

GREAT LUNCH SPECIALS EVERYDAY & YOUR CHANCE MON-FRI TO WIN A \$ MILLION AT OUR BAR !!!



SATURDAY EVENING SPECIALS



ASK ABOUT OUR LUNCH LOBSTER FESTIVAL !!

Appetizers

Fresh Native Steamers Scampi

1lb of native steamers sautéed with tomatoes & scallions in a garlic wine sauce, garnished with garlic bread.

\$14

Filet Mignon Stuffed Potato Skins with Onion Rings

Grilled Filet Mignon Tips in potato skins with cheese, bacon & beer battered onion rings, drizzled with balsamic glaze.

\$16

Lobster Salad & Fruit Plate \$23

Entree's

Lemon & Caper Swordfish or Salmon Kabobs \$17

Prime Rib Au Jus

Slow roasted 20oz or 28oz boneless Prime Rib Au Jus served w/garlic mashed potatoes & vegetable

\$28/Queen \$32/ King

Chicken or Veal Verdicchio

Sautéed chicken tenderloins or Veal with broccoli, artichoke hearts, mushrooms & scallions in a roasted garlic white wine sauce over our pasta of the day, garnished with parmesan cheese.

\$21/Chicken \$23/Veal

Veal Chop or Bone-In Rib-eye Gorgonzola

A grilled 20oz Long Bone Veal Chop or 18oz Bone-In Rib-eye, topped with a caramelized onion gorgonzola butter with roasted potatoes & bacon wrapped asparagus.

\$32

Grilled Swordfish or Salmon with Shrimp & Lobster Mashed

A 14 oz Swordfish steak or Salmon filet with a jumbo grilled shrimp, Topped with a lemon caper butter sauce, with Lobster mashed & asparagus.

\$34

Broiled Seafood Casserole

Lightly breaded broiled Lobster, Haddock, Shrimp & Scallops with a lobster sauce. With garlic mashed and vegetables.

\$29

Filet Tips, Shrimp & Stuffed Lobster Tail

Grilled Filet Mignon Tips w/caramelized onions & gorgonzola butter, a grilled Jumbo Shrimp with lemon butter caper sauce & a stuffed Lobster Tail topped w/Newburg sauce served with roasted potatoes & bacon wrapped asparagus.

\$34

Boston Club with Scallops & Shrimp

A 8oz Club Cut Sirloin topped w/caramelized onions & gorgonzola butter with 2 jumbo grilled shrimp & 2 jumbo bacon wrapped scallops, served w/lobster mashed & asparagus.

\$34

Haddock & Lobster Parmesan

Broiled Haddock & Lobster with a marinara sauce & baked with mozzarella cheese, over Angel Hair, with parmesan cheese & garlic bread.

\$29

Seafood Fantasy (WOW) !!!

Three jumbo pan seared U-10 Scallops & 2 jumbo grilled shrimp topped with a lemon butter sauce & asparagus all served over Lobster risotto.

\$32

Lobster Regazza

A 1-1/4lb steamed lobster split & stuffed with angel hair pasta & sautéed scallops, shrimp & mussels in a tomato & scallion scampi sauce, garnished with parmesan cheese. One of our signature dishes...you won't believe your eyes when this dish is served!

\$39

Fish-n-Chips \$21.99

Lobster Salad Roll \$21.99



FRIED FISHERMAN'S Pu Pu PLATTER \$32
scallops, shrimp, haddock, clams,
lobster & beer battered onion rings
French Fries & Cole Slaw.

1-1/4lb Boiled Lobster \$26 OR Baked Stuffed \$29 (after 2:30)