



## Christmas Eve Specials

### Soup

**Manhattan Seafood Chowder or Lobster Bisque \$10**

### Antipasto

#### **Hot Antipasto**

Baked Clams, Clams Casino, Shrimp Oreganata and Eggplant Rollatine \$18

#### **Homemade Crab Cake**

Louisiana Style Crab Cake with a Creamy Roasted Corn Salsa and Crispy Onions \$14

#### **Baked Stuffed Artichoke**

Fresh Artichoke Stuffed with Seasoned Breadcrumbs, Baked with Garlic and Xtra Virgin Olive Oil \$12

#### **Oysters Rockefeller**

Fresh Blue Point Oysters Baked with a Spinach Pernod Cream Sauce \$16

### Pasta

#### **Misto di Mare**

Fresh Little Neck Clams, Mussels, Shrimp and Scallops in a Marinara Sauce over Linguini \$28

### Entrées

#### **Stuffed Shrimp**

Jumbo Shrimp Stuffed with Shrimp and Crabmeat in a Lobster Sauce over Risotto \$32

#### **Branzino alla Grillia**

Grilled Mediterranean Sea Bass over Broccoli-Rabe with a Garlic and Herb Emulsion \$32

#### **Veal Ossobuco**

Braised Veal Shank with a Natural Veal Ragu' Served over Risotto \$38

#### **Surf and Turf**

8oz. Lobster Tail and N.Y. Strip Steak with a Baked Potato and Fresh Vegetables  
Served with Sour Cream and Drawn Butter \$45

#### **Rack of Lamb**

Charcoal Grilled Baby Lamb Chops with Grilled Asparagus and Roasted Potatoes \$42

*Buon Appetito e Grazie*