

SEAFOOD NIGHT MENU

\$21 THURSDAY

ALL ENTREES ARE SERVED WITH OUR HOMEMADE BREADSTICKS, CHOICE OF SOUP OR SALAD, CHOICE OF PASTA, COFFEE & CHOICE OF DESSERT: CANNOLI, CHEESECAKE OR ZEPPOLE.

LINGUINE SHRIMP & BROCCOLI

SHRIMP AND BROCCOLI SAUTÉED IN GARLIC AND OIL, SERVED OVER LINGUINE

SHRIMP PARMIGIANA

FRIED SHRIMP WITH TOMATO SAUCE AND MELTED MOZZARELLA

SHRIMP SCAMPI

PAN SEARED SHRIMP IN GARLIC BUTTER AND WHITE WINE

SHRIMP FRANCAISE

LIGHTLY EGG BATTERED SHRIMP SAUTÉED IN A LEMON, BUTTER AND WHITE WINE SAUCE

SALMON PICATTA

GRILLED SALMON IN A LEMON, BUTTER, AND WHITE WINE SAUCE SERVED WITH CAPERS AND ARTICHOKE

PANKO CRUSTED SOLE

FRESH SOLE COVERED WITH PANKO BREADCRUMBS, SERVED IN A SCAMPI SAUCE WITH FRESH GRAPE TOMATOES

STUFFED SHRIMP

JUMBO SHRIMP STUFFED WITH CRABMEAT STUFFING IN A WHITE WINE LEMON BUTTER SAUCE

GRILLED CAJUN SALMON

SERVED OVER A BED OF SAUTÉED VEGETABLES. NOT SERVED WITH PASTA

ZUPPA DI PESCE

SCALLOPS, SHRIMP, CLAMS, AND GRAPE TOMATOES IN A GARLIC WHITE WINE SAUCE

CALAMARI ARRABIATA

CRISPY CALAMARI AND FRIED CHERRY PEPPERS TOSSED WITH A SPICY MARINARA SAUCE.

SEAFOOD FANTASIA

LOBSTER RAVIOLI SERVED IN A CREAMY PINK LOBSTER SAUCE GARNISHED WITH JUMBO SHRIMP AND SAUTÉED BROCCOLI

SEAFOOD FRA DIAVLO

SHRIMP, CLAMS, MUSSELS AND CALAMARI IN A SPICY PLUM TOMATO SAUCE

FISH & CHIPS

BEER BATTERED COD FRIED TO A GOLDEN CRISP SERVED WITH FRENCH FRIES (NOT SERVED WITH PASTA)

WINE & DINE

MON THRU THUR ONLY \$18

CHOOSE A BOTTLE OF RED OR WHITE HOUSE WINE

- Cabernet Sauvignon
- Pinot Grigio
- Merlot
- White Zinfandel



SUBSTITUTE ANY PASTA

- WHOLE WHEAT PENNE \$1.50
- GLUTEN FREE PASTA \$3.00
- ADDITIONAL \$5.00 CHARGE FOR PLATE SHARING

* Not to be combined with any other offer.

* Parties of 8 or more are subject to an 18% gratuity.