





Lemon Parmesan Calamari Bowl 16

Lightly seasoned calamari, deep fried & tossed with parmesan cheese & fresh squeezed lemon, served over warm Moroccan couscous & kale aioli

<u>Entree</u>

Boston Baked Cod

Baked Alaskan cod topped with seasoned panko & melted butter, served with mashed potato & vegetables

Crab Cakes

Maryland style lump crab meat, broiled in lemon butter wine, served with tartar sauce, seasoned vegetables & mashed potatoes

Encrusted Salmon Pistachio

Salmon filet crusted with pistachios, broiled & served on a bed of sautéed greens served with a side of mashed potatoes

Shrimp and Grits

Jumbo shrimps sautéed with onion, celery, and bell peppers in a spicy wine sauce, finish with heavy cream. Served over cheddar cheese grits

Lobster Tail

From the Australian Waters, 6 oz tail broiled in a lemon wine butter, Served with mashed potatoes and seasoned vegetables

Shrimp and Scallop Pomadoro 32

Jumbo shrimps & sea scallops sautéed in wine, tomatoes, and basil served over penne pasta

Fried Shrimp

Panko coated jumbo shrimps fried to golden brown served with cocktail sauce, fries and cole slaw

All entrées include choice of soup of the day or house salad



28 spic

28

36

32

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42

28