

HOLIDAY CLASSIC SPECIALS

Raw Oysters 1.99 **Fried Oysters 2.99**

Zuppa Di Pesce *Italian classic fish feast: Shrimp, Scallops, calamari, clams, mussels, haddock, 27 add a lobster tail 45*

Spaghetti Calamari Arrabiata 19.99

Holiday Broiled Seafood Platter *10oz Lobster tail, 3 Jumbo Scallops, 3 Jumbo Shrimp 4oz Halibut in a lemon butter 39.99*

Crab & Filet *7oz Filet Mignon topped with the best crab cake in town 35*

Broiled Grouper *topped with homemade cranberry orange glaze 27.99*

Baileys All-Natural Chicken Breast *pan seared with portabella and white mushrooms, with cranberries in a Baileys cream sauce 18.99*

Homemade Prosciutto & 3 Cheese Ravioli *stuffed with 3 Italian cheeses and prosciutto purse ravioli with a tomato basil sauce and topped with crispy Italian prosciutto 18.99*

**WE ARE OPEN
NEW YEARS EVE
FEATURING A SPECIAL MENU
MAKE YOUR RESERVATIONS
NOW**

Appetizer and Dinner Specials

Jumbo Lump Crab Cake	<i>Voted the best in town!</i>	15	Crab Bisque	6.00
Homemade Arancini	7.99		Homemade Spinach and Artichoke Rangoons	7.99
Greek Shrimp	10		Local Zucchini fried with marinara dipping sauce	6.99
Crispy Brussels Sprouts	<i>tossed with light Cajun seasoning and parmesan over marinara</i>			7.99

Entrée Specials

Pillow Case Gnocchi	<i>Italian Cheese Filled Gnocchi with our homemade marinara</i>	17.99
Long-Bone Provini Veal Chop	<i>topped with our three mushroom demi glaze</i>	25.99
Marsala Combo	<i>Shrimp, Veal, and chicken</i>	23.00
14oz Wagyu Kobe Ribeye	<i>with maître-d horseradish butter</i>	35.99
Fresh, Very Limited Black Cod Piccata	<i>Black Cod in our Piccata sauce with capers</i>	19.99
King Surf 'N Turf	<i>22oz Prime Porterhouse & 10oz Lobster Tail</i>	49.99
20oz Prime Tomahawk Queen Cut Ribeye	<i>with caramelized onions</i>	33.00
Colossal King Crab Leg	<i>1 pound already split for you with drawn butter</i>	44.00
Haddock Napolitano	<i>olives, sun-dried tomatoes, with provolone cheese in a white wine sauce</i>	21.00
Drunken Cajun Fettucine Seafood	23 Filet Tips 23 Chicken 20	<i>cajun cream sauce</i>
Chilean Seabass	<i>pan-seared over pink sauce with crab topped with asparagus points</i>	27.00
In House Smoked Salmon over Mixed Veggies		24.00
Lobster Fest 2	<i>10oz tails with side and salad</i>	45.00
Youngstown Surf 'N Turf	<i>Italian filet medallions & shrimp scampi</i>	25.00
Italian Style Shrimp	<i>jumbo shrimp with sweet and hot peppers, tomatoes, in a white wine sauce</i>	18.00
7oz Filet a la Oscar	<i>topped with jumbo lump crab, béarnaise sauce and asparagus tips</i>	28.00
Fresh Lake Erie Perch	<i>Crispy Fried, blackened</i>	18.99

Youngstown, Ohio
Since 1986