

## Appetizer

Prosciutto De Parma, Parmesan Basket, Melon Balls.....	\$8.00
Grilled Portobello Mushroom, Tomato, Fresh Mozzarella, Basil, Olives, and Balsamic Vinaigrette.....	\$9.00
Maryland Crab Cake, Mango Salsa, Sauce Remoulade.....	\$12.00
*Tuna Tartar, Gaufrette Potato Chips, Wasabi Mayonnaise Sauce.....	\$12.00
Jumbo Lump Crabmeat, Avocado, Sauce Calypso.....	\$14.00
Fried Calamari, Tossed with Hot Cherry Peppers.....	\$8.00
P.E. Island Mussels, Steamed in a Light Saffron Broth.....	\$8.00
Shrimp Cocktail.....	\$12.00
Clams Casino.....	\$10.00

## Soup & Salad

Soup of the day.....	\$5.00
Onion Soup au Gratin.....	\$6.00
Lobster Bisque with Fish Dumpling.....	\$9.00
Classic Caesar Salad, Anchovies, Parmesan, and Croutons.....	\$7.00
Assorted Greens with Apples & Walnuts.....	\$9.00
Endive, Baby Arugula, Beets, Warm Goat Cheese.....	\$9.00

## \*Raw Bar

### \*Oysters:

East Coast....6	\$12.00	12	\$24.00
Blue Point....6	\$12.00	12	\$24.00

### \*Clams:

Little Neck....8	\$8.00	12	\$12.00
Top Neck.....6	\$6.00	12	\$12.00

### Sauces

Mignonette Sauce  
Horseradish Sauce  
Cocktail Sauce

## Pasta

Seafood Fettuccine, Clams, Mussels, Scallops, Shrimp.....	\$24.00
Shiitake & Lobster Ravioli.....	\$21.00
Shrimp Scampi, Linguini, Chopped Tomato, Garlic, White Wine, Basil, and Lemon.....	\$21.00
Wild Mushroom Ravioli, Sun dried Tomato, Truffle Oil, and Parmesan Cheese.....	\$17.00
Rigatoni, Hot Italian Sausage, Peas, Tomato, and a Touch of Cream.....	\$17.00
Spaghettini with Chicken, Artichoke Hearts, Asparagus, S.d. Tomato, and Mozzarella...	\$16.00
Blue Crab Ravioli with Pesto Cream Sauce, and Diced Tomato.....	\$21.00

## Fish

*Roasted Maple Glaze Salmon, Basmati Rice, Spinach.....	\$22.00
Duo of Diver Scallops and Shrimp, Saffron Risotto, Julienne of Vegetables, and Lobster Sauce.....	\$25.00
*Sesame Crusted Tuna, Pan Seared Rare, Wasabi Sauce, Pickled Ginger, Green Tea Soba Noodles.....	\$26.00
Sautéed Tilapia, Croutons, Capers, Lemon Butter Sauce.....	\$21.00
Sautéed Shrimp Provencale, Garlic, Tomato, Basil, White Wine.....	\$21.00

## \*Meat

Grilled NY Steak 12oz.....	\$28.00
Grilled NY Steak 16oz.....	\$32.00
Grilled Filet Mignon 10oz.....	\$30.00
Grilled Rib Eye Steak 18oz.....	\$32.00

<b><u>Choice of:</u></b>	Mushroom Madeira Sauce
	Black Pepper Armagnac Sauce
	Béarnaise Sauce

Half Roasted Duckling, Orange Demi Glaze, Wild Rice.....	\$24.00
Breast of Chicken, Pan Seared, Hot Cherry Peppers, and Brown Sauce.....	\$17.00
Breast of Chicken, Pan-Seared, Roasted Tomato, Capers, and White Wine.....	\$17.00
Breast of Chicken, Prosciutto, Mozzarella, Spinach, White Wine Demi Glace.....	\$18.00
Veal Scaloppini, Marsala Mushroom Sauce.....	\$21.00
Veal Scaloppini, Crabmeat au Gratin, Asparagus, Risotto, Light Tarragon Sauce.....	\$25.00
Veal Milanese, Lightly Breaded Scaloppini with a Lemon Butter White Wine.....	\$20.00
*Roast Rack of Lamb, Fresh Rosemary Sauce.....	\$29.00

\*"Thoroughly cooking foods of animal origin of such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness" The Department of Health, State of Ct. 18% gratuity is added to a party of 8 or more.