

Shrimp Cocktail (3 Pcs) 18
 Half Lobster Cocktail & Lemon Aioli 15
 Crab Meat Cocktail Colossal 18



Blue Point CT (1/2 Dozen) 16
 Little Necks RI (1/2 Dozen) 11

Onion Soup 8
Classic French Onion Soup
Lobster Bisque Soup 12
Lobster, Leeks, Light Lobster Broth
Sicilian Meatballs 13
Herb Tomato and Sour Cream
Tuna Tartar 17
Avocado, Chili, Sesame Oil, Mint

Starters
Crab Cakes 18
Colossal Crab Meat, Roasted Pepper Aioli
Tomato & Fresh Mozzarella 10
Clams Casino 14
Chopped Bacon, Roasted Peppers, Garlic

Baked Clams 13
Little Neck Baked, Garlic & Lemon
Crispy Fried Calamari 16
Zesty Plum Tomato Sauce, Roasted Pepper Aioli
PEI Mussels 10
PEI Mussels, Shallots, Light Red Sauce
Neuska Smoked Thick Bacon 10

Greens
Sear House Salad 6
Lettuce, Tomato, Cucumbers, Gorgonzola Cheese
Arugula Salad 10
Pears, Beets, Fig, Goat Cheese, Champagne Vinagrette
Roasted Beets 10
Red Beets, Strawberries, Asian Pears, Pecans, Goat Cheese, Honey Balsamic Dressing
Iceberg Wedge Salad 11
Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing
Cesar Salad 9
Hearts of Romaine, Herb Croutons, Parmesan
Chopped Vegetable Salad 11
Asparagus, Hearts of Palm, Onions, Beets, Carrots, Tomato, Balsamic Dressing
add: Chicken +10, Shrimp +18, Salmon +14

Sides 3 for \$18

Onion Rings (or Sautéed) 6	Baked Potato or French Fries 6
Spinach Creamed or Sautéed 7	Mashed Potatoes 7
Asparagus Steamed or Sautéed 7	Garlic Mashed Potatoes 7
Mushrooms & Onions 7	Hash Browns 7
Brussel Sprouts Sautéed 7	Mac & Cheese 12 (Add Lobster +14)
Broccoli Sautéed or Steamed 7	Hot Italian Long Peppers Sautéed 7
Burned Broccoli Sautéed 7	Roasted Yukon Potatoes 7

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

Porterhouse Steak for Two 48oz - Prime 109	Filet Mignon Butcher Board Cut 44 <i>Center Cut 10oz, Mushroom & Onions</i>
New York Sirloin Prime 14oz 48	Lamb Chops Rack 38 <i>with Sautéed Spinach & Peppercorn Gravy</i>
Rib Eye 20oz Prime (Boneless) 57 <i>with Mushrooms & Onions</i>	Double Cut Veal Chop Loin Prime 38
Surf & Turf 6oz Filet Mignon & 8oz Lobster Tail 49	Filet Mignon Sandwich 16 <i>with French Fries</i>
	Sirloin Burger 13 <i>with French Fries</i>



Salmon (Organic) 21
Spinach, Beets, Leeks
Diver Scallops 23
Asparagus, Risotto, Crab Meat, Crispy Prosciutto
Tuna Panko (Sushi Grade) 24
Panko Crusted Seared Tuna Soy Glaze, Wasabi Sauce With Mixed Vegetables

Fish Market



Lobster Tail 8oz Broiled 27
South African (cold water)
Tuscan Seafood Stew 26
Mixed Fish & Shellfish in Tomato Broth with Spinach Risotto
Jumbo Shrimp Lemon White Wine 26
Spinach, Garlic Oil

Cioppino (Chu pee noh) 25
Shrimp, Calamari, Clams, Light Tomato over Linquni
Rigatoni Bolognese 18
Beef Sirloin Ragù
Seafood Paella 24
Clams, Calamari, Shrimp over Saffron Orzo
Lobster Ravioli 24
Vodka, Cream, Parmesan Cheese & Crab Meat

Classic Comfort
Penne Vodka 18
Penne Pasta in Pink Vodka Sauce
Fettuccine & Bacon 18
Fresh Pasta with Chopped Bacon in Cream Sauce
Linguine Vongole 21
Linguini in White or Red Clam Sauce
Veal Cutlet Parmesan 22
Traditional Parmesan in Vodka Sauce
Veal Cutlet Milanese 22
with Arugula, Tomato & Onions

Country Style Chicken 18
Pieces of Chicken with Sweet Pepper & Onions
Chicken Milanese 18
Breaded Chicken Breast, Arugula, Tomato, Onions
Grilled Chicken Breast 18
Onions, Peppers, Mushrooms over Sautéed Spinach
Chicken Parmesan 18
Traditional Parmesan in Marinara Sauce

Choice of Starters Onion or Lobster Bisque Soup Baked Clams Artichoke Caesar Salad House Salad	Price Fix 3 Course Lunch \$27.95 <i>Daily 11:30am to 3:00pm</i> Choice of Entree Filet Mignon 6oz Grilled Salmon Penne Vodka Chicken - Choice of: Grilled, Parmesan or Milanese	Coffee or Tea
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