

**Raw Bar**

**Seafood Tower**

Lobster, Colossal Shrimp, Oysters, Crab Meat  
for two 75 for four 130



Shrimp Cocktail (3 Pcs) 21  
Half Lobster Cocktail 26  
Crab Meat Cocktail Colossal 22  
Blue Point CT (1/2 Dozen) 18  
Little Necks RI (Dozen) 16

**Onion Soup 11**

Classic French Onion Soup

**Lobster Bisque Soup 13**

Lobster, Leeks, Light Lobster Broth

**Sicilian Meatballs 15**

Herb Tomato and Sour Cream

**Tuna Tartar 20**

Avocado, Chili, Sesame Oil, Mint

**Starters**

**Spedini Romano 15**

Anchovy Caper Sauce

**Crab Cakes 23**

Colossal Crab Meat, Roasted Pepper Aioli

**Tomato & Fresh Mozzarella 12**

**Clams Casino 16**

Chopped Bacon, Roasted Peppers, Garlic

**Baked Clams 16**

Little Neck Baked, Garlic & Lemon

**Crispy Fried Calamari 17**

Zesty Plum Tomato Sauce, Roasted Pepper Aioli

**PEI Mussels 14**

PEI Mussels, Shallots, Light Red Sauce

**Neuska Smoked Thick Bacon 10**

**EGGPLANT ROLLATINI 13**

Filled with Ricotta Cheese, Tomato & Mozzarella

**Greens**

**Arugula Salad 13**

Pears, Beets, Fig, Goat Cheese, Champagne Vinagrette

**Roasted Beets 13**

Red Beets, Strawberries, Asian Pears, Pecans, Goat Cheese, Honey Balsamic Dressing

**Iceberg Wedge Salad 14**

Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing

**Cesar Salad 12**

Hearts of Romaine, Herb Croutons, Parmesan

**Chopped Vegetable Salad 14**

Asparagus, Hearts of Palm, Onions, Beets, Carrots, Tomato, Balsamic Dressing

add: Chicken +12, Shrimp +21, Salmon +16

**Sides 3 for \$26**

**Onion Rings (or Sauteed) 11**

**Baked Potato or French Fries 8**

**Spinach Creamed or Sauteed 11**

**Mashed Potatoes 10**

**Asparagus Steamed or Sauteed 11**

**Garlic Mashed Potatoes 10**

**Mushrooms & Onions 11**

**Hash Browns 10**

**Brussel Sprouts Sauteed 11**

**Mac & Cheese 10 (Add Lobster +14)**

**Broccoli Sauteed or Steamed 11**

**Hot Italian Long Peppers Sauteed 10**

**Burned Broccoli Sauteed 12**

**Roasted Yukon Potatoes 10**

**Mushroom Risotto 14**

**Steaks**

Hand selected USDA prime 28 day dry-aged steaks, chops and ribs from our aging box.

**Porterhouse Steak for Two 48oz - Prime 110**

**New York Sirloin Prime**

14oz 46 17oz 51

**Rib Eye 20oz Prime (Boneless) 59**

with Mushrooms & Onions

**Tomahawk Cowboy Steak - Sliced**

85 for 1 125 for 2



**Filet Mignon Butcher Board Cut**

Center Cut 10oz 46 King Cut 14oz 53

Mushroom & Onions Fried Onions

**Lamb Chops Rack 44**

with Sauteed Spinach & Peppercorn Gravy

**Double Cut Veal Chop Loin Prime 43**

**Surf & Turf 6oz Filet Mignon & 8oz Lobster Tail 59**

**Salmon (Organic) 31**

Spinach, Beets, Leeks

**Diver Scallops 39**

Asparagus, Risotto, Crab Meat, Crispy Prosciutto

**Tuna Panko (Sushi Grade) 39**

Panko Crusted Seared Tuna

Soy Glaze, Wasabi Sauce With Mixed Vegetables

**Jumbo Shrimp Lemon White Wine 35**

Spinach, Garlic Oil

**Lobster Tail Two 8oz Broiled 59**

South African (cold water)

**Fish Market**



**Lobster 2lb 60**

Choice of Broiled, Steamed or Angry

**2lb Lobster & Squid Ink Linguine 60**

Fresh Black Squid Ink Pasta with Lobster in Pink Sauce

**Tuscan Seafood Stew 38**

Mixed Fish & Shellfish in Tomato Broth

**Shrimp Marinara or Fra Diavolo 35**

Jumbo Shrimp in Mild Tomato Sauce (Marinara) or Spicy Tomato Sauce (Fra Diavolo)

**Cioppino (Chu pee noh) 34**

Shrimp, Calamari, Clams, Light Tomato over Linguini

**Rigatoni Bolognese 25**

Beef Sirloin Ragù

**Seafood Paella 34**

Clams, Calamari, Shrimp over Saffron Orzo

**Lobster Ravioli 30**

Vodka, Cream, Parmesan Cheese & Crab Meat

**Classic Comfort**

**Penne Vodka 25**

Penne Pasta in Pink Vodka Sauce

**Fettuccine & Bacon 26**

Fresh Pasta with Chopped Bacon in Cream Sauce

**Linguine Vongole 28**

Linguini in White or Red Clam Sauce

**Veal Cutlet Parmesan 33**

Traditional Parmesan

**Veal Cutlet Milanese 33**

with Arugula, Tomato & Onions

**Chicken Giambotta 27**

Pieces of Chicken with Sausage, Pepper & Onions

**Chicken Milanese 26**

Breaded Chicken Breast, Arugula, Tomato, Onions

**Grilled Chicken Breast 24**

Onions, Peppers, Mushrooms over Sauteed Spinach

**Chicken Parmesan 25**

Traditional Parmesan in Marinara Sauce

**Choice of Starters**

Onion or Lobster Bisque Soup  
Baked Clams | Artichoke  
Caesar Salad | House Salad

**Price Fix 3 Course Dinner \$37.95**

Sunday thru Thursday 4:00pm to 6:30pm

**Choice of Entree**

Filet Mignon 6oz | Grilled Salmon | Penne Vodka  
Chicken - Choice of: Grilled, Parmesan or Milanese

**Choice of Dessert**

Tiramisu  
Chocolate Mousse