



HAPPY EASTER
2026

MENU ITEMS AND PRICES SUBJECT TO CHANGE

Appetizers

<i>Chilled Seafood Cocktail for Two (special)</i>	\$60
<i>Shrimp Cocktail, Clams and Oysters on the Half Shell, Marinated Seafood Salad, Sashimi Tuna and 8 oz Lobster Tail</i>	
<i>Hot Antipasto for Two</i>	\$22
<i>Shrimp Scampi, Stuffed Mushrooms, Mussels, Clams, Fried Zucchini and Eggplant Rollatine</i>	
<i>Stuffed Mushrooms</i>	\$15
<i>Baked with Fresh Lump Crabmeat Imperial</i>	
<i>Eggplant Rollatine Parmigiana</i>	\$14
<i>Filled with a Blend of Ricotta and Parmesan Cheese</i>	
<i>Fresh Mozzarella, Roasted Red Pepper and Tomato</i>	\$14
<i>with Fresh Basil and Balsamic Vinaigrette</i>	
<i>Clams Casino</i>	\$14
<i>Baked with Herb Butter, Bell Peppers, Shallots and Bacon</i>	
<i>Shrimp Cocktail</i>	\$18
<i>Served with Homemade Cocktail Sauce</i>	
<i>Fried Calamari</i>	\$17
<i>Tender Rings Served with Marinara Sauce</i>	
<i>Mango Calamari</i>	\$17
<i>Tender Rings Served with a Mango Chili Sauce</i>	
<i>Rock Shrimp Arrabbiata</i>	\$17
<i>Sautéed with Olive Oil, Garlic, White Wine and Crushed Red Pepper Seeds, Garnished with Fresh Tomato Concasse and Chives.</i>	

Soup

<i>Lobster Bisque Soup</i>	\$10
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Salads

<i>Caesar Salad</i>	\$14
<i>Romaine Lettuce Tossed with Croutons, Parmesan Cheese and Homemade Caesar Dressing</i>	
<i>House Salad</i>	\$7
<i>Assorted Greens with Your Choice of Dressing</i>	
<i>Goat Cheese and Pear Salad</i>	\$14
<i>Baby Greens, Fried Goat Cheese, Fresh Pears & Pignoli Nuts. Balsamic Vinaigrette</i>	
<i>Traditional Greek Salad</i>	\$14
<i>Romaine Lettuce, Tomatoes, Cucumbers, Black Kalamata Olives, Feta Cheese, and Red Onion</i>	

Entrees

Broiled Seafood Medley	\$48
<i>Shrimp, Scallops, Crab Cake, Stuffed Lobster Tail and Salmon Filet</i>	
<i>Served in a Chardonnay Beurre Blanc</i>	
Filet of Atlantic Salmon	\$39
<i>Encrusted with Macadamia Nuts, Citrus Beurre Blanc Sauce</i>	
Stuffed Branzini	\$47
<i>Crabmeat and Lobster Stuffed, Served with Asparagus, Chardonnay Dill</i>	
Broiled Stuffed Shrimp	\$37
<i>With Crabmeat Imperial, Finished with White Wine, Lemon and Butter</i>	
Grouper Filet	\$42
<i>Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and Crabmeat</i>	
<i>Served Over Spinach, Finished with Chardonnay Beurre Blanc</i>	
Seafood Capellini	\$39
<i>Shrimp, Lobster, Clams, and Mussels Sautéed in White Wine Garlic Sauce</i>	
Shrimp Francese or Shrimp Scampi	\$36
<i>Served over Linguini</i>	
Broiled Lump Crab Cakes	\$39
<i>Served in a Chardonnay Beurre Blanc</i>	
Seafood Risotto	\$40
<i>Lobster, Shrimp and Scallops Sauteed with Asparagus, Grape Tomatoes</i>	
<i>and Risotto finished with White Truffle Oil</i>	
Twin Lobster Tails	\$80
<i>Two Broiled 8oz. Lobster Tails Served with Drawn Butter</i>	
Surf and Turf	\$80
<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. \$46
<i>Wrapped in Bacon, Encrusted with Herb Bread Crumbs, Brandy Demi-Glaze</i>	
Rack of Lamb	\$46
<i>Topped with Seasoned Bread Crumbs and a Honey Mint Sauce</i>	
Lamb Shank Osso Bucco	\$44
<i>Roasted Vegetable Demi-Glaze. Wild Mushroom Risotto</i>	
Grilled Loin Veal Chop	\$54
<i>Layered with Roasted Red Pepper, Portabella Mushroom and Smoked</i>	
<i>Mozzarella Cheese, Porcini Mushroom Sauce</i>	
Veal Scaloppini	\$36
<i>Served Francese, Parmigiana, or Marsala Style</i>	
22oz Cowboy Ribeye Steak	\$80
<i>Grilled, topped with Herb Butter, garnished with Crispy Onions</i>	
Breast of Chicken	\$31
<i>Served Francese, Parmigiana, or Marsala Style</i>	
Lobster Ravioli	\$33
<i>Tomato Basil Cream Sauce with Rock Shrimp and Mushrooms</i>	
Penne alla Vodka (add Chicken or Shrimp extra \$6.00)	\$26
<i>Tossed in a Tomato Basil Cream Sauce with a Touch of Vodka</i>	



CHILDREN'S MENU

10 & Under – Includes Beverage and Ice Cream

<i>Chicken Francese</i>	<i>\$20</i>
<i>Chicken Parmigiana</i>	<i>\$20</i>
<i>Fried Shrimp</i>	<i>\$24</i>
<i>Chicken Fingers</i>	<i>\$18</i>
<i>Penne Marinara</i>	<i>\$14</i>
<i>Penne Vodka</i>	<i>\$16</i>