

2018

Appetizers

Cold Seafood Cocktail for Two	\$30.95
<i>Shrimp Cocktail, Clams and Oysters on the Half Shell, Marinated Seafood Salad, Sashimi Tuna and Jumbo Lump Crabmeat</i>	
Hot Antipasto for Two	\$16.95
<i>Shrimp Scampi, Stuffed Mushrooms, Mussels, Clams, Fried Zucchini and Eggplant Rollatine</i>	
Stuffed Mushrooms	\$8.95
<i>Baked with Fresh Lump Crabmeat Imperial</i>	
Eggplant Rollatine Parmigiana	\$8.95
<i>Filled with a Blend of Ricotta and Parmesan Cheese</i>	
Jumbo Lump Crabmeat Cocktail	\$14.95
<i>Served with Cocktail and Mustard Sauce</i>	
Fresh Mozzarella, Roasted Red Pepper and Tomato	\$8.95
<i>with Fresh Basil and Balsamic Vinaigrette</i>	
Clams Casino	\$8.95
<i>Baked with Herb Butter, Bell Peppers, Shallots and Bacon</i>	
Shrimp Cocktail	\$12.95
<i>Served with Homemade Cocktail Sauce</i>	
Fried Calamari	\$12.95
<i>Tender Rings Served with Hot or Sweet Marinara Sauce</i>	
Rock Shrimp Arabiatta	\$14.50
<i>Sautéed with Olive Oil, Garlic, White Wine and Crushed Red Pepper Seeds, Garnished with Fresh Tomato Concasse and Chives.</i>	
Mango Calamari	\$12.95
<i>Tender Rings Served with a Mango Chili Sauce</i>	

Soup

Lobster Bisque Soup	\$5.95
Tortellini in Brodo	\$4.95
<i>Cheese Filled Pasta Rings in Chicken Broth with Spinach</i>	

Salads

Caesar Salad	\$6.95
<i>Romaine Lettuce Tossed with Croutons, Parmesan Cheese and Homemade Caesar Dressing</i>	
Boston Bibb Salad	\$7.95
<i>Boston Bibb Lettuce tossed with Pine Nuts, Mushrooms, Gorgonzola Cheese and Tomato Concasse in Balsamic Vinaigrette</i>	
House Salad	\$4.95
<i>Assorted Greens with Your Choice of Dressing</i>	
Spinach Salad	\$7.25
<i>Baby Leaf Spinach Tossed with Toasted Pecans, Tomato, Mushrooms, and Gorgonzola Cheese in Balsamic Vinaigrette</i>	
Traditional Greek Salad	\$8.50
<i>Romaine Lettuce, Tomatoes, Cucumbers, Black Kalamata Olives, Feta Cheese, and Red Onion</i>	

Entrees

Broiled Seafood Medley	\$29.95
<i>Shrimp, Scallops, Crab Cake, Stuffed Lobster Tail and Tilapia Filet Served in a Chardonnay Buerre Blanc</i>	
Filet of Atlantic Salmon	\$25.95
<i>Encrusted with Macadamia Nuts in a Citrus Buerre Blanc Sauce</i>	
Pan-Seared Filet of Cod	\$26.95
<i>Over Braised Leeks in a Roasted Garlic Sauce with Rock Shrimp, Asparagus, Shiitake Mushroom, and Tomato</i>	
Grilled Filet Mignon	8oz. \$25.95
<i>Wrapped in Bacon and Encrusted with Herb Bread Crumbs and Finished with a Brandy Demi-Glaze</i>	12oz. \$29.95
Surf and Turf	\$46.95
<i>8oz. Filet Mignon topped with Herb Bread Crumbs and Brandy Demi-Glaze Sauce and 8oz. Lobster Tail with Drawn Butter</i>	
Twin Lobster Tails	\$46.95
<i>Two Broiled 8oz. Lobster Tails Served with Drawn Butter</i>	
Breast of Chicken	\$19.50
<i>Served Francese, Parmigiana, or Marsala Style</i>	
Broiled Lump Crab Cakes	\$23.95
<i>Served in a Chardonnay Buerre Blanc</i>	
Roast Prime Rib of Beef	\$32.95
<i>Served with Au Jus</i>	
Lamb Shank Osso Bucco	\$29.95
<i>Roasted Vegetable Demi-Glaze. Wild Mushroom Risotto</i>	
Broiled Stuffed Shrimp	\$24.95
<i>With Crabmeat Imperial and Finished with White Wine, Lemon and Butter</i>	
Penne alla Vodka	\$17.95
<i>Tossed in a Tomato Basil Cream Sauce with a Touch of Vodka</i>	
Grilled Loin Veal Chop	\$32.95
<i>Layered with Roasted Red Pepper, Portabella Mushroom and Smoked Mozzarella Cheese, Finished with a Porcini Mushroom Sauce</i>	
Seafood Capellini	\$26.95
<i>Shrimp, Lobster, Clams, and Mussels Sautéed in White Wine Garlic Sauce over Capellini Pasta</i>	
Shrimp Francese or Shrimp Scampi	\$24.95
<i>Served over Linguini</i>	
Lobster Ravioli	\$23.95
<i>Tomato Basil Cream Sauce with Rock Shrimp and Mushrooms</i>	
Veal Scaloppini	\$23.95
<i>Served Francese, Parmigiana, or Marsala Style</i>	
Rack of Lamb	\$29.95
<i>Topped with Seasoned Bread Crumbs and a Honey Mint Sauce</i>	
Swordfish Sicilian	\$26.95
<i>Sautéed with Olive Oil, Garlic, Shallots Lemon, Capers, and Tomato Concasse</i>	
Grouper Filet	\$26.95
<i>With Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and Crabmeat Served on a Bed of Spinach and Finished with a Chardonnay Buerre Blanc</i>	

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CHILDREN'S MENU

10 & Under – Includes Beverage and Ice Cream

<i>Chicken Francese</i>	<i>\$13.95</i>
<i>Chicken Parmigiana</i>	<i>\$13.95</i>
<i>Roast Prime Rib of Beef</i>	<i>\$19.95</i>
<i>8oz. Filet Mignon</i>	<i>\$19.95</i>
<i>Fried Shrimp</i>	<i>\$16.95</i>
<i>Chicken Fingers</i>	<i>\$12.95</i>
<i>Penne Marinara</i>	<i>\$9.50</i>
<i>Lobster Ravioli</i>	<i>\$14.95</i>