



TWO ENTREES & DESSERT \$33

DINNER FOR TWO

Valid Monday - Fridays Only

CHOOSE TWO ENTREES

STUFFED FILET OF SOLE

Fresh Atlantic Sole, filled with our house recipe seafood stuffing; shrimp, lobster, crabmeat and, cracker crumbs. Baked in a creamy lobster sauce and topped with a light dusting of breadcrumbs this dish is truly a guilty pleasure. Served with garlic steamed broccoli & our smashed parsley potatoes

BAKED STUFFED SHRIMP

Four jumbo shrimp, stuffed with Ritz Cracker crumb seafood filling, butter and white wine, served with steamed broccoli and mashed parsley potatoes

SPAGHETTI WITH LITTLE NECKS

Fresh littlenecks steamed and tossed in your choice of our garlic, white wine, scampi sauce or our garlic tomato zuppa sauce

PESTO SALMON

Fresh wild Alaskan Salmon, pan seared in garlic, white wine and olive oil. Served on phyllo pastry with sliced tomatoes and pesto sauce. Accompanied by steamed garlic broccoli and mashed potatoes.

FRIED 1/2 AND 1/2 DINNER

*Your choice of two of the following seafoods
(Whole Clams, Strip Clams, Calamari, Haddock, Scallops, Shrimp or, Oysters)
fried until golden brown and served with house-made coleslaw and fries*

GRILLED CHICKEN IN PESTO CREAM SAUCE

Grilled organic free range chicken breast tossed in a creamy, garlic, herbs, pesto sauce. Served over fresh papadella pasta

Pair with a bottle of select wine for \$10

All Dinner For Two Dinners are Served with Gelato's for Two