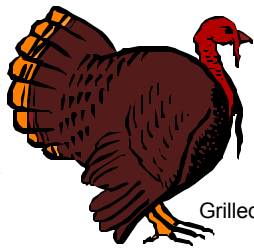


# THURSDAY EVENING SPECIALS



## 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

### **Crab Cake & Shrimp over Lobster Risotto**

A crab cake & 2 medium shrimp topped with balsamic glaze over lobster risotto.

\$21

### **Lemon & Garlic Swordfish and Lobster**

Swordfish & Lobster sautéed with scallions and tomatoes in a lemon and garlic white wine sauce served over angel hair pasta.

\$19

## Entree's

### **Seafood Linguini**

Lobster, Shrimp & Scallops sautéed with tomatoes and scallions in a choice of marinara, scampi, fra Diavolo or Alfredo sauce served over linguini.

\$28

### **Bone-In Rib Eye Gorgonzola**

An 18oz Bone-In Rib Eye steak topped with caramelized onions & gorgonzola butter with roasted potatoes & bacon wrapped asparagus.

\$28

### **Grilled Salmon OR Swordfish with Shrimp and Lobster Mashed**

A Salmon filet or Swordfish steak grilled, topped with 1 jumbo shrimp with a lemon butter caper sauce, served with LOBSTER mashed & asparagus.

\$26

### **Filet Tips, Shrimp and Lobster Tail**

Grilled filet tips topped with gorgonzola butter and caramelized onions, jumbo grilled shrimp and a crab cake stuffed lobster tail topped with Newburg sauce served with roasted potatoes and bacon wrapped asparagus.

\$29

### **Cheese Lasagna w/ a Caesar Salad**

A classic Caesar salad, followed by lasagna, made with ricotta, parmesan and mozzarella cheeses and our house made marinara sauce.

\$18

### **Chicken & Pumpkin Ravioli Marsala**

Sautéed chicken with prosciutto & spinach in a Marsala cream sauce served with pumpkin filled ravioli, with bacon wrapped asparagus.

\$19

### **Bourbon Turkey Tips**

Grilled turkey breast tips with a bourbon glaze, served with garlic mashed potatoes topped with a demi glaze and veggie of the day.

\$18

### **Filet Mignon in a Port Wine Demi Glaze**

A 10 oz grilled filet mignon and a port wine demi-glaze, garnished with onion strings served with a mushroom risotto.

\$28

### **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 & Chips \$17.99**

**Lobster Salad Roll \$21.95**



**Fried Fisherman's Platter \$29**  
**Fried Haddock, Shrimp, Scallops & Clams served w/ fries & Coleslaw**

**1 1/4 LB Boiled Lobster \$26.95 Baked Stuffed Lobster \$29.95**