

## STARTERS

**LOBSTER BISQUE** Eight  
**SOUP DU JOUR** Seven

**Eggplant rolls...** Pan fried with Provolone cheese  
over a basil tomato sauce Nine

**Portobello Flatbread...** Marinated basil infused  
Portobello mushroom, roasted red peppers &  
melted blue cheese Seven

**Seafood Martini...** Winner of 2005 taste of  
the town. Shrimp & Crabmeat with avocado,  
onion & cilantro combined with a fresh citrus  
tomato sauce Thirteen

**Oyster Rockefeller..** Oyster stuffed with  
spinach, bacon, Provolone cheese baked  
& finished with dill hollandaise sauce Nine

**Sashime Tuna...** Sesame seed encrusted, seared  
and thinly sliced served with peanut sesame  
sauce, Wasabi & Wakame salad Twelve

**Tower of Tuna...** lightly marinated in olive oil,  
diced & stacked with avocado salsa & ginger  
glaze Twelve

**Bacon Wrapped Scallops..** Jumbo sea scallops  
wrapped in peppercorn bacon served with  
lobster cream sauce garnished with home  
made sun-dried tomato pasta Twelve

**Bruschetta..** Basil pesto, tomato, goat cheese,  
olive oil over crustinis Eight

**Jalapeno Shrimp...** Fresh shrimp stuffed with  
Cream cheese & Jalapeno peppers lightly fried &  
served on a bed of lobster cream sauce Eleven

**Escargot...** baked in a roasted garlic, butter  
sauce topped with puff pastry Nine

**Calamari Frito...** lightly battered, flash fried  
served with a spicy tomato sauce Nine

**Shrimp Cocktail..** jumbo shrimp cooked,  
chilled & served with cocktail sauce Twelve

## SALADS

**Field of Greens....** towering organic mixed  
greens tossed with a light roasted garlic  
vinaigrette dressing (Add Bleu cheese \$1.50)  
Seven

**Portobello Mozzarella** Roasted red  
pepper wrapped mozzarella balls and  
basil infused olive oil marinated Portobello  
mushroom skewers drizzle with balsamic  
vinegar reduction Nine

**Wedge Salad..** Fresh Iceberg, sliced Beefsteak  
tomatoes, crumbled Bleu cheese with herb  
vinaigrette dressing Six

**Spinach Salad.....** Baby spinach tossed in  
Balsamic vinaigrette with roasted Pine  
nuts, Mandarin oranges, bacon, mushrooms,  
red onion & boiled eggs Seven

**Caesar Salad..** Crisp Romaine tossed in a  
roasted garlic Caesar dressing with  
crustinis & Pecorino Romano cheese Seven

## PASTA

**Shrimp & Artichoke..** Tossed in a basil  
pesto cream sauce with sun- dried tomatoes  
over Fettuccine Twenty Four

**Chicken Portobello Pasta...** Sautéed chicken  
breasts with Portobello mushrooms, Baby spinach,  
roasted red peppers, cream sauce over Fettuccine  
Eighteen

**Lobster Ravioli...** home made raviolis stuffed  
with succulent lobster meat finished with a  
lobster cream sauce Twenty Four

**Seafood Pasta....** Shrimp, Scallops, Flounder  
& Crab on a brandy tomato cream sauce  
over Fettuccine Twenty Six

**Vegetable Portobello..** Roasted red peppers &  
Portobello mushrooms tossed in a garlic, olive  
oil & white wine sauce over Penne pasta  
Seventeen

## ENTREES

**Avocado Tuna...** Ahi Tuna filet lightly seared  
medium rare topped with fresh homemade  
avocado salsa served with Wakame salad and  
garlic mashed potatoes Twenty Four

**Salmon Florentine...** Grilled salmon,  
spinach, bacon, onions topped with a Dill  
Hollandaise sauce served over garlic mashed  
potatoes Twenty Five

**Note :** Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase  
the consumer's risk of foodborne illness.

