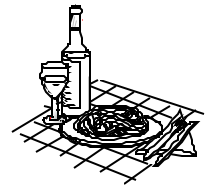




**\*\*\* Chef Geraldo's Choices\*\*\***

**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.

\$16

**Lemon & Garlic Haddock & Lobster**

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

\$18

**COCONUT SHRIMP..\$13**

**Entree's**

**Bone-in Rib-Eye Gorgonzola**

A Grilled bone-in rib-eye steak topped with caramelized onions and gorgonzola butter served with roasted potatoes & bacon wrapped asparagus.

\$24

**Seafood Fantasy (WOW) !!!**

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

\$26

**Grilled Salmon with Shrimp**

Grilled Salmon topped with 1 jumbo grilled shrimp & a lemon butter caper sauce. Served with LOBSTER mashed & asparagus.

\$24

**\*\*\*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 New burg sauce served with roasted potatoes and bacon wrapped asparagus.

\$26

**Seafood Newburg**

Lobster, Shrimp & Scallops in a New burg cream sauce with roasted red pepper and spinach, Served over tri color rotini.

\$24

**Seafood Casserole**

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

\$24

**\*\*\* Boston Club with Scallops & Shrimp**

A 7oz Club Sirloin topped with caramelized onions, gorgonzola butter, 2 jumbo grilled shrimp & 2 jumbo bacon wrapped scallops with mashed & asparagus.

\$26

**Chicken or Veal Alfredo Marsala**

Chicken or Veal sautéed with spinach & prosciutto in a Marsala Alfredo cream sauce over tri color rotini topped with bacon wrapped asparagus.

\$16/Chicken \$18/Veal

**\*\*\*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

**LOBSTER SALAD PLATE..\$19**

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

**Lobster Salad Roll \$17 (AFTER 2PM)**

**Fried Fisherman's Platter \$26  
French fries & Cole slaw**

**1-1/4lb Boiled Lobster/\$21 or Baked Stuffed/\$24 (AFTER 2PM)**