \$190)	