

Mother's Day Menu

SUNDAY, MAY 14TH 2023

appetizers

PRIME RIB BITES

Sliced prime rib with asparagus, prosciutto, and mozzarella. Topped with a cabernet reduction 21

SHRIMP COCKTAIL

Jumbo chilled shrimp served with cocktail sauce 16

TRAY OF FINE CHEESES & CURED MEATS

An assortment of fine imported cheeses and cured meats 29

MOTHER'S DAY PLATTER

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella & tomatoes 29

BURRATA

Baby arugula, honey roasted red pepper puree, sliced prosciutto, and roasted tomatoes 17

OVERSTUFFED BAKED CLAMS

Chopped fresh little neck clams, stuffed and seasoned, garlic butter 18

OYSTERS ROCKEFELLER

Baked stuffed oysters with spinach, parmesan, and fresh herbs 20

MARYLAND CRAB CAKES

Topped with fresh mango salsa 21

GRILLED OCTOPUS

Avocado vinaigrette, chorizo potato hash 19

COCONUT SHRIMP

Drizzled with a sesame orange dressing 18

BAKED ARTICHOKEs

Parmesan cheese, Italian breadcrumbs, olive oil, and lemon 18

soups

SEAFOOD BISQUE 12

MANHATTAN CLAM CHOWDER 12

salads

MANDARIN SALAD

Fresh baby greens, pecans, walnuts, raisins, gorgonzola cheese, mandarin oranges, and a raspberry vinaigrette dressing 14

CAESAR SALAD

Fresh romaine lettuce tossed in a homemade classic caesar dressing 13

entrées

ROASTED SEMI-BONELESS DUCK

Crispy ½ duck with an apple pecan stuffing, topped with a raspberry fig reduction, served with a side of sweet potato fries 45

PAN-SEARED BRANZINO

Fresh filet of branzino, topped with pesto. Served with a side of forbidden rice and fennel arugula salad 38

GRILLED ANGUS FILET MIGNON*

Cabernet reduction, garlic mashed potatoes and steamed vegetables 50

LOBSTER CAPELLINI

With shrimp, crab meat, and asparagus, in a creamy pink sauce 42

PORK OSSO BUCCO

Braised pork shank in a wine tomato sauce with garlic mashed potatoes 44

SHORT RIB RISOTTO

Boneless, slow cooked short ribs, mushroom risotto, porcini sauce 44

POTATO ENCRUSTED CHILEAN SEA BASS

Served with steamed spinach, rice, and a corn crab sauce 45

ROASTED BONELESS PRIME RIB

Herb encrusted slow roasted, succulent prime rib, cooked to your preference. Served with garlic mashed potatoes and a slice of creamy horseradish 50

BROILED SEAFOOD PLATTER

Jumbo shrimp, sea scallops, stuffed flounder, lobster tail, and overstuffed baked clams, served with a light white wine butter sauce and a side of rice 50

COUNTRY FRENCH CHICKEN

Boneless chicken breast, assorted mushrooms, sundried tomatoes, and spinach in a white wine tarragon sauce, served with mashed potatoes 38

CAMPANELLA ALA VODKA

Tossed in our homemade signature vodka sauce with chicken, peas, and carrots 36

*Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase your risk of food borne illness, especially if you have certain medical condition