

Lou Cás



HAPPY EASTER
2024

EASTER MENU 2023

Prices and items are subject to change

Appetizers

Chilled Seafood Cocktail for Two (special)	\$60.00
<i>Shrimp Cocktail, Clams and Oysters on the Half Shell, Marinated Seafood Salad, Sashimi Tuna and 8 oz Lobster Tail</i>	
Hot Antipasto for Two	\$20.00
<i>Shrimp Scampi, Stuffed Mushrooms, Mussels, Clams, Fried Zucchini and Eggplant Rollatine</i>	
Stuffed Mushrooms	\$15.00
<i>Baked with Fresh Lump Crabmeat Imperial</i>	
Eggplant Rollatini Parmigiana	\$13.00
<i>Filled with a Blend of Ricotta and Parmesan Cheese</i>	
Fresh Mozzarella, Roasted Red Pepper and Tomato	\$12.00
<i>with Fresh Basil and Balsamic Vinaigrette</i>	
Clams Casino	\$13.00
<i>Baked with Herb Butter, Bell Peppers, Shallots and Bacon</i>	
Shrimp Cocktail	\$16.00
<i>Served with Homemade Cocktail Sauce</i>	
Fried Calamari	\$16.00
<i>Tender Rings Served with Marinara Sauce</i>	
Mango Calamari	\$16.00
<i>Tender Rings Served with a Mango Chili Sauce</i>	
Rock Shrimp Arrabbiata	\$17.00
<i>Sautéed with Olive Oil, Garlic, White Wine and Crushed Red Pepper Seeds, Garnished with Fresh Tomato Concasse and Chives.</i>	

Soup

Lobster Bisque Soup	\$10.00
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Salads

Caesar Salad	\$12.00
<i>Romaine Lettuce Tossed with Croutons, Parmesan Cheese and Homemade Caesar Dressing</i>	
Boston Bibb Salad	\$13.00
<i>Boston Bibb Lettuce tossed with Pine Nuts, Mushrooms, Gorgonzola Cheese and Tomato Concasse in Balsamic Vinaigrette</i>	
Goat Cheese and Pear Salad	\$13.00
<i>Baby Greens, Fried Goat Cheese, Fresh Pears & Pignoli Nuts. Balsamic Vinaigrette</i>	
Traditional Greek Salad	\$13.00
<i>Romaine Lettuce, Tomatoes, Cucumbers, Black Kalamata Olives, Feta Cheese, and Red Onion</i>	
House Salad	\$6.00
<i>Assorted Greens with Your Choice of Dressing</i>	

Entrees

Broiled Seafood Medley	\$47.00
<i>Shrimp, Scallops, Crab Cake, Stuffed Lobster Tail and Salmon Filet</i>	
<i>Served in a Chardonnay Beurre Blanc</i>	
Filet of Atlantic Salmon	\$37.00
<i>Encrusted with Macadamia Nuts, Citrus Beurre Blanc Sauce</i>	
Stuffed Branzini	\$46.00
<i>Crabmeat and lobster stuffed, Served with Asparagus, Chardonnay Dill sauce.</i>	
Diver Scallops	\$43.00
<i>Pan seared over White Truffle Risotto finished with White Wine Lemon</i>	
<i>Butter Caper sauce, garnished with Crispy Leeks</i>	
Halibut Filet	\$45.00
<i>Served over creamy lobster risotto</i>	
Grouper Filet	\$42.00
<i>Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and Crabmeat</i>	
<i>Served Over Spinach, Finished with Chardonnay Beurre Blanc</i>	
Broiled Lump Crab Cakes	\$38.00
<i>Served in a Chardonnay Beurre Blanc</i>	
Broiled Stuffed Shrimp	\$36.00
<i>With Crabmeat Imperial, Finished with White Wine, Lemon and Butter</i>	
Seafood Risotto	\$40.00
<i>Lobster, Shrimp and Scallops sautéed with Asparagus, Grape Tomatoes</i>	
<i>and Risotto finished with White Truffle Oil.</i>	
Seafood Capellini	\$38.00
<i>Shrimp, Lobster, Clams, and Mussels Sautéed in White Wine Garlic Sauce</i>	
Shrimp Francese or Shrimp Scampi	\$35.00
<i>Served over Linguini</i>	
Twin Lobster Tails	\$75.00
<i>Two Broiled 8oz. Lobster Tails Served with Drawn Butter</i>	
Surf and Turf	\$75.00
<i>8oz. Filet Mignon topped with Herb Bread Crumbs and Brandy Demi-Glaze</i>	
<i>Sauce and 8oz. Lobster Tail with Drawn Butter</i>	
Grilled Filet Mignon	10oz. \$44.00
<i>Wrapped in Bacon, Encrusted with Herb Bread Crumbs, Brandy Demi-Glaze</i>	
Rack of Lamb	\$46.00
<i>Topped with Seasoned Bread Crumbs and a Honey Mint Sauce</i>	
Lamb Shank Osso Bucco	\$43.00
<i>Roasted Vegetable Demi-Glaze. Wild Mushroom Risotto</i>	
22oz Cowboy Ribeye Steak	\$50.00
<i>Grilled, topped with Herb Butter, garnished with Crispy Onions</i>	
Veal Scaloppini	\$35.00
<i>Francese, Parmigiana, or Marsala Style</i>	
Breast of Chicken	\$28.00
<i>Francese, Parmigiana, or Marsala Style</i>	
Penne alla Vodka (add Chicken or Shrimp extra \$6.00)	\$25.00
<i>Tossed in a Tomato Basil Cream Sauce with a Touch of Vodka</i>	
Lobster Ravioli	\$32.00
<i>Tomato Basil Cream Sauce with Rock Shrimp and Mushrooms</i>	

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CHILDREN'S MENU

10 & Under – Includes Beverage and Ice Cream

<i>Chicken Francese</i>	<i>\$18.00</i>
<i>Chicken Parmigiana</i>	<i>\$18.00</i>
<i>Fried Shrimp</i>	<i>\$22.00</i>
<i>Chicken Fingers</i>	<i>\$16.00</i>
<i>Penne Marinara</i>	<i>\$12.00</i>
<i>Penne Vodka</i>	<i>\$15.00</i>