

TODAYS SPECIALS

HOT DOG 7.50

SKINLESS BEEF HOT DOG TOPPED WITH SAUTÉED ONIONS AND MUSTARD ON A POTATO BUN.
SERVED WITH FRIES.

STUFFED PEPPER 14.00

BELL PEPPER FILLED WITH SEAFOOD STUFFING WITH A CREAMY SEAFOOD SAUCE

TURKEY PANINI 14.00

TOASTED MULTIGRAIN BREAD WITH TURKEY, SWISS, BACON, LETTUCE, TOMATO, AND MAYO.
SERVED WITH FRIES.

BURRATA BURGER 15.00

8OZ BURGER ON A BRIOCHE BUN WITH A SPREAD OF PESTO SAUCE, BURRATA CHEESE AND
ARUGULA. SERVED WITH FRENCH FRIES AND A SLICE OF PICKLE

TROPICAL SALAD

ARUGULA WITH KIWI, PINEAPPLE, MANGO, AND FETA CHEESE TOPPED WITH GRILLED
SALMON IN A HONEY MUSTARD VINAIGRETTE (SM) 13.00 (LG) 19.00

RAVIOLI AL FRESCO 19.00

SPINACH RAVIOLI IN A LIGHT MARINARA SAUCE WITH SPINACH, ONIONS, AND SHIITAKE
MUSHROOMS WITH A TOUCH OF CREAM

COD DELIGHT 21.75

BROILED COD IN A WHITE WINE LEMON GARLIC BUTTER SAUCE OVER SPINACH AND RICE.

CHICKEN FIORENTINO 22.75

PAN-SEARED CHICKEN BREAST TOPPED WITH RED PEPPERS, SPINACH, FRESH MOZZARELLA IN
A LEMON WINE GARLIC SAUCE. SERVED WITH A POTATO CROQUETTE AND ZUCCHINI.

LOBSTER ROLL 25.00

COLD LOBSTER MEAT, MAYONNAISE, CELERY, GREEN PEPPERS, AND LEMON JUICE ON A
TOASTED BRIOCHE BUN. SERVED WITH FRIES

GERRY BBQ 25.00

BEEF BRISKET, BONELESS PORK SPARE RIBS, AND ANDOUILLE SAUSAGE GLAZED IN A BBQ
SAUCE. SERVED WITH MAC & CHEESE AND CORN ON THE COB

STEAK POSITANO 32.00

SLICED 1/4OZ NY SHELL STEAK TOPPED WITH PEPPERONCINI, OLIVES, SHIITAKE MUSHROOMS,
AND POTATOES OVER A BED OF BROCCOLI RABE

BROILED SEAFOOD COMBO 35.00

CLAMS, SCALLOPS, SHRIMP, COD, AND DUNGENESS CRAB LEGS BROILED IN A WHITE WINE
LEMON GARLIC BUTTER SAUCE. SERVED OVER PAPPARDELLE PASTA.