

Happy Valentine's Day!



SOUP

LOBSTER BISQUE 12 | TOMATO BISQUE 8 | FRENCH ONION 12

TAPAS

CLAMS CASINO 16

SIX MIDDLENECK CLAMS, HOUSE-MADE BREAD CRUMBS, RED PEPPER, CALABRIAN CHILI

SHRIMP COCKTAIL* 16

SIX JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE

SHRIMP ALEXANDER* 16

FOUR U-10 SHRIMP STUFFED WITH SPINACH & FETA CHEESE WRAPPED IN CANDIED BACON

SHRIMP FRENCH 16 | *GF ADD 2

FOUR PIECES OF EGG BATTERED SHRIMP IN LEMON BUTTER SHERRY SAUCE

CRAB CAKES 16

TWO PAN SEARED CRAB CAKES, SPICY REMOULADE

LOBSTER ARANCINI 18

TWO LOBSTER STUFFED ITALIAN RICE BALLS SERVED OVER SWEET CREAM SAUCE

CALAMARI 16 | *GF ADD 2

FRESH FRIED OR SAUTEED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI

ANTIPASTO 16 | *GF ADD 2

ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED FLATBREAD

BACON STUFFED MUSHROOMS 16

CHEESE, BACON & HERB STUFFED MUSHROOMS

GREENS & BEANS 14*

BRAISED ESCAROLE, BEANS, GARLIC, CALABRIAN PEPPER | ADD HOUSE-MADE SAUSAGE 4

WARM BURRATA 16 | *GF ADD 2

WARM CREAMY BURRATA TOPPED WITH TOMATO JAM SERVED WITH TOASTED FOCACCIA BREAD

ENDIVE BITES* 16

SIX HONEY & GOAT CHEESE ENDIVE BITES TOPPED WITH WALNUTS & CALABRIAN HONEY

(*) NATURALLY GLUTEN FREE-PLEASE ASK YOUR SERVER FOR ADDITIONAL INFORMATION

ENTREES

ALL ENTREES ARE SERVED WITH HOUSE SALAD | SUB WEDGE, CRANBERRY BLOSSOM, OR ARUGULA SALAD 4

LOBSTER FRENCH 62 | *GF ADD 2

EGG BATTERED LOBSTER MEAT, ANGEL HAIR, LEMON BUTTER SHERRY SAUCE, BRAISED ESCAROLE

LOBSTER FILLED TENDERLOIN* 85

8 OZ FILET STUFFED WITH FRESH BUTTER POACHED LOBSTER MEAT FINISHED WITH HOLLANDAISE SAUCE, MASHED POTATOES, CHEF'S VEGETABLE

