

HOMEMADE SOUPS

Cup \$3.95 Bowl \$4.95 Half Quart \$6.95 Full Quart \$9.95

APPETIZERS & STARTERS

Oysters on the half shell 2.25ea

Oysters on the 1/2 shell or steamed served with cocktail sauce and lemon.

Patriot's from Boston and Katama bay from MV

Shrimp Cocktail

U15 Jumbos served with lemon and cocktail sauce Single \$2.25, Half DZ

\$12.50, DZ \$24.00

Zuppa De Clams \$12.95

12 Fresh Clams in a spicy tomato clam sauce with sausage and garlic bread

Fresh Steamed P.E.I. Mussels \$10.95

Steamed in a white wine, garlic butter and herbs with garlic toast points

SPECIALTY ITEMS

Fajitas \$10.95

Marinated chicken with peppers and onions served on a sizzle platter

Chicken Sorrentino \$14.95

Eggplant, provolone cheese and chicken layered in our marinara sauce with a side of pasta and garlic bread

Baked Stuffed Lobster \$24.00

Whole Lobster stuffed with crab with side veggy and roasted red potatoes

Pasta with Clam Sauce \$18.95

Pasta with your choice of red or white sauce, 10 little neck clams and garlic toast points

Seafood Mac & Cheese \$22.95

Lobster and scallops in a lobster base cheese sauce

Swedish Meatballs and Egg noodles \$10.95

Heading says it all!!!

DESSERT OF THE DAY

Warm Chocolate Lava Cake

Served with raspberry & caramel sauce, topped with fresh whipped cream

\$5.95

California Carrot Cake

SALAD OF THE DAY

Macaroni salad

Pasta salad

Color rotini's with all the veggy's