



Winter 2024
Jan 28th – Feb 11th

Culinary Team: Javier Interiano

LONG ISLAND
Restaurant Week

Dinner Menu

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

Items For \$46

GF Crab Fest

Steamed (2) Snow Crab Cluster, (2) 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

Berries Cheesecake Chocolate Waffle Cone

Smores 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 Mini Donut

Topped with Vanilla Ice Cream

Chocolate Bourbon Pecan Torte

Black Forest Cake

Appetizers

Baked Clams

(2) Served with Lemon

GF (4) Chicken Wings

Choice: BBQ, Buffalo, Thai or Teriyaki

GF Steak Kabobs**

Grilled Steak Tidbits with Onions Peppers

Topped with Fresh Chimichurri Sauce

Caesar Salad

Tempura Shrimp

(2) Served with Remoulade Sauce

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

Tuna Wonton

Diced Sushi grade Raw Tuna, Baby Arugula, seaweed Salad, Edamame Bean, Avocado & Watermelon Radish Tossed in Garlic- Sesame Dressing in a Wonton Shell Bowl

Items For \$29

Veracruzano Red Snapper

Cajun Grilled Red Snapper Filet, with Lemon Capers, Olives and Roasted Tomato Served with Roasted red potatoes & Vegetables

(Shrimp & Clams del Chef

Sauteed Shrimp & Clams with Scampi Sauce, Sauteed Spinach, Roasted Tomatoes & Linguini Pasta

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 Acorn Squash

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

Blackened Sirloin

Sliced 10oz Blackened Sirloin Steak, Served with Mashed Potato & Vegetables

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

Beef Stir Fry

Sauteed Sliced Rib Steak, with Peppers Onions & Sesame Sauce, Over White Rice

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, Mashed Potato, Sauteed Spinach 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 Spinach 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 (add Crab Meat Stuffing for \$10)

GF Fillet Mignon**

Grilled 8oz Fillet Mignon Served with Baked Potato & Vegetables

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



Winter 2024
Jan 28th – Feb 11th

Culinary Team: Javier Interiano

LONG ISLAND Restaurant Week

Lunch Menu

\$24 two-course Lunch Menu

First Course (Choice One)

Baked Clams
(2) Served with Lemon

GF (4) Chicken Wings
Choice: BBQ, Buffalo, Thai or Teriyaki

Tempura Shrimp
(2) Served with Remoulade 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)

Veracruzano Barramundi

Cajun Grilled Barramundi Filet, with Lemon Capers, Olives and Roasted Tomato Served with Roasted red potatoes & Vegetables

Shrimp a la J-I

Grilled Shrimp Topped with Sofrito Served with Creamy Polenta

Dijon Salmon

Grilled Salmon over White Rice, Sliced Cucumber, Avocado, Pickle Ginger, Drizzled with Lemon-Dijon Sauce

GF VG Stuffed Acorn Squash

Roasted Acorn Squash 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

Beef Stir~fry

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

Di-Maria Sausage

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

Smoked Pork Chop

Grilled Smoked Pork Brown Gravy
Served with Vegetables & White Rice

Chef Falafel Gyro

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

De La 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

F 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