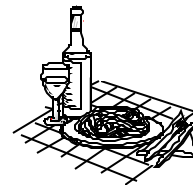




**\*\*\* Chef Geraldo's Choices \*\*\***

**SATURDAY EVENING SPECIALS**



**Appetizers**

**Stuffed Mushrooms with Bacon Wrapped U-10 Scallops**

Three jumbo bacon wrapped scallops stuffed in large mushroom caps & broiled topped with a balsamic glaze.

\$17

**Sweet & Spicy Coconut Shrimp**

Medium shrimp panko and coconut encrusted deep fried and served with a sweet & spicy dipping sauce.

\$17

**Entree's**

**Filet Mignon Stuffed Potato Skins \$18**

**Lemon & Garlic Lobster & Haddock \$21**

**\*\*\* Tomahawk Prime Rib Gorgonzola (Desserts on us if you finish this one!!!)**

A slow roasted 32oz tomahawk prime rib with caramelized onions and gorgonzola butter, bacon wrapped asparagus & roasted potatoes.

\$34

**\*\*\* Boston Club with Scallops & Shrimp**

A 7oz Club Sirloin topped with caramelized onions, gorgonzola butter, 2 jumbo grilled shrimp & 2 jumbo bacon wrapped scallops, served with lobster mashed & asparagus.

\$29

**Grilled Salmon, Swordfish OR Sea Bass with Shrimp and Lobster Mashed**

Grilled Salmon, Swordfish OR Sea Bass topped with a Jumbo grilled shrimp and a lemon butter caper sauce served with LOBSTER mashed and asparagus.

\$28

**Prime Rib Au Jus \$28/Queen \$32/King**

**\*\*\* Filet Mignon Tips, Shrimp & Stuffed Lobster Tail**

Grilled Filet Mignon Tips topped with a caramelized onion gorgonzola butter, a grilled Jumbo Shrimp with lemon butter caper sauce AND a stuffed Lobster Tail topped with Newburg sauce served with roasted potatoes and bacon wrapped asparagus.

\$29

**Grilled Porterhouse & Portabella Gorgonzola**

Grilled porterhouse steak topped with caramelized onions, portabella mushroom and gorgonzola butter, served with roasted potatoes & bacon wrapped asparagus.

\$29

**Chicken or Veal Carbonara**

Chicken tenderloins or Veal Medallions sautéed with pancetta & scallions in a rich carbonara cream sauce served over shells pasta garnished with bacon wrapped asparagus.

\$21/ Chicken \$23/Veal

**Haddock, Shrimp & Lobster Parmesan**

Lobster & Shrimp sautéed in a marinara sauce & baked with mozzarella cheese over haddock filet served over angel hair pasta garnished with garlic bread.

\$30

**Grilled Bone-In Rib-Eye or Prime Rib Gorgonzola**

A grilled 18oz Rib-Eye Steak OR Prime Rib topped with caramelized onions and gorgonzola butter served with roasted potatoes & bacon wrapped asparagus.

\$28

**\*\*\* Seafood Mediterranean with Crab Ravioli**

Lobster, Shrimp & Scallops sautéed in a scampi sauce with spinach, tomatoes & feta cheese over Crab Ravioli.

\$31

**\*\*\* Lobster Regazza**

A 1-1/4lb steamed lobster split & stuffed with angel hair pasta & sautéed scallops, shrimp & mussels in a tomato & scallion scampi sauce, garnished with parmesan cheese. One of our signature dishes...you won't believe your eyes when this dish is served!

\$39

**Fish-n-Chips \$21**

**Lobster Salad Roll \$23**

**Fried Fisherman's Platter \$28  
Clams, Shrimp, Haddock & Scallops  
French fries & Cole slaw**

**1-1/4lb Boiled Lobster/\$26 or Baked Stuffed/\$31**