



3 for \$30 for 90 days to honor our 90th Anniversary

(Available 9/20 – 12/20/18 Starting at 4pm Daily)

Choice of Appetizer

PEI Mussels Fra Diavolo

Tasty, fresh Prince Edward Island Mussels sautéed with fresh garlic, chili flakes, herbs and our amazing spicy Pomodoro sauce.

Crispy Combo

Our tender Fried Calamari paired with our delicious Spicy Boom-Boom Shrimp.

Caesar Salad

Crisp romaine lettuce tossed in the classic fashion with our Homemade Dressing, Crisp croutons and finished with shaved Pecorino Romano cheese.

(Substitute a cup of our famous chowder or Lobster Bisque for any appetizer)

Choice of Entrée

Chicken Michele

Tender boneless breast of Chicken, dusted in seasoned flour, batter-dipped & sautéed with prosciutto, artichoke hearts & chopped plum tomato in a tasty white wine sauce, served with rice.

Shrimp Mediterranean

Tasty Shrimp in lightly seasoned flour, sautéed with fresh garlic, a touch of lemon juice, white wine, chopped plum tomatoes & a pinch of fresh dill, finished with Feta Cheese and served over Capellini Pasta.

Blackened Salmon Over Spinach Sauté

Fresh Fillet of Salmon, coated in our Creole seasoning blend & pan-blackened to spicy perfection, served over a bed of sautéed spinach, fresh garlic, roasted red peppers & white cannellini beans.

Coffee Rubbed Flat-Iron Steak

A tender, grilled to order Flat-Iron Steak, rubbed with our homemade coffee seasoning topped with caramelized onions and served with mashed potatoes

Choice of Dessert

Apple Pie

Flourless Chocolate Torte

Key Lime Pie

Cheesecake

Scoop of Ice Cream