



Pastas & Grains

Italian Feast - Mussels, Shrimp, Scallops, Calamari, Fresh Fish, Artichokes
in Marinara Sauce over Linguine \$29.00

Ravioli Trio - Red Pepper and Smoked Mozzarella, Cremini Mushrooms and
Fontina Goat Cheese and Black Pepper with a
Vodka Tomato Cream Sauce \$20.00

Panko Crusted Chicken Parmesan, Topped with Sautéed Spinach, Fresh
Tomato, Provolone served with Pasta \$21.00

Cavatappi Pasta - Tossed with Grilled Chicken, Roasted and
Fresh Tomatoes, Spinach, Garlic, Basil, Spice, Lemon and Olive Oil \$21.00

From the Waters of the World

Grilled American Sea Bass with Lobster Smashed Potatoes,
Chive Veloute and Grilled Asparagus \$35.00

Grilled Salmon with Asian Vegetables,
Sticky Rice and Chipotle-Ponzu Sauce \$26.00

Margarita Spiced Seared Shrimp and Scallops with Pineapple, Mango, Mint
Salsa, Crisp Spinach, Couscous and Chipotle Lime Vinaigrette \$30.00

Sweet Lobster Tail with Home Fries, Asparagus Garni,
Julienne Vegetables \$\$ Market Price