

PARTY PLATTERS

APPETIZERS (SERVES 2 PEOPLE)

CALAMARI	\$18
with marinara sauce and basil aioli	
BAKED CLAMS (6)	\$18
JUMBO SHRIMP COCKTAIL	
\$25 LB (10 pcs in a LB)	
SPRING ROLLS	\$18
Stuffed with Filet Mignon tips, roasted vegetables, gorgonzola cheese served with a side of horseradish demi glaze.	
ASIAN GLAZED DUCK WINGS (6)	\$20
LOBSTER CHOWDER	\$11 PT , \$18 QT
MUSSELS ON A RED OR WHITE SAUCE	\$18
SUSHI ROLLS (1 TUNA AND 1 LOBSTER)	\$21
Forbidden black rice, pickle vegetables, Siracha aioli.	
4 MINI CRAB CAKES	\$28
SHORT RIBS SLIDERS (4)	\$18
With tomato, mix greens, pickle onions and chipotle aioli in a slider roll.	

SIDES (SERVES 4 PEOPLE)

GARLIC MASHED POTATOES	\$15
LOBSTER GARLIC MASHED POTATOES	\$25
LEMON SCENTED BASMATI RICE	\$12
HOMEMADE MAC & CHEESE	\$18
LOBSTER HOMEMADE MAC & CHEESE	\$28
HARICOT VERTS BEANS AND BABY CARROTS	\$28
SAUTÉED BROCCOLINI	\$21
SAUTEED BRUSSELS SPROUTS AND BACON LARDONS	\$21
HONEY GLAZED BABY CARROTS	\$16
SAUTEED GREEN AND YELLOW SQUASH	\$16

ENTREES (SERVES 4-5 PEOPLE)

BONELESS PRIME RIB WITH AU JUS	\$109
BONE IN PRIME RIB WITH AU JUS	\$119
PRIME SIRLOIN ROASTED BEEF WITH A MALBEC DEMI GLAZE	\$70
BEEF BOURGUIGNONS WITH FILETS TIPS	\$70
ROASTED FRENCH STUFFED WITH APPLE CORNBREAD AND SAUSAGE RACK OF PORK SERVED WITH GRAVY	\$59
APPLE CORNBREAD STUFFED CORNISH HENS WITH PAN ROASTED GRAVY	\$75
CRAB CRUSTED SALMON WITH A BEURRE BLANC SAUCE	\$99
HERB ROASTED SWORDFISH WITH AN ORGANIC SAUVIGNON BLANC BEURRE SAUCE	\$89
CHICKEN PARMESAN OVER LINGUINI	\$49
BRAZILIAN LOBSTER TAILS 8 OZ	\$21 PER TAIL
SEAFOOD PAELLA	\$99
Saffron Rice with sauteed calamari, mussels, clams, shrimp and chorizo sausage, a pan seared Bronzini Filet topped with a tomato olive tapenade.	
SEAFOOD PASTA	\$99
Linguini pasta in a light tomato broth served with clams, mussels, shrimp, and 2 lobster tails	
FRESH SEAFOOD PASTA	\$99
Fresh trofie pasta served with acitrus Ketel One a la Vodka Sauce with shrimp and lobster meat, sauteed baby arugula topped with 4 half lobster tails	

DESSERTS (SERVES 4 PEOPLE)

PUMPKIN CAKE	\$21
Topped with Cream Cheese Icing	
CHOCOLATE FLOURLESS CAKE	\$24
with a Grand Mainer Chocolate Ganache	
CANNOLI	\$12
TIRAMISU	\$21