

Beer & Wine Specials (24 Drafts on Tap)

LAYER CAKE CHARDONNAY BY THE GLASS 7.99
KENWOOD YULUPA CABERNET SAUVIGNON BY THE GLASS 6.99
DONA PAULA ESTATES MALBEC BY THE GLASS 6.99
TERRAPIN WAKE-N-BAKE IMPERIAL STOUT 9.4%ABV 12OZ 7.50
NICKEL BROOK WICKED AWESOME NE IPA 6.5%ABV 7.50
ANGRY ERIK ERICK'S HAMMER BALTIC PORTER 9%ABV 12OZ 7.50

Raw Bar

Blue Pointe Oysters with lemon wedges and horseradish cocktail sauce 2.99 ea
Clams on the 1/2 Shell with lemon wedges .79 ea
2 oz Jumbo Shrimp with lemon wedges and cocktail sauce 4.50 ea
Alaskan Snow Crab Legs Cluster 18.99
Cold Lobster Tail 6 oz 13.99
Raw Bar Tower (6 blue pointe oysters, 12 clams on the 1/2 shell, 2 jumbo shrimp, snow crab legs cluster, 2 cold lobster tails) on ice 76.99

Appetizer

chilean sea bass & avocado sushi roll with soy sauce and wasabi 15
baked clams casino bacon, roasted peppers, garlic, bread crumbs 11

Entrees

includes dinner salad or cesar salad

GLUTEN FREE PENNE & SHRIMP

sautéed shrimp and gluten free penne rigatte pasta tossed with broccoli, sun dried tomatoes, spicy banana peppers, garlic, extra virgin olive oil 24

FLOUNDER STUFFER

baked stuffed filet of flounder with seafood & crab stuffing, topped with a parmesan cream sauce, served with brown rice and string beans 26

VEAL SHITTAKE

sautéed veal medallions with shittake mushrooms, in a marsala wine reduction with cappellini 23

Dessert

Chocolate Madness Cake 6

TACO TUESDAYS

FREE HAPPY HOUR BUFFET MON-FRI

ENTERTAINMENT & LADIES' NIGHT EVERY THURSDAY

RSVP EASTER BUFFET BRUNCH / MOTHER'S DAY BRUNCH