

## Wine Down Wednesday

\$2 off House Wines \$1 off all Draft Beers

½ Price Sushi Rolls

\$18 Crab Cake or Scallop Dinner

**Menu Subject to Change**

### Appetizers

Mediterranean marinated grilled octopus with filed greens,  
Smoked tomatoes, red curry lemon vinaigrette 10.00

Fried Calamari with homemade marinara 10.00

PEI Mussels steamed in white wine garlic butter with diced  
tomatoes, spinach and chorizo or homemade marinara 10.00

Potato & Panko encrusted fried avocado wedges  
with jalapeno habanero aioli 8.00

Tempura battered spicy crab sushi roll with bourbon glaze 15.00

Salmon Bruschetta with wasabi tobiko 8.00

### Soup of the Day:

Butternut Squash in lobster broth with horseradish cream

Cup 5.00 Bowl 9.00

### Entrees

#### Grilled Shrimp Teriyaki

Shaved brussel sprouts, broccoli, carrots, radicchio, peanuts  
in teriyaki glaze over wild rice 21.00

#### Squid Ink Striped Lobster Raviolis

With lobster, shrimp, snap peas & shitake mushrooms in  
Vodka Rosa sauce 26.00

#### Broiled Barramundi (Australian Sea Bass)

With sautéed crab, broccoli rabe, roasted garlic, balsamic drizzle  
diced tomatoes, shitake mushrooms and wild rice 24.00

Parmesan Panko encrusted Flounder & crispy artichoke hearts

With roasted red peppers & capers in white wine garlic butter  
over spinach and wild rice 22.00

