

# **Dinner Specials SATURDAY 4.26.25**

## **Appetizers**

<b>Seafood Cocktail for 2 with LOBSTER TAIL</b> .....	\$58
4 Shrimp Cocktail, 4 Clams and 4 Oysters on the Half Shell, Sashimi Tuna, Marinated Seafood Salad and Split LOBSTER TAIL	
<b>Oyster of the Day- Fisher Island Oysters</b> .....	\$21
6 Deep-Cupped Oysters From Block Island Sound with Firm, Savory Meat and Excellent Brine Content.	
<b>Boston Bibb and Beet Salad</b> .....	\$14
With Endive and Raddichio, Multi Color Beets, Cherry Grape Tomatoes. Extra Virgin Olive Oil and Fresh Lemon.	
<b>Burrata Special</b> .....	\$16
with Prosciutto and Fire Roasted Cherry Tomato Bruschetta.	
<b>Grilled Octopus</b> .....	\$20
White Cannellini Bean Salad, Extra Virgin Olive Oil, Capers and Pickled Red Onion.	
<b>Old Fashioned Grilled Italian Sausage</b> .....	\$16
Served over Sautéed Broccoli Rabe with Roasted Garlic Sauce and Cherry Grape Tomatoes. (ADD BURRATTA + \$6.00)	

## **Soup**

<b>Chicken Orzo</b> .....	\$10
<b>Cream of Maryland Crab</b> .....	\$10

## **Entrées**

<b>Whole OR Filet Branzini</b> .....	\$42
Marinated with Extra Virgin Olive Oil, Lemon, Capers and Fresh Herbs. Served with Assortment of Grilled Vegetables.	
<b>Halibut Filet</b> .....	\$44
Pan Seared with Artichoke Hearts, Sun-Dried Tomatoes and Shiitake Mushrooms. Garnished with Fresh Crabmeat. Served over Sautéed Spinach with Chardonnay Wine Sauce.	
<b>Day Boat Local Jumbo Scallops and Lobster Risotto</b> .....	\$44
Pan Seared Over Creamy Lobster Risotto, Finished with Brown Butter Beurre Blanc with Fresh Asparagus	
<b>Petite Beef Tenderloin and Jumbo Stuffed Shrimp</b> .....	\$40
Accompanied by Two Jumbo Stuffed Shrimp Filled with Crabmeat Imperial. Porcini Mushroom Demi-Glaze. Honey Balsamic Glazed Brussel Sprouts	
<b>Veal Loin Chop - 18 OZ.</b> .....	\$46
Roasted Red Peppers, Portobello Mushrooms, Mozzarella Cheese. Porcini Mushroom Demi-Glaze. Garlic Mashed Potatoes.	
<b>Lamb Osso Bucco</b> .....	\$42
Braised Lamb Shank served over Mushroom Risotto in Roasted Vegetable Demi-Glaze	
<b>22 oz. Bone-In Angus Ribeye</b> .....	\$48
Garlic Herb Butter, Crispy Fried Onions, Honey Balsamic Glazed Brussel Sprouts, Roasted Garlic Mashed Potatoes	
<b>50 oz Tomahawk Steak with Lobster Mac and Cheese</b> .....	\$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)	