

TODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE

FRENCH ONION SOUP 9 (PLUS 5 W ENTRÉE) CHICKEN NOODLE 8

**LOBSTER CLAM BAKE - 4 oz tail, clams, shrimp, mussels,
in a old bay clam broth with corn on the cob, potato, hush puppies 29**

PAN SEARED DIVER SCALLOPS –

served over lobster ravioli in a lobster sherry shallot cream sauce with english peas & mushrooms 32

MARINATED HANGER STEAK – sauteed vegetables, herb roasted potato, teriyaki glaze 29

SESAME CRUSTED AHI TUNA – – sesame noodles, sir fried veggies, teriyaki glaze 29

FRUTTI DI MARE – lobster, shrimp, clams, mussels, linguini in a white wine tomato clam broth 34

RED WINE BRAISED SHORT RIB RAGU – served over pappardelle, ricotta 28

ADMIRAL ALAN'S CHICKEN (GENERAL TSO) – chicken eggroll, jasmine rice, sauteed vegetables 26

ITALIAN DUO – VEAL PARMESAN WITH FRESH MOZZARELLA & QUATTRO FORMAGGI RAVIOLI 28

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

SCALLOPS 29 SESAME CRUSTED AHI TUNA 29 HANGER STEAK 29 SALMON 28 SHRIMP 26

PAN SEARED RAINBOW TROUT –

simply seasoned, roasted potato, sauteed vegetables, citrus butter 26

CLAMS LINGUINE – sauteed muddlenecks & chopped clams in a clam white wine broth, fresh herbs 28

PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta with english peas & cherry tomato 26

LASAGNA BOLOGNESE – our beef & sausage blend, garlic crostini 24

ITALIAN MEATLOAF – sauteed seasonal vegetables, roasted potato, marinara 24

BLACKENED FISH TACOS – pineapple mango salsa, chipotle aioli 21