

## TODAYS SPECIALS

### SHRIMP COCKTAIL 15.00

(6) COLOSSAL COLD SHRIMPS ON A BED OF ICE WITH COCKTAIL SAUCE

### RUBEN CLUB 15.00

SLICE OF MULTIGRAIN BREAD TOPPED WITH PASTRAMI, SAUERKRAUT, SWISS CHEESE, WITH A SPREAD OF RUSSIAN DRESSING. SERVED WITH FRENCH FRIES.

### TUNA FISH SANDWICH 13.00

TOASTED MULTIGRAIN BREAD WITH TUNA FISH, A SLICE OF ROMAINE LETTUCE, DICED ONIONS, CUCUMBER, PEPPERS, AND MAYONNAISE. SERVED WITH COLESLAW.

### 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

### LOBSTER ROLL 25.00

COLD LOBSTER, MAYONNAISE, CELERY AND LEMON JUICE ON A BRIOCHE BUN. SERVED WITH ARUGULA SALAD (CHERRY TOMATO, CUCUMBER, AND ONIONS IN A LEMON VINAIGRETTE)

### TROPICAL SALAD (SM 16.00) (LG 22.00)

ARUGULA TOPPED WITH KIWI, PINEAPPLE, MANGO, FETA CHEESE, GRILLED SHRIMP AND SALMON. SERVED WITH A CRANBERRY VINAIGRETTE.

### CARNEVALE SALAD (SM 16.00) (LG 22.00)

BABY GREENS AND ROMAINE TOPPED WITH RED ONIONS, TOMATOES, APPLES, GLAZED WALNUTS, CRUMBLED BLEU CHEESE AND GRILLED STEAK

## ENTREES

### RAVIOLI TERRAMARE 21.75

SPINACH RAVIOLI IN A LIGHT MARINARA SAUCE WITH LOBSTER MEAT, SHRIMP, SPINACH, SCALLIONS, AND MUSHROOMS WITH A TOUCH OF CREAM.

### STUFFED SOLE 21.75

SOLE FILLET FILLED WITH CRAB MEAT, BROILED IN A WHITE WINE, LEMON, GARLIC BUTTER SAUCE. SERVED OVER SPINACH AND RICE

### CHICKEN CALABRESE 22.75

ROASTED CHICKEN WITH VINEGAR PEPPERS (HOT OR SWEET) IN A WHITE WINE SAUCE WITH A TOUCH OF BROWN GRAVY WITH MASHED POTATOES AND GREEN BEANS.

### BROILED SEAFOOD COMBO 30.00

LOBSTER TAIL, CLAMS, SHRIMP, COD, AND SNOW CRAB CLAWS BROILED IN A WHITE WINE LEMON GARLIC BUTTER SAUCE. SERVED OVER BED OF HOMEMADE PAPPARDELLE PASTA.

### STEAK PORTOBELLO 32.75

GRILLED NY SHELL STEAK TOPPED WITH FRESH PORTOBELLO MUSHROOM IN A BRANDY CREAM SAUCE. SERVED WITH MASHED POTATOES AND GREEN BEANS.