New Year's Eve Menu December 31st, 2024



Appetizers

Seafood Sampler \$28

Jumbo Shrimp, Oysters & Little Neck Clam

Half Maine Lobster Salad w/ Avocado, Tomatoes, Arugula 35 Chipotle Aioli

Lightly Spiced Sicilian Ricotta Meat Ball \$ 18

Tomato & Basil

Eggplant Rollatini 18

Spinach, Ricotta, Mozzarella Cheese w/ Stew Tomatoes

Tomato Caprese 22

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

Roasted Beets, Dried Cranberries & Arugula Salad 18

Goat Cheese, Pumpkin Seeds & Apple Cider Vinaigrette

Classic Caesar, Romaine Lettuce, Croutons & Parmesan Cheese 18

New England Clam Chowder 15

Entrees

Surf & Turf

Pan Roasted Fillet Mignon & Grilled 1/2 Maine Lobster 68

Whipped Potatoes, Drawn Butter & Lemon

Grilled Whole Bronzini 48

Vegetables & Potatoes (Fillet Available)

Pan Roasted Sea Scallops 44

Potato Puree, Vanilla Beurre Blanc

Grilled Salmon Fillet 42

Spinach, Farro & Olives Tomatoes Tapenade

Baked Stuffed Canadian Flounder Fillet 42

Crab Meat, Shrimp, Lobster Coral Sauce Whipped Potatoes & Vegetables

Linguini Seafood Fra Diavolo 45

Shrimp, Clams, Mussels Calamari, Tomato Shellfish Butter Sauce

Pork Chop Michelle 42

Cherry Peppers & Fried Potatoes

Roasted Crisp Organic Chicken Breast 36

Quinoa Pilaf, Broccoli Rabe & Madeira Wine Sauce

Herb Crusted Whole Roasted Rack of Lamb 56

Whipped Potatoes & Vegetables

16 oz Char- Grilled Boneless Prime Rib Eye Steak Tuscan- Style 65

Herb Polenta & Broccoli Rabe

All entrees are made fresh to order, we appreciate your patience.

*CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS MAY BE COOKED TO THE TEMPERATURE YOU LIKE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS FOOD ALLERGY.

Please Note There is a 3% Fee for All Credit Card Usage
Please Notify the Server if You Have any Food Allergies Thank You

Thank You & Happy New Year