



Long Island Winter Restaurant Week

January 26th through February 2nd, 2025
Sunday through Sunday

\$46.00 + Tx & Gratuities

3 Course Meal

Appetizers:

TFS Salad

Chopped Salad served with Craisins, Crumbled Feta Cheese, Glazed Walnuts, and House Dressing.

Shrimp Bisque

Made from our Homemade Shrimp Stock and Fresh Shrimp.

Thai Chili Bay Scallops

Fried Bay Scallops tossed in a Sweet yet Spicy Thai Chili Sauce.

Grilled Firm Polenta

Mixed with Sausage and topped with a creamy seafood sauce.

Jumbo Shrimp Cocktail

Our Jumbo Shrimp served with a Cocktail Sauce and Lemon.

Entrée:

Broccoli Rabe

Broccoli Rabe served with Shrimp and Sausage over a bed of Penne.

Tagine Cod

Broiled Cod topped with Olives, Capers, and Tomato in a Spicy Tomato Broth all over Moroccan Cous
Cous.

NY Strip Steak

N.Y Strip Steak, Topped with Mushroom Demi-Glace. Accompanied with Roasted Potatoes.

Grilled Salmon New Orleans

Grilled Salmon topped with Sauteed Shrimp in a Spicy BBQ Sauce.

Shellfish Marinara Fra Diablo

Shrimp, Bay Scallops, Clams, and Mussels served in a Fra Diablo Sauce over Linguini.

Dessert:

Mama's Famous Rice Pudding

Homemade Rice Pudding Topped with Cinnamon.

Apple Pie

Warm Apple Pie served with a Scoop of Vanilla Ice Cream.

Molten Lava Cake

Warm, Rich Chocolate Cake with a Molten Fudge Center.