



Fall 2023
Oct 29th – Nov 5th

Culinary Team: Javier Interiano

LONG ISLAND Restaurant Week

Lunch Menu

\$24 two-course Lunch Menu

OR

\$29 - \$39 or \$46
three-course Dinner

First Course (Choice One)

Baked Clams

(2) Served with Lemon

SS GF Korean Chicken Wings

(4 Wings, with Umami Korean Sauce)

Caesar Salad

GF Soup Of the Day

Harvest Salad

Spring Mix, Iceberg Lettuce, Walnuts,
Dried Cranberries, Gorgonzola Cheese,
Cucumber, Apples, Carrots & Poppy Seeds
Vinaigrette

Cup Lobster Bisque

House Salad

Chopped Lettuce, Carrot, Cucumber,
Tomatoes and Croutons Choice of
Dressing

Cup Maryland Crab Soup

Coconut Shrimp

(2) Served with Orange-Mango-Pineapple
Marmalade

GF VG Chips & Guacamole

Fresh Guacamole & Corn Tortilla Chips

GF Shrimp Cocktail

(2) Jumbo Shrimp Served with Cocktail
Sauce

Second Course (Choice One)

House Barramundi

Grilled Barramundi Filet Skin on, Topped with
Roasted Tomatoes-Artichoke Lemon Sauce
Served with Vegetables & Roasted Red Potatoes

Shrimp a la J-I

Grilled Shrimp Topped with Sofrito Served with
Creamy Polenta

Shanghai Poke Salmon

Flash Seared Sliced Salmon (Sashimi Grade,
Medium Cooked) Kimchi Fried Rice
Sliced Cucumber, Avocado, Pickle Ginger, Drizzled
with Cucumber Wasabi

GF VG Stuffed Pepper

Grilled Bell Pepper Stuffed with Baby Spinach,
Roasted Zucchini, Squash, Butternut Squash,
Quinoa, & Root Vegetables Topped with a
Roasted Red Pepper Sauce

Alexdu Clams

Sauteed Little Neck, And Chopped Clams with
Andouille Sausage, White Wine Butter Sauce Over
Penne Pasta

Fried Or Broiled Flounder Filet

Served with Roasted Potatoes & Vegetables

Stir-fry Beef Bulgogi

Soy Marinated Beef Strips with Peppers and Onions in a
Sesame-Garlic-Onion Sauce
Served with White Rice with Chives

Di-Maria Sausage

Grilled Italian Sausage with Asiago Cheese
Served Over Fradiavlo Linguini, Topped with Crispy
Cheese Blend

Pork Umami Yasai-Zuke

Grilled Pork Chop Tossed in Umami Sauce
Served with String Vegetables & Roasted Blend Root
Vegetables

Chef Falafel Gyro

Toasted Bread Flat Stuffed with Green Chickpea Falafel,
Iceberg Lettuce, Cucumber, Red Onions
Whipped Feta Cheese Served with French Fries

DeLa Inter Gnocchi Bolognese

Stuffed Asiago Cheese Gnocchi, With Creamy Vodka
Sauce & Sauteed Ground Beef
Topped with Whipped Feta Cheese

Miami Panini

Grilled Cajun Chicken, Sliced Turkey, Avocado,
Tomato, Fresh Mozzarella, Garlic Aioli in Ciabatta
Bread Served with French Fries

GF Indicates Gluten Free

VG- Indicates Vegan

SS – Includes Sesame

****** This menu item may be cooked to order.

Consuming raw or undercooked meats, fish, shellfish, or eggs may increase your risk of food borne illness. Before Placing your order, please inform your server if a person in your party has a food allergy

Subject to Change

No Substitutions

No Sharing



Fall 2023
Oct 29th – Nov 5th

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LONG ISLAND
Restaurant Week

Dinner Menu

\$24 two-course Lunch Menu

OR

\$29 - \$39 or \$46

three-course Dinner

Appetizers

Baked Clams

(2) Served with Lemon

SS GF Korean Chicken Wings

(4) Wings, with Umami Korean Sauce

GF Filet Mignon Tidbits**

Grilled Marinated 4oz Filet Mignon Tidbits with

Baby Arugula & sliced Tomato Melted

Provolone

Caesar Salad

Coconut Shrimp

(2) Served with Orange-Mango-Pineapple

Marmalade

GF Soup Of the Day

Harvest Salad

Spring Mix, Iceberg Lettuce, Walnuts, Dried Cranberries, Gorgonzola Cheese, Cucumber, Apples, Carrots & Poppy Seeds Vinaigrette

