



# Valentine's Day Menu 2025

**Shrimp Cocktail 24**

Served with fresh lemon & cocktail sauce

**Seafood Sampler 28**

Jumbo Shrimp, Oysters & Little Neck Clams

**Stuffed Baked Eggplant Rollatini 18**

Spinach, ricotta & mozzarella cheese

**Lightly Spiced Sicilian Meatballs 17**

tomatoes & ricotta cheese

**Grilled Marinated Octopus 26**

Mediterranean Salad w/ Feta Cheese & Almond Romesco Sauce

**Tomato Caprese 20**

Burrata & Fresh Mozzarella, Roasted Peppers, Arugula & Balsamic Glaze

**Roasted Pears & Arugula Salad 18**

Crumbled Gorgonzola Cheese, Toasted Walnuts & Port Wine Vinaigrette

**Caesar Salad 16**

Crisp romaine lettuce, shaved parmesan, garlic croutons & Caesar dressing

**New England Clam Chowder 15**

**French Onions Soup Au Gratin 15**

## Main Course

**Grilled Whole Branzino 45**

Salsa Verde, Vegetables & potatoes (Filet Available)

**Day Boat Jumbo Sea Scallops 42**

Parsnip puree & caper raisin sauce

**Grilled Salmon 38**

Spinach, wheat berries & tomato olive tapenade

**Linguini Seafood fra Diavolo 45**

Shrimp, scallops, calamari, mussels, tomatoes & coral fennel broth

**Canadian Flounder Fillet Francaise 38**

Whipped Potatoes & Vegetables

**Surf & Turf 64**

Pan Roasted 8 oz Fillet Mignon & 5 Oz Lobster Tails  
Whipped Potatoes & Roasted Broccoli w/ Two Sauces,

**Slow Braised Boneless Short Rib 46**

Mushrooms & Whipped Potatoes

**Grilled Premium Rack of Lamb 52**

Garlic whipped potatoes & Broccoli

**Pork Chop Michelle 38**

Sweet and cherry peppers, fried sliced potatoes

**Boneless Roasted Organic Chicken Scarpariello 35**

Sweet Sausages, Onions, Peppers & Potatoes

**Grilled Prime NY Sirloin Steak 60**

Roasted potatoes & Vegetables

**Grilled Marinade Angus Skirt Steak 45**

Vegetables, Whipped Potatoes & Chimichurri

