

Happy Valentine's Day

APPETIZERS

CALAMARI

LIGHTLY BREADED, ROASTED PEPPERS, SWEET & SPICY SAUCE \$11

SHRIMP COCKTAIL

HOMEMADE COCKTAIL SAUCE WITH HORSERADISH \$13

BLUE POINT OYSTERS

CASCO BAY, MASSACHUSETTS, HOUSE MADE CHAMPAGNE CUCUMBER MIGNONETTE, COCKTAIL SAUCE, HORSERADISH \$3 PC.

CRAB CAKE

PAN SEARED, CITRUS IN FUSED ORZO SALAD, LIME AIOLI. \$13

SLICED BOCCE BALL

HOUSE MADE MEATBALL, TRIVS MARINARA, SHAVED PARMESAN, RICOTTA, FRESH BASIL \$8

SOUPS & SALADS

LOBSTER BISQUE

CUP \$4 BOWL \$7

HOUSE SALAD

MESCLUN GREENS, CUCUMBERS, CARROTS, CANDIED PECANS, HOUSE MADE BALSAMIC DRESSING \$7

CAESAR SALAD

CHOPPED ROMAINE, HOUSE MADE CAESAR DRESSING, SHAVED PARMESAN, HERB CROSTINI \$7

WEDGE

ICEBERG LETTUCE, RED ONIONS, SMOKED BACON, EGG, CUCUMBERS, HOUSE MADE BLEU CHEESE DRESSING \$7

PASTAS

LOBSTER RAVIOLI

LUMP LOBSTER, SPINACH & SWEET CORN, TOSSED IN A GARLIC CREAM SAUCE, SHAVED PARMESAN \$28

TUSCAN CARBONARA

TUSCAN GRILLED SHRIMP, PANCETTA, CARROTS, PEAS, LINGUINE, GARLIC CREAM SAUCE, GRATED PARMESAN

CHICKEN \$22

SHRIMP \$25

BOCCE BALL

10 OZ. HOUSE MADE MEATBALL SERVED OVER LINGUINE, TRIVS MARINARA, SHAVED PARMESAN \$18

STEAKS AND CHOPS



GRILLED FILET

8 OZ. CENTER CUT, REDSKIN WHIPPED POTATOES,
SAUTÉED ZUCCHINI & SQUASH, PEPPERCORN DEMI \$35



GRILLED STRIP STEAK

12 OZ. CENTER CUT, REDSKIN WHIPPED POTATOES, SAUTÉED ASPARAGUS,
SALT & PEPPER DEMI \$28



GRILLED RIBEYE

POTATO GRATIN, CAMELIZED BRUSSELS SPROUTS
WITH CRISPY PANCETTA, CABERNET DEMI

12OZ. - \$25 16OZ. - \$30



SURF AND TURF

6 OZ. GRILLED FILET, 7 OZ. MAINE LOBSTER TAIL, REDSKIN WHIPPED POTATOES,
SAUTÉED ASPARAGUS, PEPPERCORN DEMI \$52

PORK CHOP

16OZ. GRILLED, REDSKIN WHIPPED, BUTTERED SWEET CORN OFF THE COB,
SUNDRIED TOMATO & MUSHROOM CABERNET DEMI \$22

ADD TO ANY ENTREE

7 OZ. LOBSTER TAIL \$22

JUMBO SEA SCALLOPS \$13

SCAMPI - \$13

SEAFOOD

SEAFOOD RISOTTO

SAUTÉED SHRIMP, SCALLOPS & LOBSTER, SERVED OVER SPINACH RISOTTO, FINISHED
WITH A LOBSTER CREAM SAUCE & CHIVE OIL \$31

CAMELIZED SALMON

VEGETABLE BASMATI RICE, SAUTÉED ZUCCHINI & SQUASH, HORSERADISH CHIVE OIL \$25

SCAMPI

THREE PAN SEARED JUMBO SCAMPI, SWEET CORN RISOTTO,
SAUTÉED ZUCCHINI & SQUASH, SWEET SHALLOT BEURRE BLANC \$28

CHILEAN SEABASS

REDSKIN WHIPPED POTATOES, SAUTÉED ASPARAGUS, LOBSTER CREAM SAUCE \$39

TWIN TAILS

TWO 7 OZ. MAINE LOBSTER TAILS, POTATO GRATIN, SAUTÉED SPINACH \$52

DESSERTS

BROWNIE SUNDAE
CHOCOLATE CHIP CANNOLI

NY STYLE CHEESECAKE
CRÈME BRULÉE