

Captain seat by the water - \$89

First Mate seat at the terrace - \$79

Sailor seat inside & at the bar - \$59



Reservations from 5:00 to 6:45

3 Course meal - choice of one Starter, one Main Course & one dessert from the menu below

## Serenaded by one of the best Elvis impersonators David Morin

### Starters

**1/2dz Shucked Oysters, Blue Point Connecticut** ⊗

**Lobster, Octopus & Conch Ceviche** ⊗

Succulent chunks of Maine lobster, julienned Portuguese octopus and Bahamian conch in a citrus based ceviche preparation.

**Lobster Ceviche** ⊗

Succulent chunks of Maine lobster served over a bed of baby arugula with lemon and olive oil vinaigrette.

**Lobster Bisque** ⊗

Chunks of Lobster meat in a Cognac Cream Bisque.

**Mediterranean Mussels**

Black Mediterranean Mussels prepared Fradiavolo or White wine, garlic, lemon sauce.

**Grilled Artichokes**

Baby artichokes wrapped in maple honey bacon, grilled, served over bruschetta tomatoes.

**Little Neck Clams**

Little Neck Clams prepared Fradiavolo or White wine, garlic, lemon sauce.

**Fried Calamari**

Flour dusted calamari rings, flash fried and sided with Fradiavolo sauce.

**Old School Meatballs**

Served with tomato sauce and ricotta cheese.

**Buffalo Mozzarella**

Creamy buttery Mozzarella served over sautéed broccoli rabe & garlic.

**Mozzarella Caprese**

Beefsteak tomato, imported Buffalo Mozzarella and fresh basil, crowned with grilled glazed peppers, drizzled with aged Balsamic vinaigrette & served with homemade crostini.

**Caesar Salad**

Romaine hearts and homemade croutons tossed in a Caesar dressing, topped with shaved Parmigiano Reggiano cheese.

### Main Course

**Cut of the Day** - Ask our server for daily offerings

**Grilled Lamb Chops** ⊗

Single bone cut rack of New Zealand Lamb served with rosemary aged port wine reduction sauce and two sides.

**Chicken Boscaiola**

Ground chicken in a light port wine sauce with baby bella mushrooms and tomatoes, tossed in fusilli pasta.

**Maine Lobster Catalana**

Shelled Maine lobster and Little Neck Clams prepared in a caramelized onions and fresh diced tomatoes spicy red sauce, served over fettuccine.

**Fettuccine Alfredo**

Fettuccine in a creamy Alfredo sauce

Optional: Add Chicken or Shrimp

**Fusilli Bolognese**

Fusilli served in a Veal and Beef Bolognese sauce.

**Linguini with Clams**

Little Neck Clams prepared in a white wine garlic or Marinara sauce, served over Linguini.

**Fusilli Big Apple**

Fusilli in fresh, chunky, pink Marinara sauce with smoked bacon and Parmigiano Reggiano Cheese.

Optional: Add Chicken or Shrimp

**Gambero Arrabiata**

Jumbo Shrimp sautéed in spicy, chunky tomato sauce with garlic and black olives, served over fettuccine.

**Fettuccine Ai Porcini**

Fettuccine with wild porcini mushrooms in a truffle cream sauce.

**Mario's Lobster Mac & Cheese**

Shelled succulent Maine Lobster served over paccheri pasta with velvety saffron Parmigiano cream sauce.

**Catch of the Day** - Ask our server for daily offerings

**Branzino**

Mediterranean Sea Bass butterflied and deboned, pan seared in a light Sicilian scampi sauce served over sautéed spinach.

**Salmon Portofino**

Boneless Atlantic salmon topped with tomatoes, garlic & herbs, wrapped in parchment paper and baked, served with sweet potato fries.

**Shrimp Meraviglia**

Jumbo butterflied shrimp flash fried, served over broccoli rabe, drizzled with Soy, Sweet Thai Chili sauce and sesame seed.

**Ahi Tuna Rolls** ⊗

Sushi-grade Yellowfin Ahi Tuna pepper crusted, wrapped around arugula drizzled with Soy, Sweet Thai Chili sauce and sesame seeds

**After 7:00 \$59 three course menu  
anywhere in the restaurant.**

**Non-dining walk in:**

**\$25 cover charge at the bar  
(includes one house drink)**

⊗ - Gluten free

### Desserts

**Sfogliatelle**

**Cannoli**