



## *Drink Special*

### **Strawberries & Cream Martini**

Baileys Strawberries & Cream, Vanilla Vodka, Splash of Amaretto,  
Splash of White Chocolate Liqueur, Garnished with Strawberry – **\$11.99**

## *Appetizers*

**Lobster Ravioli – \$14.99**

**Shrimp Cocktail – \$16.99**

**Seafood Stuffed Mushrooms – \$14.99**

**New England Crabcakes – \$14.99**

**Portuguese Calamari – \$16.99**

**Fried Ravioli – \$12.99**

## *Soups*

**Clam Chowder Cup – \$4.99**

**French Onion Soup – \$8.99**

## *Entrées*

All entrées served with house salad and sourdough bread.

Caesar Salad available for additional \$2.99.

### **Filet Maxwell**

8 oz. filet tenderloin cooked to your liking, topped with lobster meat and asparagus,  
topped with sherry wine demi glaze and finished with bernaise.

Served with mashed potatoes and vegetable. – **\$49.99**

### **Portuguese Steak**

Certified Angus NY strip steak topped with a fried egg, and  
served over rice with homemade cut Portuguese potato chips – **\$28.99**

### **Stuffed Chicken Parmesan**

Fresh chicken breast rolled and stuffed with spinach, ricotta, parmesan and  
mozzarella, topped with homemade marinara and provolone then baked to  
perfection. Served over angel hair pasta with garlic and oil – **\$26.99**

ADDITIONAL ENTRÉES and DESSERTS ON REVERSE SIDE.



## *Entrées*

All entrées served with house salad and sourdough bread.  
Caesar Salad available for additional \$2.99.

### **Veal or Chicken Frances**

Dipped in flour and egg, pan-fried with lemon caper butter white wine sauce.  
Served over angel hair pasta – **Veal \$30.99 / Chicken \$26.99**

### **Veal or Chicken Florentine**

Sweet marsala wine demi glaze topped with prosciutto, baby spinach and mozzarella. Served over angel hair pasta – **Veal \$30.99 / Chicken \$26.99**

### **Veal or Chicken Parmesan**

Lightly breaded, topped with homemade marinara and mozzarella, baked and served with angel hair pasta – **Veal \$28.99 / Chicken \$24.99**

### **Lobster Ravioli**

Finished in a Champagne Shallot Cream sauce with asparagus and lobster meat – **\$31.99**

### **Baked Stuffed Shrimp**

Homemade seafood stuffing served with mashed potatoes and vegetables – **\$30.99**

### **Seafood Pescatore**

Mussels, scallops, littlenecks, shrimp, calamari & fish sautéed in garlic basil white wine marinara sauce and served over linguini – **\$36.99**

### **Seafood Casserole**

Fish, shrimp, scallops in Newburg sauce, topped with Ritz cracker crumbs.  
Served with mashed potatoes and vegetable – **\$36.99**

### **Wild Pan Seared Salmon**

Topped with candied pecans and maple glaze.  
Served with mixed vegetables and mashed potatoes. – **\$34.99**

## *Homemade Desserts*

**Cheesecake w/Strawberries \$8.99**

**Chocolate 5 Layer Ganache Cake \$10.99**

**Limoncello Mascarpone Cake \$8.99**

**Tiramisu \$8.99**

**Crème Brulée \$8.99**

**Chocolate Molten Cake a la mode \$10.99**

**Bread Pudding a la mode \$8.99**

**Churros \$8.99**