

August Recession Lunch Specials



All Specials \$10.00

Broiled Seafood Platter

Stuffed Fillet of Bass, Stuffed Shrimp & Baked Clam
served with rice

Fish & Chips

Steamed Mussels
served over angel hair pasta

Scallops a la Bianca
with sun dried tomatoes & spinach
served over angel hair pasta

Broiled or Pan Seared Fillet of Bass
in a lemon white wine sauce served with rice

Stuffed Fillet of Flounder
with crabmeat stuffing served with rice

Flounder Parmigiana
Served with spaghetti

Grilled Shrimp & Grilled Eggplant
with melted mozzarella cheese & a basil garlic
sauce

Shrimp Parmigiana Oreganata
served with spaghetti

Sea Basin's Homemade Crab Cakes
served on a bed of mesclun greens with a honey
Dijon sauce served with coleslaw

Stuffed Portabella Mushroom
with crabmeat stuffing & Bay Scallops
served with coleslaw

Veal & Eggplant Sorrentino
with prosciutto, mushrooms & melted mozzarella
cheese in a Marsala wine sauce
served with spaghetti

Veal Parmigiana
served with spaghetti

Chicken & Penne a la Bianca
with spinach & sun dried tomatoes

Chicken & Broccoli Francese

Chicken Parmigiana
served with spaghetti

Baked Chicken & Grilled Eggplant
with melted mozzarella cheese & a basil garlic
sauce

Baked Chicken
topped with diced long island tomatoes, cucumbers
& red peppers with olive oil and a touch of balsamic
vinegar
served with asparagus

Eggplant Rollatini
with ricotta cheese, marinara sauce & melted
mozzarella cheese
served with spaghetti

Lasagna Parmigiana

Ravioli & Meatballs

Boneless Grilled Pork Chop
with sautéed mushrooms & mashed potatoes

Sautéed Calves Liver
topped with bacon or onions
served with mashed potatoes & vegetable

Sliced Filet Mignon
served with mashed potatoes & vegetable

Includes Soup or Salad and Coffee

No substitutions

These specials will be available for the month of August
Not available for groups over 15 people

Appetizers



Baked Clams
\$6.95

Clams Casino
\$7.95

Grilled Shrimp & Grilled
Feta
\$9.95

Steamed Mussels or
Mussels Marinara
\$7.95

Mozzarella Sticks
\$7.95

Shrimp Cocktail
\$8.95

Fried Calamari for Two
\$9.95

Scallops wrapped in
Bacon
\$7.95

Grilled Portabella
served over mesclun greens
\$6.95

Stuffed Mushrooms
with crabmeat stuffing
\$6.95

Grilled Eggplant
with marinara sauce & melted
mozzarella cheese
\$7.95

Tomato Oreganata
with melted mozzarella cheese
\$6.95

**Clams on the Half Shell
\$7.95

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Salads & Wraps



All Salad & Wraps \$10.00

Calamari Salad
served over mesclun greens

Grilled Chicken & Fresh Mozzarella
served over mesclun greens & roasted red peppers topped with a low fat raspberry vinaigrette

Greek Salad with Grilled Chicken

Grilled Chicken Caesar Salad

Grilled Chicken Wrap
with roasted red peppers served with coleslaw

Wine Specials



Fetzer

White Zinfandel (California)

flavors of cherry and strawberry lead to a mildly sweet, crisp, clean finish

\$15.00

Xplorador

Chardonnay (Chile)

aromas of tropical fruit paired with green apple and a backdrop of vanilla

\$15.00

Frontera

Sauvignon Blanc (Chile)

this light-bodied wine is clean and crisp, with lemon and peach flavors and a brisk, dry finish

\$15.00

Santa Marina

Pinot Grigio (Italy)

with apple and pineapple aromas and flavors, this full bodied wine has a pleasantly soft palate and a long finish

\$16.00

Natura "Organic"

Cabernet Sauvignon (Chile)

elegant aromas of ripe fruit blended well with oak, chocolate and vanilla

\$21.00

Cecchi

Chianti (Italy)

ruby in color, concentrated black-cherry flavors complemented by tobacco undertones

\$15.00

Palo Alto

"Red Reserve"

Merlot (Chile)

waves of blackberry, black plum & huckleberry aromas merging with notes of tar, tobacco & vanilla oak

\$17.00

Mirassou

Pinot Noir (California)

balances intense fruit flavors with delicate aromas and subtle fruit hints of oak

\$16.00