



Mother's Day



Menu

First Course

Raw Bar:

Oysters	2.50ea
Little Neck Clams	1.25ea
Lobster Cocktail	18.00
Portobello Stack	14.00

Second Course

Salad:

Watermelon & Candied Pecan Salad	14.00
Grilled Asparagus & Prosciutto over Arugula and Topped with Chili-Rubbed Swordfish	17.00
House Caesar Salad	12.00

Third Course

Entrée:

Steak and Lobster	42.00
16 oz. house cut strip steak topped with butter, poached lobster claws and meat served with parmesan mashed potatoes and paddy-pan mixed vegetables	
Crab Stuffed Local Cod	29.00
Preserved lemon beurre blanc over a saffron risotto and asparagus	
Pan Seared Filet	36.00
8 oz. fillet with brandy butter served with mushroom demi and sweet potato goat cheese au gratin	
Chicken Roulade	23.00
Chicken stuffed with house-made boursin cheese, prosciutto, and red pepper topped with a citrus butter served with mashed potatoes and paddy-pan mixed vegetables	
Lobster Pasta	28.00
Pappardelle pasta tossed with fresh lobster meat in a tarragon broth	

Final Course

Dessert:

	Limoncello Flute Italian Cheese Cake Black & White Mousse Cake	9.00	
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