

Holiday Menu

Appetizers

CALAMARI Fried calamari rings served with marinara sauce 18.99	FLAMING SAGANAKI Kasseri cheese lightly floured and seared, flamed with ouzo tableside 17.99	FRESH CAPRESE Fresh mozzarella, tomatoes, and fresh basil drizzled with extra virgin olive oil and aged balsamic vinegar 17.99
SHRIMP COCKTAIL Five large iced shrimp, served with lemon and cocktail sauce 18.99	CRAB CAKES Mixture of Blue lump crab and spices and served with lobster sauce 20.99	STUFFED MUSHROOMS Mushroom caps stuffed with crab mixture and topped with lobster sauce 17.99

Entrées

Add a side salad to any entrée for 8.99

Steaks

All steaks are Certified Angus Beef, served with your choice of potato and vegetable

FILET MIGNON 7 oz. tender center cut filet, served with sautéed mushrooms 46.99	RIBEYE STEAK 14 oz. char-grilled and topped with sautéed mushrooms 46.99	MINI SURF & TURF Two 3 oz filet medallions and one 4 oz Maine lobster tail 49.99	ROASTED PRIME RIB Seasoned, slowly roasted overnight in our cooker Hearty 14 oz 49.99 Petite 10 oz 43.99	NEW YORK STRIP 12 oz. of center cut steak, topped with sautéed mushrooms 46.99
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Chicken & Pasta

SHRIMP PORTIFINO Tossed with artichoke hearts and sun-dried tomatoes over angel hair pasta with garlic bread 32.99	CHICKEN OSCAR Chicken breast layered with Swiss cheese, Blue lump crab meat and asparagus, topped with Bearnaise sauce. Served with garlic butter and parmesan angel hair pasta 37.99	CHICKEN MARSALA Chicken breast sautéed with fresh mushrooms and Marsala wine and served with a side of angel hair pasta 31.99	ROASTED DUCK Half slow-roasted duck served with orange sauce and your choice of potato and vegetable 39.99
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Seafood

Served with your choice of potato and vegetable

BAKED SEAFOOD PLATTER Combination of shrimp, fish and sea scallops, served with lobster sauce 39.99	AHI BLUE FIN TUNA Coated in sesame seeds, seared to your temperature, served with ginger sauce 40.99	BAKED STUFFED SHRIMP Shrimp stuffed with Blue lump crab mix and topped with lobster sauce 31.99	BLUE LUMP CRAB CAKES Mixture of blue lump crab meat and spices, served with lobster sauce 34.99
ATLANTIC SALMON CHAR-GRILLED , served with lemon dill butter sauce, or ENCRUSTED , breaded & served with honey dijon sauce 34.99	ALASKAN KING CRAB LEGS One pound of the largest split, steamed crab legs, served with drawn butter (Market Price)	BLACKENED MAHI Marinated with fresh garlic and herbs, chargrilled and topped with lobster sauce 41.99	MAINE LOBSTER TAIL 8 oz. seasoned, baked and served with drawn butter and lemon (Market Price)

Children's Menu

CHICKEN TENDERS 18.99	CHEESEBURGER AND FRIES 18.99	PASTA MARINARA 18.99
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Any items can be ordered to take out. We use 100% Canola oil with 0% trans fats.

We regret that we cannot be responsible for loss or exchange of personal property, and we reserve the right to seat our customers.

We reserve the right to add gratuity. VISA MasterCard, American Express and Discover Cards accepted.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our Caesar dressing contains raw eggs.