Cup Lobster Bisque

House Salad

Chopped Lettuce, Carrot, Cucumber, Tomatoes and Croutons Choice of Dressing

Cup Maryland Crab Soup

Coconut Shrimp

(2) Served with Orange-Mango-Pineapple

Marmalade

GF VG Chips & Guacamole

Fresh Guacamole & Corn Tortilla Chips

GF Shrimp Cocktail

(2) Jumbo Shrimp Served with Cocktail Sauce

Mini Crab Cake

Arugula & slice Tomato with Horseradish & Remoulade Sauce

Items For \$29

House Codfish

Broiled Codfish with Garlic butter, Topped with Roasted Tomatoes-Artichoke Lemon Sauce Served with Vegetables & Roasted Red Potatoes

GF Shrimp a la J-I

(7) Grilled Shrimp Topped with Sofrito Served with Creamy Polenta

Shanghai Poke Bowl

Flash Seared Sliced Salmon & Ahi Tuna(Both Sashimi Grade, Rare Cooked) Kimchi Fried Rice Sliced Cucumber, Avocado, Pickle Ginger, Served with Soy Reduction, Wasabi & Sriracha

GF VG Stuffed Pepper

Grilled Bell Pepper Stuffed with Baby Spinach, Roasted Zucchini, Squash, Butternut Squash, Quinoa, & Root Vegetables Topped with a Roasted Red Pepper Sauce

Chef Falafel Gyro

Toasted Bread Flat Stuffed with Green Chickpea Falafel, Iceberg Lettuce, Cucumber, Red Onions Whipped Feta Cheese Served with French Fries

A Chicken a la Vodka

Grilled or Fried Chicken Breast Tossed in Vodka Sauce, Served with Penne Pasta

Crab Stuffed Flounder

Served with Roasted Potatoes & Vegetables

DeLa Inter Gnocchi Bolognese

Stuffed Asiago Cheese Gnocchi, With Creamy Vodka Sauce & Sauteed Ground Beef Topped with Whipped Feta Cheese

Items For \$39

GF Mariscada

Grilled Mahi Mahi with Sauteed Mussels, Clam, Shrimp Calamari in a Cream Tomato Sauce Served with Tostones

Short Ribs

Braised Short Ribs, Creamy Polenta, Sauteed Kale-Sprouts mix Topped with Demi Glaze & Crispy Fried Onions

Pork Osso Bucco

Slow Braised Pork Shank, with Sauteed Kale-Sprouts mix, Smashed Roasted Red Potato, Topped with brown Gravy

GF Maui Kona Scallops

Pan Seared Scallops Served with Lobster Meat Creamy Risotto & Sauteed Kale-Sprouts mix Topped with Crab Meat & Pineapple-Mango Glaze

Maine Lobster

Broiled or Steam 1.25Lbs Maine Lobster Served with Corn on the Cob & roasted Red Potatoes

GF Fillet Mignon**

Grilled 8oz Fillet Mignon Served with Baked Potato & Vegetables

GF Indicates Gluten Free VG- Indicates Vegan
SS – Includes Sesame

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Items For \$46

GF Crab Fest

Steamed (2) Snow Crab Cluster, (1) Dungeness Crab Cluster (1) King Crab Leg Served with Corn on the Cob & Roasted Red Potatoes

Fire Of Pacific Supreme

5oz Lobster Tail, Shrimp, Scallops, Clams, Mussels, Calamari, Crab Meat with Fradiavlo Sauce Served with Linguini Pasta

Surf & Turf

Broiled 5oz Lobster Tail & Grilled 8oz Sirloin Steak, Served with Bake Potato & Vegetables

Dessert

Cheesecake Cone

Smoers Brownie

Topped with Vanilla Ice Cream

Rainbow Cookie Cake

Chocolate Lava Cake

Topped with Vanilla Ice Cream

Chocolate Peanut Butter Pie

GF VG Raspberry Bomber

GF Sugar Cinnamon Pretzel

Topped with Vanilla Ice Cream

Chocolate Bourbon Pecan Torte

Black Forest Cake