

TRY ONE OF MIA'S SEASONAL ENTRÉES AS WELL AS COCKTAILS & BEERS !!



WEDNESDAY EVENING SPECIALS



Appetizers

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.

\$17

Lemon & Caper Swordfish or Salmon Kabobs

Fresh Swordfish tips or Salmon filets with an array of vegetables grilled & topped with a lemon caper butter sauce over rice pilaf.

\$17

Wing Dings \$9

Oysters Rockefeller \$14

PRIME RIB SPECIAL NIGHT 20oz \$21.99
Choice of 3 ways Gorgonzola, Au Jus, Cajun
grilled BBQ, all with garlic mash & veg!!!

Entree's

Chicken & Pumpkin Ravioli

Sautéed Chicken with prosciutto & spinach in a Marsala cream sauce over pumpkin ravioli, with bacon wrapped asparagus.

\$21

Cajun Chicken with Bacon Cheddar Mashed Potatoes

Grilled cajun chicken breast topped with a warm Caesar dressing, served w/bacon cheddar mashed potatoes & vegetables.

\$19

Haddock & Shrimp Supreme

Fried Haddock Filet topped with 3 shrimp & lemon butter caper sauce, with roasted potato & asparagus

\$24

Chicken or Veal Carbonara

Chicken or veal sautéed in a creamy carbonara sauce with pancetta and scallions served over pasta of the day.

\$19/ Chicken \$21/ veal

Filet Mignon Tips, Shrimp & Stuffed Lobster Tail

Grilled Filet 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.

\$29

Haddock, Shrimp & Lobster Parmesan

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

\$28

Grilled Swordfish or Salmon with Shrimp & Lobster Mashed

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

\$29

Seafood Casserole

Haddock, shrimp, scallops & lobster meat served in a casserole dish topped w/ bread crumbs & Newburg sauce, served with garlic mashed & veggies.

\$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 \$19

Lobster Salad Roll \$21



FRIED FISHERMAN'S Pu Pu PLATTER \$29
scallops, shrimp, haddock, lobster
clams & beer battered onion rings
French Fries & Cole Slaw.

1-1/4lb Boiled Lobster \$25 or Baked Stuffed \$28