

# POINT BREEZE

## GLUTEN FREE OPTIONS

### STEAMED

*All steamed dishes are served with choice of side order and a Manhattan Clam Chowder or a Garden Salad*

### LOBSTER

1.25 lb or Twin

### MUSSELS

1.5 lbs of P.E.I. mussels steamed with white wine, garlic, butter, tomatoes and scallions.

### STEAMERS

1.5 lbs of Maine clams served with broth & butter

*All Steamed Entrées are Market Price*

### - SIDES -

FRENCH FRIES  
MASHED POTATO  
SEASONAL VEGETABLE  
BROCCOLI

### - SALAD DRESSINGS -

ITALIAN  
HONEY DIJON  
APPLE VINAIGRETTE  
RASPBERRY VINAIGRETTE  
ORANGE CHIPOTLE VINAIGRETTE  
LEMON PARSLEY VINAIGRETTE  
BALSAMIC VINAIGRETTE  
BLEU CHEESE

### SAUTÉED

*All sautéed dishes are served with Gluten free pasta and a Manhattan Clam Chowder or a Garden Salad*

### CHICKEN & BROCCOLI ALFREDO

A creamy parmesan cheese and sherry sauce. \$20.95

### MUSSELS MARINARA

P.E.I. Mussels with a marinara sauce, with scallions and tomatoes. \$18.95

### FRA DIAVLO

Roasted peppers & onions in a spicy tomato sauce.

*Shrimp* \$20.95

*Lobster* \$27.95

### SUN-DRIED PESTO

A white wine, butter, pesto sauce with scallions and tomatoes.

*Shrimp* \$20.95

*Scallop* \$23.95

### SCAMPI

Tomatoes, mushrooms and scallions in a garlic, white wine and lemon sauce.

*Shrimp* \$20.95

*Lobster* \$27.95

### SHRIMP & SCALLOP ALFREDO

Shrimp, scallops, scallions and tomatoes in creamy parmesan cheese and sherry sauce. \$24.95

### SALMON & TOMATO BASIL

Sautéed medallions of salmon in a tomato basil cream sauce with scallions and tomatoes. \$21.95

### SEAFOOD DIDONATO

Sautéed shrimp, scallops, mussels and little necks in a creamy tomato sauce. \$24.95

**ALL OF OUR GRILLED ENTREES CAN BE PREPARED GLUTEN FREE!**