

# *Today's Specials*

Sunday, July 16, 2017

## *Appetizers*

Snow Crab Clusters (1lb)...19.95

Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Shaved Parmesan, Tomatoes, Capers and Red Onions with Basil infused Olive Oil Dressing...10.95

Tri-Color Salad with Arugula, Endive, Radicchio, Toasted Almonds, Strawberries, Mandarins Oranges and Goat Cheese with Honey Balsamic Dressing...9.95

Peach and Avocado Salad with Mixed Greens, Toasted Almonds, Goat Cheese with Honey Balsamic Dressing...9.95

Warm Stuffed Artichoke with Zucchini, Mozzarella Cheese, Parmesan Cheese, Herbs and Bread Crumbs...7.95

Greek Salad with Sweet Peppers, Tomatoes, Onions, Feta Cheese and Pepperoncini Peppers over Romaine Lettuce with Oregano Vinaigrette...8.95

Baby Mix Greens with Gorgonzola Cheese, Pears and Caramelized Walnuts with Balsamic Dressing...9.95

Asparagus and Lump Crabmeat Salad with Tomatoes, Capers and Onions with Herb Vinaigrette...10.95

## *Entrées*

Alaskan King Crab Legs (1lb)...36.95

Soft Shell Crabs a la Meuniere...25.95

Peppercorn Encrusted White Sturgeon Au Poivre...21.95

Baked Monkfish with Black Olives, Thyme, Tomatoes, Garlic and Red Wine...18.95

Pork Shank Braised in White Wine, Herbs and Tomato Sauce over Risotto...19.95

Sautéed Filet of Perch a la Vera Cruz Style (Garlic, Capers, Green Olives and White Wine...19.95

Grilled Cornish Hen rolled in Dijon Mustard, Herbs and Panko Breadcrumbs...17.

Pan Seared Scallops over Tagliolini with White Wine, Peas, Tomatoes and Saffron Cream Sauce...25.95

Sautee Chicken with Trumpet Royale Mushrooms, Herbs and Red Wine over Fettuccini...17.95

Sautéed Filet Mignon of Pork Medallions with Garlic, Oregano, Shitake Mushrooms and Red Wine Sauce...18.95

Broccoli Rabe and Sausage Ravioli with Sautéed Shrimp in a Garlic, Tomato, White Wine and Blue Cheese Sauce...19.95

***Court Street Clam Bake*** – Steamed Clams, Mussels, Shrimp and Snow Crab Legs with Chorizo, Corn on the Cob and Red Potatoes in a White Wine and Scallion Broth...21.95

## *House Wines by the Glass*

Valdo Prosecco NV (Italy) 187ml - \$9.95

Coastal Ridge Chardonnay (California) 2014 - \$8.00

Cadonini Pinot Grigio (Italy) 2015 - \$8.00

Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00

Toasted Head Chardonnay (California) 2015 - \$9.95

Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$9.95

Coastal Ridge White Zinfandel (California) 2013 - \$8.00

Red Diamond Pinot Noir (California) 2012 - \$8.00

Coastal Ridge Merlot (California) 2014 - \$8.00

Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

**32oz Pitcher of Red or White Sangria - \$15.00**