

LONG ISLAND RESTAURANT WEEK

JANUARY 26 - FEBRUARY 2

Sea Basin

45 Years

3 Course Dinner

\$46 (+TAX & GRATUITY)

Appetizer

- Baked Clams
- Grilled Shrimp & Eggplant
- Oysters Rockefeller
- Fresh Mozzarella & Tomato

- Mesclun Salad
- Greek Salad
- Italian Salad
- Soup du Jour

Entrees

- 1/2lb Stuffed Lobster Tail**
with crab meat stuffing served with asparagus
- Roasted Long Island Duck**
with an orange chutney sauce served with mashed potatoes
- 1.5lb Whole Stuffed Lobster**
crabmeat stuffing & bay scallops served with asparagus
- Pork Chop Milanese**
fresh tomatoes, eggplant, sweet peppers, onions, mushrooms, spinach, prosciutto & melted mozzarella served with mashed potatoes
- Veal Saltimbocca**
with spinach & prosciutto in a Marsala wine sauce served with spaghetti with Marsala wine sauce
- Panko Chicken Francese**
asparagus & melted mozzarella cheese

- NY Strip Steak***
served with mashed potatoes
- Pan Seared Fillet of Bass Provencal**
with Bay Scallops, artichoke hearts & capers in a lemon white wine sauce served with rice
- Stuffed or Broiled Flounder**
crabmeat stuffing served with rice
- Shrimp & Penne Ala Bianca**
with spinach and sun dried tomatoes in a parmesan cream sauce
- Panko Crusted Swordfish**
served over a crab cake with a pineapple mango sauce
- Salmon Provencal**
with spinach, artichoke hearts, capers in lemon white wine sauce

If You'd Like to Indulge

ADD \$12

- Surf & Turf*** 8oz Filet Mignon & 6oz Stuffed Lobster Tail served with mashed potatoes
- Rack of Lamb*** served with mashed potatoes
- Seafood Porto** Shrimp, Scallops Calamari & Mussels in a garlic white wine sauce served over linguini

Desserts

- Caramel Tartufo
- Cannoli
- Rice Pudding
- Chocolate Mousse

50% OFF ALL BOTTLES OF WINES

*This menu item may be cooked to your liking, however please be advised that consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. *Before placing your order please inform your server if you or anyone in your party has food allergies.

All menu items subject to change

LONG ISLAND RESTAURANT WEEK

JANUARY 26 - FEBRUARY 2

Sea Basin

45 Years

2 Course Lunch

\$24 (+TAX & GRATUITY)

Appetizer

Baked Clams
Baked Tomato Oreganata
Eggplant Rollatini
Soup du Jour

Caesar Salad
Greek Salad
Italian Salad
Seafood Bisque

Entrees

14oz NY Strip*

served with mashed potatoes

Shrimp & Penne Ala Bianca

baby spinach and sun dried tomatoes in a parmesan cream sauce

Chef's Platter

Stuffed Shrimp, Stuffed Flounder & Stuffed Mushroom served with rice

Pork Chop Milanese

Fresh tomatoes, eggplant, sweet peppers, onions, mushrooms, spinach, prosciutto & melted mozzarella served with mashed potatoes

Veal Parmigiana

served with spaghetti

Veal Saltimbocca

spinach & prosciutto in a mushroom Marsala wine sauce served with penne with a Marsala sauce

Bay Scallops DePesto

tomato basil sauce served over angel hair pasta

Fried Calamari

served over angel hair pasta Marinara or Fra Diavolo

Lasagna

Panko Crusted Honey Dijon Salmon

served with steamed broccoli

Shrimp Parmigiana

served with spaghetti

Pan Seared Fillet of Bass

served over a crab cake topped with a pineapple mango salsa

Chicken Pot Pie

white meat chicken and garden vegetables in a flaky crust

Linguini With Clam Sauce

Mussels Athenian

spinach and feta in a garlic white wine sauce served over linguini

Panko Chicken Francese

asparagus & melted mozzarella cheese

Stuffed Portobello Mushroom

Bay Scallops & crabmeat stuffing

Grilled Chicken & Fresh Mozzarella Salad

50% OFF

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