

Wine Down Wednesday

SAMPLE MENU

\$2 off House Wines & Draft Beers

\$3 Bud Light Drafts

\$3 off ALL SUSHI ROLLS

(Not Included – Sushi Bombs, Tuna Tower, or Hand rolls)

Clams Casino or Clams Mexicali \$1.25 Each

PEI Mussels steamed in White Wine Garlic Butter with Diced Tomatoes,
Spinach & Chorizo or Homemade Marinara 11.00

Appetizers

**Jumbo Snow Crab Cocktail Claws with Melted Butter & Dijon Dill
Sauce
5 for 20.00**

Fried Calamari with Homemade Marinara 13.00

Entrees

**Parmesan Encrusted Eggplant Stuffed with Crab Cake, Spinach &
Mozzarella
topped with Homemade Marinara 28.00**

**Barramundi (Australian Sea Bass)
Parmesan Panko Encrusted or Pan Blackened
With two House Sides 28.00**

or

**Topped with Fra Diabolo Sauce over
Broccoli Rabe, Roasted Garlic, Red Onion & Orzo 32.00**

**Broiled or Fried Flounder Over Sauteed Broccoli Rabe, Crab,
Shitake Mushrooms, Diced Tomatoes & Wild Rice
Topped with Herbed Garlic Butter 36.00**

**Spicy Yellowfin Tuna (Grilled Rare) rubbed with Blackening Seasoning
with Shrimp & Red Onion in Cajun Beer Butter Sauce over Wild Rice
36.00**

**Sesame encrusted Yellow Fin Tuna (Seared Rare)
Over Spring Mixed Greens tossed with Gorgonzola, Crab, Red Onions,
Candied Walnuts, Grape Tomatoes & Balsamic Vinaigrette 36.00**

**Mixed Grill Combination – Colossal Shrimp, Scallops, Salmon
(MEDIUM)**

& Yellowfin Tuna (Grilled Rare) with Herb Garlic Butter 36.00

Snow Crab Legs with Two House Sides \$40.00 per Lb.

**A CONVENIENCE FEE OF 3 % WILL BE ADDED TO CREDIT CARD
TRANSACTIONS TO COVER RISING PROCESSING COSTS**