

SEAFOOD GOURMET DINNER MENU

STARTERS

Zuppe Di Mussels (Red or White)	14
Zuppe Di Clams (Red or White)	17
Hot Antipasto for 2 including stuffed mushrooms, stuffed clams, scallops wrapped in bacon, fried calamari and stuffed shrimp	20
Mushrooms stuffed with crabmeat	12
Fried Calamari	13
Scallops wrapped in Bacon	15
Tuna Bites	15
Lobster grilled cheese	20
Grilled octopus over arugula salad	16
Steamed Clams	16
Clams Oreganata, Casino or Stuffed	9
Colossal crab cocktail	20
Buffalo shrimp or calamari	13
Fried or Coconut shrimp	9
Jumbo shrimp cocktail	17
Mini crab cakes	11
Cold mixed seafood platter	16
Shrimp, calamari, scungilli and octopus	

LAND LOVERS

Chicken Breast – Grilled, Blackened or fried	18
Chicken Breast – Marsala, Francaise, Picatta or Parmigiana	20
New York strip steak	29

FISH AND CHIPS

Served with chowder or salad	
Lobster Bisque \$1.25 extra	
Battered or Breaded	

24

SOUPS

Manhattan * New England	
Soup Du Jour	
Cup 4 Bowl 5	
Lobster Bisque	
Cup 5 Bowl 7	

SALADS

House Salad	7
Caesar Salad	7
w/ grilled chicken	16
w/ grilled shrimp	19
Spinach Salad	9

RAW BAR

Connecticut Little Necks or Top	
Top Necks on ½ Shell	
½ Dozen 9 Dozen 16	
Oysters	
½ Dozen 15 Dozen 28	

DRINKS

Fountain Drink	2
Pitcher of Soda	5
Iced Tea	2
Poland Spring Water	1.50
Coffee	3
Tea	2
Cappuccino	4.50
Single Espresso	3.50
Double Espresso	5.50
Imported Bottle Water	
Small	3
Large	5
Snapple/Boylans	2.50

ANY SUBSTITUTIONS MAY INCUR EXTRA CHARGES.

PLATE SHARING CHARGE \$4.

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

A 3.5% SURCHARGE WILL BE IMPOSED ON ALL CREDIT CARDS.

HOUSE FAVORITES

Stuffed shrimp or sole	30
Lobster, Crab or Florentine	
Shrimp – Francaise, Scampi, Fra	28
Diavolo, Coconut or Parmigiana	
Lobster Tail & Shrimp Francaise	36
Twin South African Lobster Tails	56
Sole Francaise	27
Zuppe de Pesce over Linguine	37
Shrimp, scallops, mussels,	
Clams, fish and calamari	
Surf and Turf - South African	55
lobster tail & NY strip steak	
Penne ala Vodka	17
Add shrimp and scallops	28
Penne Primavera	17
Add shrimp and scallops	28
Fried calamari over linguine	23
Neptune Platter – Shrimp, scallops,	
crab cluster, clams, mussels	
and calamari	40
Linguine with clam sauce	25
Red or White	

FROM THE STEAMER

Colossal Alaskan king crab legs	MKP
Jumbo snow crab clusters	
Whole Maine lobster	MKP

CHEF SPECIALTIES

Sesame Crusted Chilean Sea Bass	
with a sweet Thai chili sauce	36
Panko Parmesan Halibut	
served over sauteed fresh spinach	32
Wild Salmon stuffed with lobster	
served with roasted potatoes and vegetables	35
Herb Seared Bronzini Fillet	
served over fresh sauteed spinach	34
Pepper Ahi Tuna	
served with seaweed salad	32

FRESH CATCH

Fried * Broiled * Grilled * Seared	
All entrees are served with salad,	
chowder or soup du jour. Lobster	
Bisque \$1.25 extra. Choice of rice	
roasted potatoes or french fries	
and vegetables. Sauteed spinach	
\$2 extra. Sweet potato fries or	
onion rings \$1 extra.	
Flounder	27
Lemon Sole	27
Shrimp	27
Haddock	27
Scrod	27
Trout	22
Tuna	30
Halibut	30
Scottish Salmon	26
Swordfish	29
Fried clam strips	16
Whole Clams	26
Chilean sea bass	36
Wild salmon	34
Scallops	30
Twin South African	
lobster tails	56
Combo – Shrimp, scallops	29
and fillet	

