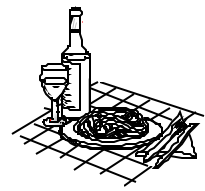




**\*\*\* Chef Geraldo's Choices\*\*\***



**MONDAY EVENING SPECIALS**

**Appetizers**

**\*\*\* Fried Calamari, Cheese Ravioli's & Banana Peppers**

Fried calamari, cheese ravioli's & banana peppers served w with a marinara dipping sauce.

\$14

**Filet Mignon Stuffed Potato Skins with Onion Rings**

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

\$16

**Lemon & Garlic Swordfish & Lobster**

Lobster and swordfish tips sautéed in a lemon and garlic white wine sauce served over angel hair pasta.

\$18

**COCONUT SHRIMP..\$12**

**Entree's**

**LOBSTER SALAD PLATE \$19**

**Buffalo Chicken Alfredo**

Sautéed chicken tenderloins with red peppers and scallions in a buffalo Alfredo sauce. Served over penne pasta.

\$17

**Chicken & Sausage Bolognese**

Chicken & Sausage sautéed with pancetta in a bolognese sauce w/a touch of cream served over spaghetti.

\$19

**Prime Rib Au Jus**

Slow roasted boneless prime rib queen cut 18-20 ounces king 20-24 ounces, served with garlic mashed and veg topped with au jus.

Queen/\$21 King/\$24

**\*\*\*Bone-In Rib Eye Gorgonzola**

A Bone-In Rib Eye steak grilled and topped with apple smoked bacon, caramelized onion & gorgonzola butter, served with roasted potatoes and vegetable.

\$26

**Seafood Parmesan**

Lobster, Shrimp & Scallops sautéed in a marinara sauce & baked with mozzarella cheese, Served over Angel Hair, with parmesan cheese & garlic bread.

\$26

**Filet Mignon Tips, Shrimp & Stuffed Lobster Tail**

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

\$26

**\*\*\*Grilled Swordfish with Jumbo Shrimp & Lobster Mashed**

Grilled swordfish topped with a jumbo grilled shrimp & a lemon butter caper sauce, with lobster mashed & asparagus.

\$26

**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

**Dessert special**

**Sour Cream Coffee Cake \$6.95**

**Fish-n-Chips \$17**

**Lobster Salad Roll \$17**

**Fried Fisherman's Platter \$26  
Clams, Shrimp, Haddock & Scallops  
French fries & Cole slaw**

**1-1/4lb Boiled Lobster/\$21 or Baked Stuffed/\$24**