

Dinner Specials SUNDAY 3.23.25

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.
- Oyster of the Day- Fisher Island Oysters** \$21
6 Deep-Cupped Oysters From Block Island Sound with Firm, Savory Meat and Excellent Brine Content.

Soup

- Manhattan Clam Chowder** \$10
- Vegetable Lentil** \$10
with Sweet Italian Sausage

Entrées

- Whole OR FILET Branzini** \$42
Marinated with Extra Virgin Olive Oil, Lemon, Capers and Fresh Herbs. Served with Assortment of Grilled Vegetables.
- Monkfish and Lobster Risotto** \$40
Served over Creamy Lobster Risotto with Asparagus. Finished with Lemon Caper Buerre Blanc.
- Fluke Francese** \$38
Lightly Dipped in Flour and Egg, Sautéed in Lemon, Butter and White Wine, Served over Sautéed Spinach with Angel Hair Pasta
- Macadamia Grouper** \$38
Macadamia Encrusted Over Sautéed Spinach with Tropical Fruit Salsa.
- 10 oz. Dry Aged Angus Strip Steak and Grilled Whole Jumbo Prawns** \$48
Coffee Dusted Strip Steak Finished with Garlic Herb Butter and Served with Three Grilled Jumbo Prawns.
- Short Rib Papardella** \$40
Boneless Braised Short Rib, Brussel Sprouts, Zucchini and Cherry Grape Tomatoes, Roasted Vegetable Demi-Glaze.
- 22 oz Bone-In Ribeye** \$53
With Garlic Herb Butter. Crispy Fried Onions, Honey Balsamic Glazed Brussels Sprouts.
- 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)