



# Specials

## Appetizers

Octopus Martini Salad .....	\$13
<i>With Shredded Cabbage and Fresh Herbs</i>	
Roasted Red Beet Salad .....	\$13
<i>With Goat Cheese over Spring Mixed Greens with our House Vinaigrette</i>	
Stuffed Portabella Mushroom .....	\$13
<i>With Crabmeat in a Tomato Cream Sauce</i>	
Fresh Mozzarella and Tomato Bruschetta .....	\$13
<i>with Salami, Arugula, Fresh Garlic, Olive Oil, Basil and Balsamic Reduction</i>	

## Entrées

Broiled stuffed Monk Fish .....	\$29
<i>with a crabmeat lobster stuffing and garlic butter</i>	
Veal Parmesan .....	\$25
<i>Panko Crusted with Fresh Mozzarella Cheese and Tomato Sauce</i>	
Sautéed Soft Shell Crabs .....	\$29
<i>With a Garlic, Caper, Butter and White Wine Sauce</i>	
Thai Chicken Chopped Salad .....	\$19
<i>Marinated Grilled Chicken Skewers over Mixed Greens in a Spicy Thai Peanut Dressing</i>	
Chicken Francese .....	\$21
<i>All Natural Chicken Breast, Herb and Egg Battered with a White Wine and Lemon Sauce</i>	

## Cocktails

Grandhattan .....	\$13
<i>Grand Marnier, Bourbon and Sweet Vermouth Served up with a Cherry</i>	
Pimm's Cup .....	\$9
<i>Pimm's #1 and Lemonade Garnished with Cucumber and Mint</i>	