

Happy Easter

❖ APPETIZER

- PAN SEARED OCTOPUS (\$15.99)
 - OVER SAUTEED SPINACH LIVORNESE SAUCE
- SEAFOOD RAVIOLI (\$15.99)
 - THREE RAVIOLIS STUFFED WITH CRAB MEAT, SHRIMP, BAY SCALLOPS, SALMON, AND VEGETABLES; SERVED WITH PINK VODKA SAUCE.
- FRESH MOZZARELLA BURRATA (\$ 13.99)
 - A BALL OF MOZZARELLA BURRATA SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION, EXTRA VIRGEN OLIVE OIL.
- CHILLI CALAMARI (\$14.99)
 - FRIED CALAMARI TOSSED WITH CHILLI SAUCE.
- SHRIMP COCKTAIL (\$14.99)
 - JUMBO SHRIMP SERVED WITH GREEN LEAVES AND COCKTAIL SAUCE.
- SUSHI PIZZA (\$ 14.99)
 - CRISPY SUSHI RICE TOPPED WITH SUSHI GRADE TUNA, SRIRACHA & SOY SAUCE REDUCTION.
- COCONUT SHRIMP (\$14.99)
 - FOUR PIECES FRIED COCONUT CRUSTED SHRIMP SERVED WITH SWEET CHILLI SAUCE.

❖ SOUPS: CUP \$7.99

BOWL \$9.99

- CREAMY BROCCOLI SOUP
- LOBSTER & SHRIMP BISQUE (BOWL ONLY) \$14.99

❖ SALAD

HOUSE OR CAESAR \$12.00

❖ ENTREES:

- RACK OF LAMB (\$37.99)
 - PAN SEARED RACK OF LAMB SERVED WITH MASHED POTATOES, MIXED VEGETABLES AND GRAVY.
- SURF AND TURF (\$34.99)
 - GRILLED FLAT IRON STEAK, SHRIMP SCAMPI IN GARLIC BUTTER SAUCE, MASHED POTATOES AND SAUTEED SPINACH.
- SEA SCALLOPS OVER RISOTTO (\$36.99)
 - CREAMY RISOTTO WITH GREEN PEAS, BASIL PESTO SAUCE, PARMESAN CHEESE TOPPED WITH PAN SEARED SEA SCALLOPS.
- FRUTTI DI MARE (\$34.99)
 - SHRIMP, CLAMS, MUSSELS, CALAMARI IN LIGHT SPICY MARINARA SAUCE OVER LINGUINE PASTA.
- BAKED LOBSTER & SHRIMP (\$43.99)
 - 6 Oz. LOBSTER TAIL & THREE JUMBO SHRIMP, SERVED WITH SCALLOPED POTATOES AND SAUTEED JUMBO ASPARAGUS. WITH DRAW BUTTER AND BEURRE BLANC SAUCE.
- SHRIMP ZACAPA (\$31.99)
 - SAUTEED SHRIMP WITH SAUTEED DICED TOMATOES, FRESH CORIANDER AND RED ONIONS, COCONUT FLAKES CREAMY SAUCE. SERVED WITH SAUTEED HARICOT VERTS AND YELLOW RICE.
- MARYLAND LUMP CRAB CAKE (\$33.99)
 - TWO BREADED & FRIED CRAB CAKES WITH SAUTEED SPINACH AND MASHED POTATOES, REMOULADE AND CHIPOTLE SAUCE.
- BRANZINO LIVORNESE (\$34.99)
 - PAN SEARED BRANZINO FILLET, SERVED WITH SCALLOPED POTATOES, MIXED VEGETABLES AND LIVORNESE SAUCE (FRESH SHOPPED TOMATOES, CAPER, BLACK OLIVES, MARINARA TOMATO SAUCE).
- SEARED SESAME SEED TUNA STEAK (\$31.99)
 - SERVED WITH HARICOT VERTS, SUSHI RICE, SRIRACHA, SOY SAUCE REDUCTION.
- PECAN CRUSTED RED SNAPPER (\$33.99)
 - SERVED WITH SAUTEED MIXED VEGETABLES AND SCALLOPED POTATOES, REMOULADE SAUCE.
- COCONUT CRUSTED SALMON (\$32.99)
 - SERVED WITH SCALLOPED POTATOES AND SAUTEED MIXED VEGETABLES. DIJON MUSTARD CREAM SAUCE.
- CHICKEN FLORENTINE (\$29.99)
 - TOPPED WITH SPINACH, MOZZARELLA CHEESE, LEMON WHITE WINE SAUCE, SCALLOPED POTATOES AND MIXED VEGETABLES.
- FETTUCCINE FUNGHI (\$29.99)
 - FETTUCCINE PASTA, CREAMY MUSHROOM SAUCE PORCINI, PORTOBELLO, WHITE MUSHROOMS, SHAVED PARMESAN CHEESE.
- STUFFED PORK TENDERLOIN (\$30.99)
 - PAN SEARED PORK TENDERLOIN STUFFED WITH SAUTEED SPINACH, PROSCIUTTO, FRESH MOZZARELLA CHEESE, MARSALA MUSHROOMS SAUCE, SCALLOPED POTATOES, MIXED VEGETABLES.
- LINGUINE PASTA PRIMAVERA (\$24.99)
 - SPINACH, SUNDRIED TOMATOES, ARTICHOKE, CHERRY PEPPERS, SAUTEED WITH WHITE WINE SAUCE.
CHOICE OF WHOLE WHEAT, REGULAR OR GLUTEN FREE PASTA.