VALENTINES MENU

- STARTERS -

Fried Calamari tender rings, marinara \$11

Colossal Shrimp Cocktail iced and served with tangy sauce \$19

Arancini Creamy risotto, blend of cheeses, breaded and lightly fried with marinara \$10

Iced Oysters 6 on the half shell with cocktail sauce \$18 Additional \$3.00 each

Clams Casino topped with seasoned breadcrumbs, bacon, and peppers then broiled \$13

Seafood Ravioli stuffed with shrimp, scallops, and crab, served in a blush sauce \$14

Mushrooms Stuffed with Crabmeat \$16

Chicken Broth with cappelletti \$6

Crab Bisque \$8

- SALADS -

Caesar crispy romaine lettuce with croutons and classic dressing \$12

- ENTRÉES -

- All entrées will be served with a house salad and the starch and vegetable du jour-

Surf and Turf 8 oz. filet mignon, 6 oz. lobster tail \$75

Filet Mignon 8 oz., center cut, broiled to your specification \$55

NY Strip 14-16 ounces, broiled to your preference MP

Short Ribs red wine demi glace \$35

Add Pepe sauce (mushrooms, brandy, cream and black pepper crust) - \$5

Shrimp Stuffed with Crabmeat \$34
Shrimp Scampi \$26
Blackened Salmon with lime raspberry sauce \$27
Chef Bill's Jumbo Lump Crab Cakes Single \$29 Double \$49
Seafood Fra Diavolo shrimp, scallops, calamari and clams in spicy marinara over linguine \$34

Cold Water Lobster Tail 10-12 oz. \$80 Warm Water Lobster Tail 10-12 oz. \$48 Sea Scallops sweet pea risotto, proscuitto, lemon beurre blanc \$32

Chicken or Veal Francaise over spinach in lemon butter \$25/\$30 Chicken or Veal Parmesan topped with cheese and red sauce \$25/\$30 Chicken or Veal Marsala mushrooms with sweet Italian wine \$25/\$30 Chicken or Veal Scampi white wine, garlic butter sauce \$25/\$30 Rigatoni Vodka \$20

-DESSERT -

Creme Brulee / Tiramisu / Chocolate Covered Strawberries Frangelico Cheesecake / Chocolate Bombe

- SPECIALTY COCKTAILS -

Flirtini Fig Vodka, Triple Sec, White Cranberry Juice, Lime Juice - \$12 Cupid's Kiss Chambord, Champagne \$10 Love Potion #9 Blush Sangria \$12

