

2018

HAPPY NEW YEAR

\$60 PER PERSON 5:30PM RESERVATIONS AND EARLIER, \$70 PER PERSON AFTER 5:30PM
BEVERAGES, DESSERT, TAX, AND GRATUITY NOT INCLUDED

1ST COURSE

choice of

LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

SALT AND PEPPER FRIED CALAMARI

grilled pineapple, shishito peppers, sweet chili sauce

MARYLAND JUMBO LUMP CRAB CAKE

avocado, roasted corn and remoulade

ITALIAN BURRATA AND HEIRLOOM TOMATOES

marinated tomatoes and herb crostini
with parma prosciutto add \$4

CLAMS CASINO OR BAKED CLAMS

CHARRED PORTUGUESE OCTOPUS

canellini beans, radishes, arugula, preserved
tomatoes, dill-lemon emulsion

TEMPURA COCONUT SHRIMP

toasted coconut and pina colada sauce

VEGETABLE ROLL

carrot, cucumber and asparagus
topped with avocado

JT ROLL

shrimp tempura topped with crab and spicy mayo

VOLCANO ROLL

inside out tuna, salmon, yellowtail, cucumber and
tempura crunch, spicy mayo and kabayaki sauce

PINK LADY ROLL

jumbo colossal crabmeat, avocado and tuna
wrapped with pink soy paper

BURNT ENDS

filet mignon tips

sauteed mushrooms and onions

3 PIECE JUMBO SHRIMP COCKTAIL (+\$5.00)

COLOSSAL CRABMEAT COCKTAIL (+\$10.00)

2ND COURSE

WINTER SALAD

baby iceberg wedge,

tri-color tomatoes, baby cucumbers and radishes
red wine vinaigrette

3RD COURSE

choice of

SUSHI ROLL COMBO

dynamite roll: shrimp, crab and spicy mayo

rainbow roll: california roll topped with tuna, salmon
and yellowtail

SUSHI AND SASHIMI TASTING

5 pieces sushi: tuna, salmon, yellowtail, kani, ikura

6 pieces sashimi: (2) tuna, (2) yellowtail, (2) salmon

PAPPARDELLE BOLOGNESE

PENNE A LA VODKA

grilled chicken, sun-dried tomatoes

CHICKEN PARMESAN OR MILANESE

served with linguine pomodoro

SAUTEED SPAGHETTI SQUASH AND KALE

cherry tomatoes, roasted garlic and evoo

LINGUINE WITH WHITE CLAM SAUCE

PAN-SEARED SALMON FILLET

quinoa and fresh asparagus tips, chardonnay
beurre blanc

FILLET OF SOLE ROBERTO

lightly breaded, plum tomatoes, basil, lemon white
wine sauce

SESAME CRUSTED YELLOW-FIN TUNA

stir-fry vegetables, sweet soy and wasabi mayo

LIVE MAINE LOBSTER

2lb steamed or broiled, served with mashed
potatoes and mixed vegetables (+\$15.00)

12 OZ SOY MARINATED SKIRT STEAK

peanut drizzle, smoked tomato relish, mashed
potatoes and asparagus

BRAISED BONELESS BEEF SHORT RIB

crispy onion rings, horseradish cream, natural jus

14 OZ GRILLED CENTER-CUT PORK CHOP

hot cherry peppers, mushrooms, onions and potato
hash

CRISPY HALF LONG ISLAND DUCK

tart cherry glaze

16 OZ BONELESS RIBEYE (+\$15.00)

20 OZ BONE-IN RIBEYE (+\$15.00)

CENTER-CUT FILET MIGNON

9 oz (+\$10.00) v. 12 oz (+15.00)

14 OZ PRIME SIRLOIN (+\$15.00)

38 OZ PORTERHOUSE FOR TWO (+\$15.00 per person)