



MOTHER'S DAY MENU



FIRST COURSE

STEAK CROSTINI ... 14
grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes with a balsamic drizzle

PRIME RIB SPRING ROLL (2 pcs) ... 12
thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup

BACON WRAPPED SCALLOPS (3 pcs) ... 16
sea scallops wrapped in crispy applewood smoked bacon topped with a fig balsamic drizzle

BANG BANG SHRIMP ... 16 gf
marinated colossal grilled shrimp, basted with sweet chili sauce

SICILIAN CALAMARI ... 16
fresh squid, red onions, hot cherry peppers breaded & fried. Sauces: marinara or white wine lemon butter, capers, black olives

CRISPY FRIED MOZZARELLA ... 12
panko breaded, golden fried & topped with house-made marinara



RAW BAR

OYSTERS ON THE HALF SHELL ... MP
daily selections; 1/2 dozen served with mignonette & cocktail sauce & lemon wedge

MIDDLE NECK CLAMS ... 7
1/2 dozen on the half shell

COLOSSAL SHRIMP COCKTAIL (4 pcs) ... 16 gf
served with house-made cocktail sauce & a lemon wheel

COLOSSAL CRAB MEAT COCKTAIL ... 18 gf
4oz of fresh crab meat served with mustard aioli

SECOND COURSE

FRENCH ONION ... 7
sourdough croutons, topped with gruyere, provolone & jarlsberg cheese

NEW ENGLAND CLAM CHOWDER ... 10
traditional rich & creamy soup with fresh ocean clams,

CLASSIC CAESAR ... 11 Side ... 6
romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons

OUR SIGNATURE HOUSE SALAD ... 10 gf Side ... 5
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette

LOBSTER MILAN SALAD ... 20 Side ... 13
sautéed lobster with romaine lettuce, a hard-boiled egg, applewood bacon bits, cherry tomatoes & thousand island dressing

THIRD COURSE

FILET TIPS & PASTA ... 25
8oz filet tips sautéed with onions, mushrooms, cherry tomatoes in a blue cheese sauce with campanelle pasta

HERB CRUSTED SALMON ... 24
mustard basted, crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus

GOURMET CRAB CAKES ... 35
(2) lump crab cakes binded with a shrimp mousse; served with cornichon, caper remoulade, black truffle mashed potatoes & asparagus

CRAB STUFFED BRANZINO ... 36
boneless branzino stuffed with lump crab cake; served with white wine butter sauce, black truffle mashed potatoes & grilled asparagus

PAN ROASTED STUFFED CHICKEN BREAST ... 22
10oz frenched chicken breast stuffed with boursin cheese; served with an herb demi-glace sauce, black truffle mashed potatoes & grilled asparagus

LOBSTER PAPPARDELLE PASTA... 32
sautéed lobster tail in a tarragon dijon cream sauce with asparagus & cherry tomatoes; tossed with egg & squid ink pappardelle

STEAKS & CHOPS

served with black truffle mashed potatoes

16 oz /12 oz PRIME RIB ... 46 / 38

8 oz FILET MIGNON ... 29

16 oz RIBEYE ... 40

16 oz NY STRIP ... 38

22 oz PORTERHOUSE ... 48

16 oz NEW ZEALAND BONE-IN LAMB CHOPS ... 29

Surf options: jumbo shrimp (3 pcs) 12 • lump crab meat 14 • oscar 18 • lobster tails (two 3oz) 18
Sauces: au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 3

SIDES .. 5

creamed or sautéed spinach • black truffle mashed potatoes • jumbo baked potato • roasted sweet potatoes • roasted brussels sprouts • bacon wrapped asparagus • sautéed wild mushrooms • grilled asparagus

STEAK BUTTERS .. 3

bacon & scallion • gorgonzola • red wine • shallot herb • black truffle

DESSERTS

all desserts ... 9

CHOCOLATE CAKE
STRAWBERRY CHEESECAKE

COCONUT BLUEBERRY CAKE
CRÈME BRULÉE

TOASTED ALMOND TIRAMISU

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)
 *Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.

