

3 COURSE PRIX-FIXE



\$37
per person

FIRST COURSE

CHOPPED BAKED CLAMS SOUP DU JOUR

FRIED BLUE POINT OYSTERS

ARUGULA SALAD

Lemon, Pine Nuts & Parmesan

MARINATED SEAFOOD SALAD

Shrimp, Mussels, Calamari (add +\$5)

MAIN

PESTO CRUSTED ATLANTIC SALMON

Panko Crust, Roasted Carrots

PUMPKIN SEED CRUSTED BRONZINO

Lemon Beurre Blanc, Creamed Spinach

SLOW ROASTED PRIME RIB 12oz

Au Jus, Whipped Potatoes

LEMON & HERB ROASTED CHICKEN

Asparagus

SEAFOOD STUFFED FLOUNDER

Lemon Butter, Asparagus

DESSERT

CHOCOLATE MOUSSE CAKE

MARBLE CHEESECAKE

LAVA CAKE

OREO ICE CREAM

SELECT WINES BY THE BOTTLE \$39

(ask your server for selections)

NO SUBSTITUTIONS PLEASE, not valid with any other offers/discounts. No coupons or birthday certificates may be applied to this menu.
Saturday 2/4/23- not available after 6:30PM (last reservation to receive this menu 6:00PM). Closed Monday 1/30/23. **DINE-IN ONLY.**

