

## Appetizers 2018

<b>Chilled Seafood Cocktail for Two</b>	<b>\$32.95</b>
<i>Shrimp Cocktail, Marinated Seafood Salad, Clams &amp; Oysters on the ½ Shell, Sashimi Tuna Served with Cocktail Sauce and Mustard Sauce.</i>	
<b>Hot Antipasto (for two)</b>	<b>\$16.95</b>
<i>Shrimp Scampi, Stuffed Mushrooms, Clams Casino, Mussels, Eggplant Rollatine and Shoestring Zucchini.</i>	
<b>Stuffed Mushrooms</b>	<b>\$9.95</b>
<i>Baked with fresh Jumbo Lump Crabmeat Imperial</i>	
<b>Rock Shrimp Arabiatta</b>	<b>\$14.95</b>
<i>Sautéed in Olive Oil, Garlic, White Wine and Lemon, Garnished with Fresh Tomatoes and Chives.</i>	
<b>Jumbo Shrimp Cocktail</b>	<b>\$13.95</b>
<i>Served with Cocktail Sauce and Lemon</i>	
<b>Fresh Mozzarella, Roasted Red Peppers and Tomato</b>	<b>\$9.95</b>
<i>With Fresh Basil and Balsamic Vinaigrette</i>	
<b>Fried Calamari</b>	<b>\$13.95</b>
<i>Tender Rings Served with Sweet and Spicy Marinara Sauce</i>	
<b>Sesame Encrusted Sashimi Tuna</b>	<b>\$12.95</b>
<i>Served over Marinated Seaweed Salad, with a Ginger Soy Sauce and Wasabi.</i>	
<b>Jumbo Lump Crabmeat Cocktail</b>	<b>\$16.95</b>
<i>Served with Cocktail and Mustard Sauce.</i>	
<b>Eggplant Rollatine</b>	<b>\$8.95</b>
<i>Filled with a blend of Ricotta and Parmigian Cheese.</i>	

## Salads

<b>Spinach Salad</b>	<b>\$7.5</b>
<i>Tossed with Gorgonzola Cheese, Candied Walnuts and Red onion in a Champagne Vinaigrette</i>	
<b>Caesar Salad</b>	<b>\$7.50</b>
<i>Classic Rendition</i>	
<b>Village Greek Salad</b>	<b>\$8.95</b>
<i>Tomatoes, Cucumbers, Black Kalamata Olives, Feta Cheese and Red Onions.</i>	

## Complete Festive Entrees

*Includes Cream of Turkey Soup, House Salad, Potato, Vegetable,  
and Dessert*

<b>Roast Young Turkey</b>	<b>\$35.95</b>
<i>With Savory Stuffing and Gravy</i>	
<b>Broiled Stuffed Shrimp</b>	
<i>with Lump Crabmeat</i>	<b>\$35.95</b>
<b>Breast of Chicken</b>	<b>\$28.95</b>
<i>Served Francese, Marsala or Parmigiana.</i>	
<b>Filet Mignon</b>	<b>\$39.95</b>
<i>Wrapped in Bacon, Herb Bread Crumbs and Finished with Brandy Demi-Glaze Sauce.</i>	
<b>Surf and Turf</b>	<b>\$52.95</b>
<i>Broiled 8oz. Lobster Tail and 8oz. Filet Mignon</i>	
<b>Veal Scallopini</b>	<b>\$35.95</b>
<i>Served Francese, Marsala or Parmigiana.</i>	
<b>Shrimp Scampi</b>	<b>\$35.95</b>
<i>Sautéed in Olive Oil, Garlic, White Wine and Lemon Served over Linguini</i>	
<b>Veal Chop</b>	<b>\$42.95</b>
<i>Grilled Loin Chop Topped with Roasted Red Peppers ,Portabella Mushroom. and Smoked Mozzarella in a Porcini Mushroom Sauce</i>	
<b>Rack of Lamb</b>	<b>\$39.95</b>
<i>Topped with Seasoned Bread Crumbs and Served with Honey Mint Sauce.</i>	
<b>Chilean Seabass</b>	<b>\$42.95</b>
<i>Pan-Seared with Roasted Garlic, Fresh Tomato, Asparagus, Shiitake Mushrooms,and Rock Shrimp</i>	
<b>Pan-seared Grouper</b>	<b>\$35.95</b>
<i>Pan-Seared with, Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and Garnished with Fresh Crabmeat. Finished with White Wine, Lemon and Butter.</i>	
<b>Lobster Ravioli</b>	<b>\$29.95</b>
<i>Served in a Tomato Basil Cream Sauce with Shiitake Mushrooms and Garnished with Shrimp.</i>	
<b>Lump Crab Cakes</b>	<b>\$35.95</b>
<i>All Lump Maryland Crabmeat Broiled and Glazed with a Buerre Blanc Sauce.</i>	
<b>Macadamia Salmon</b>	<b>\$35.95</b>
<i>In a Citrus Buerre Blanc.</i>	
<b>Penne ala Vodka</b>	<b>\$28.95</b>
<i>Quill shaped Pasta in a Vodka Sauce with Cream, Parmesan Cheese a touch of Tomato and Fresh Basil Add Chicken or Shrimp \$5.00 additional</i>	
<b>Whole Maine Lobsters</b>	
<i>3-6lbs.Broiled or Steamed. \$19.95 per lbs.</i>	

## Desserts

*Choose from our Irresistible Array of Traditional Favorites*