

happy mother's day!

2019



Appetizers

Shrimp Cocktail

6- Large Tiger shrimp with cocktail Sauce \$12

Bruschetta

6 garlic buttered & toasted baguette slices topped with diced tomato, red onion and basil, drizzled with house made balsamic reduction and a sprinkle of shaved parmesan \$8

Spinach Dip

Creamy 3-cheese spinach dip served with garlic buttered toasted Artisan Bread slices \$8

Calamari

Lightly battered and deep fried placed over puttanesca sauce (tomatoes and garlic are simmered with anchovies, capers, black olives and a touch of cayenne to make a sassy sauce \$9

Salads

House Salad

Fresh spinach, romaine and a spring blend with red onions and sliced tomatoes served with a white balsamic shallot vinaigrette and house made croutons \$4

Spinach Salad

Fresh organic baby spinach with hardboiled dilled egg, red onion, walnuts, bacon, topped with our house made hot bacon dressing \$8

Caesar Salad

Chopped Mini Romaine tossed with parmesan cheese, house made croutons and Caesar dressing \$8

Homemade Desserts

Ask your server about today's choices

Entrees

Fresh Sea Scallops

Fresh Atlantic Sea Scallops from Maine
Pan sautéed with butter,
white wine, garlic and capers \$30

Canadian Salmon

From the deepest coldest North Atlantic waters.
Hand-cut and cooked to perfection \$23

Stuffed Ravioli with Langostino Sauce

Handmade ravioli stuffed with a blend of spinach and Creamed cheese, langostino's sautéed in Wine, butter and garlic sauce \$18

Seafood Sautee

2 sea scallops, 3 large shrimp and langostino (squat lobster) with al dente Linguini in a roasted yellow pepper sauce with wine, garlic, onion, herbs and cream. \$27

Shrimp Your Way

6 Large Superior Tiger Shrimp:
~Boat: oven baked with garlic and butter
~Chargrilled: salt and pepper, Blackened, Cajun, Jerk or sweet chili sauce \$17

Oven Roasted Chicken Breasts

Marinated 24 hours in our private recipe,
oven roasted until golden brown, served with
pineapple-apple salsa and house made honey mustard \$17

New York Strip Steak

10 oz. hand cut, very clean, Angus strip
chargrilled to your temperature \$32

Chicken Scaloppini

Fresh tomato, bacon, and wild mushroom blend
sautéed in garlic, white wine and a creamy alfredo sauce.
Tossed with a bed of Al Dente linguini noodles and
topped with golden deep-fried chicken breast \$18