



SATURDAY 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.

\$18

Fresh Native Steamers

1lb of native steamers sautéed with tomatoes & scallions in a scampi sauce.

\$14

Stuffed Mushrooms with Bacon Wrapped U-10 Scallops

Three jumbo bacon wrapped scallops stuffed in large mushroom caps & broiled topped with a balsamic glaze.

\$16

Entree's

Sweet & Spicy Coconut Shrimp \$14

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/\$26 King/\$28

Grilled Salmon OR Swordfish w/ Lobster Mashed

Grilled Salmon OR Swordfish topped with one jumbo shrimp and a lemon butter caper sauce, served w/ Lobster mashed and asparagus.

\$28

Filet, Shrimp & Lobster Tail

3 Filet mignon tips grilled and topped with sautéed with onions and gorgonzola butter 1 jumbo grilled shrimp and a Lobster Tail topped with seafood stuffing and Newburg sauce served with roasted potatoes and bacon wrapped asparagus.

\$29

Fried Fishermans Platter

Lightly breaded & fried fresh Haddock, Shrimp & Scallops and whole belly clams served over french fries with cole slaw on the side.

\$29

Seafood Fantasy (WOW) !!!

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

\$29

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

Seafood Parmesan

Sautéed Lobster, shrimp & scallops in a tomato sauce topped with mozzarella cheese over angel hair pasta, Garnished with garlic bread.

\$26

Chicken or Veal Carbonara

Sautéed chicken tenders or veal medallions topped with pancetta & scallions in a parmesan cream sauce, served with tri-color rotini, topped with asparagus wrapped in bacon.

\$16/ Chk \$18/Veal

Lobster Salad Roll \$21 (AFTER 2:30)

Fish & Chips \$17

Lobster Salad Plate \$23

1 1/4 LB Boiled Lobster \$24 Baked Stuffed Lobster \$28 (AFTER 2:30)

