



Specials

Appetizers

- Octopus Martini Salad \$12
With Shredded Cabbage and Fresh Herbs
- Iceberg Wedge and Beef Steak Tomato Salad \$12
With Crumbled Blue Cheese, Smoked Bacon, with House Made Dressing and Topped with Crispy Fried Onions
- Home Grown Beefsteak Tomato \$12
With Fresh House made Mozzarella, Olive Oil, Garlic, Basil and a Balsamic Reduction
- Baked Stuffed Clams \$13
Chopped Fresh Clam with Sweet Red Bell Pepper, White Wine and Herbs

Entrées

- Sautéed Soft Shell Crabs \$25
With a Garlic, Caper Butter and White Wine Served with Asparagus and Mashed Potatoes
- House Made Lobster Ravioli \$24
Done in a light Tomato Basil Cream Sauce
- Stuffed Veal Chop \$29
With Spinach and Goat Cheese in a Sage Sauce. Served with Mashed Potatoes and Vegetables
- Pan Seared Halibut \$26
With Ginger, Lemon, Basil Sauce. Served with Risotto and Vegetables

Wine

- Laghiglione Syrah \$9 Glass
- Bottle of Beringer Founders Estate Chardonnay \$19