

# DINNER SPECIALS FRIDAY 8.02.24

## Appetizers

- Seafood Cocktail for 2 with LOBSTER TAIL** ..... \$58  
4 Shrimp Cocktail, 4 Clams and 4 Blue Point Oysters on the Half Shell, Sashimi Tuna, Marinated Seafood Salad and Split LOBSTER TAIL
- Oyster of the Day- Spinney Creek Oysters** ..... \$24  
Deeply Cupped with a Hard Shell, These Oysters Have a Sweet, Clean, Salty Flavor.
- Beet and Buratta Salad** ..... \$16  
Red and Golden Beets with Boston Lettuce, Vine Ripe Tomatoes, Balsamic Vinaigrette
- Arugula and Watermelon Salad** ..... \$14  
With Pecans, Feta Cheese and Grape Tomatoes. Finished with Honey Mint Vinaigrette.
- Ricotta and Mozzarella Fritta** ..... \$14  
Fried Ricotta and Mozzarella Cheese Topped with Marinara Sauce and Mozzarella Cheese.
- Grilled Octopus** ..... \$23  
White Cannellini Bean Salad, Extra Virgin Olive Oil, Capers and Pickled Red Onion.

## Soup

- Lobster Bisque** ..... \$9
- Minestrone Soup** ..... \$9  
Italian vegetable soup with cannellini beans and pasta

## Entrées

- Whole or Filetted Mediterranean Bronzini** ..... \$42  
Marinated with Extra Virgin Olive Oil, Lemon, Capers and Fresh Herbs. Served with AN ASSORTMENT OF GRILLED VEGETABLES
- Macadamia Grouper** ..... \$38  
Macadamia Encrusted Over Sautéed Spinach with Tropical Fruit Salsa.
- Diver Scallops over Lobster Risotto** ..... \$42  
Creamy Lobster Risotto with Lemon Caper Sauce. Served with Fresh Asparagus.
- Soft Shell Crabs Almondine** ..... \$38  
Jumbo Soft Shell Crabs over Sautéed Escarole, finished with Toasted Almonds, Lemon, Butter and White Wine
- Petite Beef Tenderloin and Jumbo Stuffed Shrimp** ..... \$40  
Accompanied by Two Jumbo Stuffed Shrimp Filled with Crabmeat Imperial. Porcini Mushroom Demi-Glaze. Broccoli and Roasted Garlic Mashed Potatoes.
- Veal Loin Chop** ..... \$44  
18oz. Veal Chop with Roasted Red Peppers, Portobello Mushrooms, Smoked Mozzarella Cheese. Porcini Mushroom Demi-Glaze. Garlic Mashed Potatoes.
- 22 oz. Kansas City Steak (Bone In Sirloin)** ..... \$46  
With Garlic Herb Butter, Crispy Fried Onions, Broccoli and Garlic Mashed Potatoes.
- ULTIMATE SURF AND TURF FOR TWO** ..... \$185  
50 OZ. Tomahawk Steak and TWO 8 OZ. Broiled Lobster Tails. Served with Lobster Mac & Cheese, Honey Balsamic Glazed Brussels Sprouts and Crispy Fried Onions. (\$12 Additional for Stuffed Tails) (STEAK ONLY \$130)