



Long Island Restaurant Week

Three Course Prix-Fixe - \$28.95 per person

April 22-29

APPETIZERS

FRIED CALAMARI

– lightly fried and served with marinara –

BAKED CLAMS

– -chopped baked clams- –

MARGHERITA FLATBREAD

– plum tomato sauce, fresh mozzarella , basil
and olive oil –

ARUGULA SALAD

– blue cheese crumbles, tomatoes, red onions,
basil vinaigrette –

MAIN COURSE

PARMESAN HALIBUT

– over a parmesan risotto with roasted zucchini, asparagus and tomatoes –

* SESAME SEARED TUNA

– over a ginger-garlic stir fried vegetables with teriyaki and spicy mayo –

FRIED HARD SHELL CLAMS

– whole belly clams lightly breaded and fried. Served with your choice of side. –

ROASTED CHICKEN BREAST

– over mashed potato, grilled asparagus, chicken jus –

DESSERT

KEY LIME PIE

CRÈME BRULEE CHEESECAKE

BANANA BREAD PUDDING

**These menu items can be cooked to your liking.*

Consuming raw meat, fish, and shellfish, or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.