

VALENTINE'S DAY

WEDNESDAY FEBRUARY 14, 2018

\$60 PER PERSON, BEVERAGES, DESSERT, TAX, AND GRATUITY NOT INCLUDED

1ST COURSE

choice of

LOBSTER BISQUE OR

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

CLAMS CASINO OR BAKED CLAMS

3 LITTLE NECK CLAMS AND

3 BLUE POINT OYSTERS

served on the half shell

CHARRED PORTUGUESE OCTOPUS

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

TEMPURA COCONUT SHRIMP

toasted coconut and pina colada sauce

SPICY TUNA ROLL

RED PHOENIX ROLL

blue crab and avocado

topped with spicy crunchy tuna and spicy aioli

LOVERS ROLL

spicy tuna and avocado roll

topped with salmon, spicy mayo and scallions

VALENTINE'S ROLL

salmon, shrimp and avocado roll

topped with tuna

BURNT ENDS

filet mignon tips

sauteed mushrooms and onions

OYSTERS ROCKEFELLER

5 oysters with creamed spinach

and hollandaise sauce

3 PIECE JUMBO SHRIMP COCKTAIL (+\$5.00)

COLOSSAL CRABMEAT COCKTAIL (+\$10.00)

2ND COURSE

BEET OF MY HEART SALAD

shaved beets and arugula

walnuts, mandarin oranges, goat cheese

citrus vinaigrette

3RD COURSE

choice of

SUSHI ROLL COMBO

passion roll: tuna, yellowtail and crabmeat, topped with avocado and hot sauce

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

SUSHI AND SASHIMI TASTING

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

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

WHITE TRUFFLE RAVIOLI

sauteed spinach, pink peppercorns

chive beurre blanc

JUMBO SHRIMP SCAMPI

artichoke hearts, garlic and white wine 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)