



## New Year's Eve 2018 Menu



### APPETIZERS

<b>Cup of Clam Chowder</b> <i>Tender clams, diced potatoes, and sautéed onions in a creamy broth</i>	5.50
<b>Fried Calamari</b> <i>Flash fried drizzled with a sweet &amp; spicy sauce</i>	9.50
<b>Shrimp Cocktail</b> <i>Four jumbo shrimp served with/ lemon &amp; a spicy cocktail sauce</i>	10.50
<b>Scallops &amp; Bacon</b> <i>Tender sea scallops wrapped in bacon and served en casserole</i>	11-
<b>Café Bruschetta</b> <i>Fresh baked foccacia with marinated plum tomatoes, garlic, fresh basil, lemon juice, our signature three cheese blend and drizzled balsamic</i>	8.50
<b>Meatballs Marinara</b> <i>Large beef &amp; herb meatballs w/ our marinara sauce &amp; parmesan cheese</i>	9-
<b>New Year's Eve Sampler (shareable)</b> <i>Calamari glazed in sweet &amp; spicy sauce, jumbo shrimp cocktail, scallops &amp; bacon, jumbo meatball marinara, café bruschetta</i>	20-

### ENTREES

<b>Pasta Bolognese</b> <i>Pappardelle noodles, slow cooked meat sauce, parmesan cheese</i>	18-
<b>Lemon Herb Roasted Chicken</b> <i>'All natural' Statler skin on breast coated with lemon and herbs, roasted to a crisp finish</i>	18-
<b>Cedar Plank Salmon</b> - topped with orange ginger glaze & grilled on cedar plank	20-
<b>Broiled Schrod</b> - topped with a light crumb coating	18.50
<b>Baked Stuffed Schrod</b> - baked & topped w/ our homemade stuffing and crabmeat	19.50
<b>Baked Stuffed Swordfish</b> <i>Filet of swordfish baked and topped w/ crabmeat and our homemade crumbs</i>	22-
<b>Seafood Casserole</b> <i>Shrimp, scallops, schrod, swordfish tips and crabmeat baked en casserole and topped with our homemade crumbs</i>	28.50-
<b>Baked Stuffed Shrimp</b> <i>Four jumbo shrimp stuffed with our mix of butter, scallops, sherry wine &amp; crumbs</i>	23.50
<b>Lobster Pie</b> <i>Lobster meat baked in butter with our homemade crumbs, served en casserole</i>	29.50
<b>Baked Stuffed Scallops</b> <i>New England scallops baked and topped w/ crabmeat and our homemade crumbs</i>	28-
<b>Surf &amp; Turf</b> <i>Petit filet and baked stuffed shrimp with sides of béarnaise and drawn butter</i>	29.50
<b>Petit Filet Mignon</b> <i>A smaller portion of our regular filet served with béarnaise sauce on the side</i>	23-
<b>Rack of Lamb</b> <i>Seasoned baby lamb rack grilled and served with a minted balsamic glaze over mashed potatoes</i>	28-
<b>English Cut Prime Rib</b>	24-
<b>Prime Rib Traditional Cut</b>	27-

*All entrees include dinner rolls, tossed salad, mascarpone mashed or baked potato, and vegetable of the day*