

(631) 472-3018

LONG ISLAND RESTAURANT WEEK

Sunday April 27th - Sunday May 4th

\$46.00 + Tax & Gratuities

3 Course Meal

Appetizers:

Lobster Salad in a Crunchy Tortilla Shell

Our homemade mayo-based lobster salad in a crunchy tortilla shell.

Jumbo Shrimp Cocktail

Our jumbo shrimp served with cocktail sauce and lemon.

Homemade Buffalo Shrimp Egg Roll

Hand rolled egg roll stuffed with shrimp in a creamy buffalo sauce.

Long Island Clam Chowder

A delicious blend of our homemade New England and Manhattan Clam Chowder.

Springtime Salad

Spinach leaves and strawberries served with a sweet poppy seed dressing.

Entrée:

Shellfish Marinara Sweet or Fra Diablo

Shrimp, Bay Scallops, Clams, and Mussels served in a sweet or fra diablo sauce over linguini.

Orange glazed Seared Sea Scallops

Local Sea Scallops seared in a sweet orange sauce over cous cous.

Maryland Jumbo Lump Crabmeat Stuffed Salmon

Maryland jumbo lump crabmeat stuffed salmon with sherry scallion sauce and served with rice or baked potato.

The Fisherman's Platter

Fried shrimp, oysters, bay scallops, clam strips and flounder served with a choice of fries, sweet potato fries, curly fries, or onion rings.

Flat Iron Au Poivre

Flat Iron steak with peppercorn sherry sauce served with a mashed potato.

Dessert:

Mama's Famous Rice Pudding

Homemade Angel Food Cake With Strawberries

Chocolate Fudge Cake