SHRIMP & SCALLOP FRA DIAVOLO 48 | *GF ADD 2

SHRIMP, SCALLOPS, SPICY WHITE WINE MARINARA SAUCE, ANGEL HAIR PASTA, PARMESAN CHEESE

SEA BASS 56

SEA BASS, ROASTED RED PEPPERS, POTATO & SWEET PEA PUREE, FRIED PICKLED BACON & RED ONION, CHEF'S VEGETABLE

CHICKEN MILANESE 38 | *GF ADD 2

BREADED CHICKEN CUTLETS, MASHED POTATOES, ARUGULA SALAD, LEMON VINAIGRETTE

WALNUT CRUSTED CHICKEN 36 | *GF ADD 2

BREADED CHICKEN CUTLETS, SWEET WALNUT BUTTER SAUCE, MASHED POTATOES, CHEF'S VEGETABLE

CHICKEN FRENCH 36 | *GF ADD 2

EGG BATTERED CHICKEN BREASTS, ANGEL HAIR, LEMON BUTTER SHERRY SAUCE, BRAISED ESCAROLE

STUFFED CHICKEN 38 | *GF ADD 2

SPINACH & BRIE STUFFED CHICKEN IN CREAMY BUTTERNUT SAUCE, MUSHROOMS, MASHED POTATOES

12 OZ NY STRIP* 46 | 8 OZ BEEF TENDERLOIN* 56 | 18 OZ PORTERHOUSE* 60 | 18 OZ BONE-IN RIBEYE* 62

GRILLED STEAK, MASHED POTATOES, CHEF'S VEGETABLE

STEAK ADD ONS

LOBSTER TAIL 38 | FOUR U-10 SCALLOPS 36 | CRAB CRUST 12 | LOBSTER CRUST 16
SAUTEED MUSHROOMS 5 | CARAMELIZED ONIONS 5 | HONEY GORGONZOLA COMPOUND BUTTER 4
GORGONZOLA CRUST 5 | GORGONZOLA CREAM SAUCE 7 | HOLLANDAISE SAUCE 6 | DEMI 3

BRAISED BEEF SHORT RIB* 36

BEEF SHORT RIB, SWEET TOMATO DEMI, MASHED POTATOES, CHEF'S VEGETABLE

MEATBALL AL FORNO 34

ONE JUMBO MEATBALL, SWEET & SPICY CHERRY PEPPERS, SAUTEED ONIONS, MARINARA, MOZZARELLA, RIGATONI

LAMB CHOPS* 58

15 OZ LAMB CHOPS WITH RASPBERRY JALAPENO CHUTNEY, GOAT CHEESE MASHED POTATOES, CHEF'S VEGETABLE

CHICKEN PARMESAN 35 | EGGPLANT PARMESAN 33 | *GF ADD 2

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

GNOCCHI 32

FRESH HOUSE-MADE CHEESE GNOCCHI, MARINARA OR VODKA SAUCE, TOPPED WITH MOZZARELLA

CHEESE MANICOTTI 30

HOUSE-MADE MANICOTTI STUFFED WITH FRESH RICOTTA & PARMESAN CHEESE CHOICE OF MARINARA, ALFREDO, OR VODKA SAUCE

Cocktails

CUTIE PIE

TEQUILA, SIMPLE SYRUP, LIME JUICE, FREIXENET

THE HEARTBREAKER

TEQUILA, TRIPLE SEC, LIME JUICE, RASPBERRY LIQUEUR, STRAWBERRY SYRUP

SCARLET KISS

RASPBERRY VODKA, BAILEYS, CREME DE CACAO, STRAWBERRY SYRUP

HUBBA HUBBA

GIN, LEMON JUICE, SIMPLE SYRUP, RASPBERRY LIQUEUR, CLUB SODA

APEROL THESE YEARS

APEROL, BLACKBERRY LIQUEUR, PROSECCO

CUPID'S ARROW

TRIPLE SEC, X-RATED VODKA, LEMON JUICE, ORANGE JUICE, CLUB SODA

LOVE STRUCK SANGRIA

SEASONAL INGREDIENTS, ASK YOUR SERVER OR BARTENDER



Sweetheart Package

DINNER FOR TWO 220

(NO PLATE SHARING)

HOUSE, CAESAR OR CRANBERRY BLOSSOM SALAD

(CHOOSE ONE PER PERSON)

ROLLS & BUTTER

SHRIMP COCKTAIL

ANTIPASTO

9 OZ LOBSTER TAIL OR FOUR U-10 SCALLOPS

(CHOOSE ONE PER PERSON)

8 OZ BEEF TENDERLOIN, 12 OZ NY STRIP, OR 18 OZ PORTERHOUSE

(CHOOSE ONE PER PERSON)

MASHED POTATOES

CHEF'S VEGETABLE OR BRUSSELS SPROUTS

(CHOOSE ONE PER PERSON)

FEATURED DESSERT

(CHOOSE ONE PER PERSON)



NO PLATE SHARING | PAPER GIFT CERTIFICATES NOT ACCEPTED
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE PEOPLE
NO SEPARATE CHECKS | TWO HOUR TABLE LIMIT FROM THE TIME YOU ARE SEATED
DESSERTS FROM A LICENSED BAKERY MUST BE ACCOMPANIED BY A RECEIPT