

THANKSGIVING MENU

Please let your server know of any allergies you may have & we will do our best to accommodate!
We cannot separate checks. A 20% gratuity will be added to parties of 5 or more

STARTERS

RAW BAR: cocktail sauce, lemon (gluten free)

\$16.99 4 SHRIMP COCKTAIL

\$18.00 6 OYSTERS

\$13.99 6 CLAMS

SOUPS: served w/oyster crackers

\$7.99 NE CLAM CHOWDER (contains bacon)

\$6.99 BUTTERNUT SQUASH BISQUE

\$19.99 6 OYSTERS ROCKEFELLER (gluten free)

\$18.00 COCONUT SHRIMP

Fried jumbo shrimp coated in coconut flakes served w/a sweet & spicy Thai chili dipping sauce

\$12.99 FRIED CALAMARI

Fried rings & tentacles served w/marinara sauce & a garlic aioli dipping sauce

\$18.99 TUNA POKE NACHOS (served raw)

House made corn chips, ahi tuna, avocado, jalapeños, scallions, chipotle aioli & sesame seeds

\$17.99 BLACKENED SCALLOPS (gluten free)

Diver scallops seared w/our blackening spice, served w/Gorgonzola & key lime aioli

\$14.99 CLAMS CASINO (gluten free)

6 clams baked w/casino butter, topped w/bacon

\$12.99 STUFFED MUSHROOM

1 whole portobello mushroom cap stuffed w/a sausage stuffing served w/a pink vodka sauce

\$13.99 VEGGIE SPRING ROLLS (vegetarian)

Served w/a sweet & spicy Thai chili dipping sauce

\$11.99 FRIED BURRATA (vegetarian)

Served in a marinara sauce topped w/basil pesto

ENTRÉES

Add a house salad \$4.99 or Caesar salad \$5.99
PLEASE, NO SUBSTITUTIONS

ROASTED TURKEY DINNER \$28.99

Roasted turkey breast, mashed potatoes, mashed sweet potatoes, sage stuffing, gravy, mixed vegetables, & cranberry sauce

LAMB CHOPS (gluten free) \$36.99

Grilled to your liking, served w/a creamy horseradish sauce, mashed potatoes & mixed vegetables

PAPPARDELLE BOLOGNESE \$28.99

House made bolognese sauce tossed w/ribbon pasta
Substitute gluten free pasta \$3.99

CHILEAN SEA BASS (gluten free) \$32.99

Baked over spinach & cannellini beans w/a white wine beurre blanc sauce

STUFFED SHRIMP \$27.99

3 jumbo shrimp stuffed w/our crabmeat stuffing served w/drawn butter, rice pilaf & mixed vegetables

CRANBERRY GLAZED SALMON (gluten free) \$28.99

Grilled salmon topped w/a cranberry glaze, served w/mashed potatoes & mixed vegetables

FRIED SEAFOOD PLATTER \$35.99

2 pieces of cod, scallops, clam strips, shrimp
Served w/French fries, tartar sauce & cocktail sauce

LOBSTER RAVIOLI \$28.99

Lobster filled raviolis served w/a brandy cream sauce

NY SIRLOIN (gluten free) \$36.99

Certified Angus beef grilled to your liking, topped w/a caramelized onion compound butter served w/mashed potatoes & mixed vegetables

CHICKEN OUTRIGGERS \$25.99

Chicken breast sautéed in a brandy cream sauce topped w/portobello mushrooms, artichoke hearts, sun-dried tomatoes served w/mashed potatoes & mixed vegetables
(Gluten free available)

MUSHROOM TAHINI BOWL (vegan) \$21.99

Portobello mushrooms, broccoli, red peppers, zucchini, carrots, red onions over jasmine rice w/tahini sauce
Add chicken \$4 Add jumbo shrimp \$8

VEGETABLE PASTA (vegan) \$25.99

Gluten free pasta, carrots, zucchini, yellow squash, broccoli, marinara sauce, drizzled w/basil pesto

