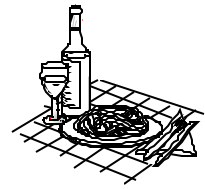




***** Chef Geraldo's Choices *****

TUESDAY EVENING SPECIALS



Appetizers

***** Filet Mignon Stuffed Potato Skins with Onion Rings**

Grilled Filet Mignon Tips in potato skins with cheese, bacon & beer battered onion rings, drizzled with balsamic glaze.

\$16

Lamb Lollipops with Asparagus & Spinach Risotto

Grilled Lamb Lollipops over spinach & asparagus risotto, drizzled with balsamic glaze.

\$16

Stuffed Mushrooms with Bacon Wrapped U-10 Scallops

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

\$15

Entree's

Mussels, Clams & Shrimp Scampi \$17

Prime Rib Au Jus

Slow roasted boneless prime rib queen cut 18-20 ounces king 20-24 ounces, served with garlic mashed and veg topped with au jus.

Queen/\$23 King/\$26

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 New burg sauce served with roasted potatoes and bacon wrapped asparagus.

\$26

Grilled Swordfish or Salmon with Jumbo Shrimp

Grilled Swordfish steak or Salmon topped with a jumbo grilled shrimp topped with a lemon & butter caper sauce, with LOBSTER mashed & asparagus.

\$24

American Chop Suey \$16

Seafood Bowtie

Lobster, Shrimp & Scallops sautéed with your choice of a scampi, red, fra Diavolo or Alfredo sauce over Tri-colored Bow tie pasta, garnished with garlic bread.

\$24

***** Seafood Fantasy (WOW) !!!**

Three jumbo pan seared U-10 Scallops & 2 jumbo grilled shrimp topped with a lemon butter sauce & asparagus all served over Lobster risotto.

\$26

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.

\$26

Chicken Pot Pie

All white chicken in a pan gravy with peas & carrots, baked with a pastry crust, Served with garlic mashed.

\$16

Chicken or Veal Saltimboca

Chicken or Veal sautéed in a white wine, tomato & scallion garlic sauce, served over spinach ravioli.

\$16/Chk \$18/Veal

***** 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

Lobster Salad Roll \$19

Fish-n-Chips \$17

**Fried Fisherman's Platter \$26
Clams, Shrimp, Haddock & Scallops
French fries & Cole slaw**

1-1/4lb Boiled Lobster/\$23 or Baked Stuffed/\$26