

APPETIZERS

COLD SEAFOOD SALAD	\$28
SHRIMP/ CALAMARI/ PULPO	
SCUNGILLI/ LEMON/ OLIVE OIL	
SPICY TUNA TAR TAR	\$24
AVOCADO/ TOMATO/ RED ONION	
HOUSE MADE TORTILLA CHIPS	
BURRATA MOZZARELLA	\$24
PROSCIUTTO/ HEIRLOOM TOMATOES	
BASIL OIL/ BALSAMIC GLAZE	
SCUNGILLI FRA DIAVOLO	\$28
SERVED WITH CROSTINI	
FRIED SHRIMP	\$24
CAJUN TARTER DIPPING SAUCE	
GRILLED OCTOPUS	\$28
ROASTED SLICED NEW POTATOES	
ARUGULA/ LEMON/ OLIVE OIL	
SHRIMP & STRING BEAN SALAD	\$22
POTATO/ RED ONION	
CHAMPAGNE VINAIGRETTE	
FRIED CALAMARI	\$25
SPICY MARINARA	
ZUPPA DI MUSSELS	\$22
MARINARA	
CLASSIC EGGPLANT ROLLATINI	\$18
RICOTTA/ MOZZARELLA	
MARINARA	
BAKED CLAMS OREGANATA	\$22
MOZZARELLA EN CAROZZA	\$18
LEMON/ WHITE WINE/ CAPERS	

SALADS

MESCLUN SALAD	\$16
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE	
CREAMY BALSAMIC VINAIGRETTE	
TRADITIONAL CAESAR	\$15
HOUSE SALAD	\$14
MIXED GREENS/ TOMATO/ RED ONION	
CUCUMBER/ HONEY MUSTARD VINAIGRETTE	

RAW BAR

COLD SEAFOOD PLATTER	\$96
4 OYSTERS/ 4 LITTLENECK CLAMS	
2 JUMBO SHRIMP/ LOBSTER TAIL	
JUMBO LUMP CRABMEAT	
LITTLE NECK CLAMS	\$2 EACH
JUMBO LUMP CRABMEAT	\$28
COCKTAIL	
OYSTER OF THE DAY	\$3.50 EACH
JUMBO SHRIMP COCKTAIL	\$8 EACH
SIZE(U6)	
LOBSTER COCKTAIL	\$28

ENTRÉES

SEAFOOD LINGUINI	\$60
SHRIMP/ LOBSTER/ CALAMARI	
MUSSELS/ CLAMS	
LIGHTLY SPICED MARINARA	
TWIN LOBSTER TAILS	\$80
OREGANATA (2- 7 oz. TAILS)	
MASHED POTATO	
SAUTÉED STRING BEANS	
SURF & TURF	\$90
10 oz. FILET MIGNON/ 7 oz. LOBSTER TAIL	
MASHED POTATOES	
SAUTÉED STRING BEANS	
FILET MIGNON	\$64
FRESH HERB BUTTER/ MASHED POTATOES	
SAUTÉED STRING BEANS	
VEAL OSSO BUCCO	\$64
SAVORY VEAL STOCK/ RISOTTO	
SAUTÉED SPINACH	
PAN ROASTED SALMON	\$38
SHRIMP/ ARUGULA	
CREAMY ORZO	
CHICKEN ROLLATINI	\$32
BREADED STUFFED CHICKEN BREAST	
SPINACH/ MOZZARELLA	
LEMON/ WHITE WINE/ CAPERS	
MASHED POTATOES	
PENNE VODKA	\$26
TOMATO/ VODKA	
SPLASH OF CREAM	

MERRY CHRISTMAS &
HAPPY NEW YEAR