13th Annual VIP Lobster and Clam Bake

The Best In Town!

Sunday, November 15th
3:00-6:00pm
And 6:00-9:00pm

Station Square Ristorante
4250 Belmont Ave

Big Italian Antipasto

2-9oz Maine Lobster tails, Mussels, chicken, carved turkey, carved prime rib, corn-on-the-cob, roast potatoes, green beans, red and white clam chowder

Baby carrots, 2 pasta dishes & More!

Live Music -cash-bar

Limited Seating

$75.00 per person
Appetizer and Dinner Specials

**Jumbo Lump Crab Cake**  Voted the best in town!  15
**Homemade Arancini**  7.99  **Homemade Spinach and Artichoke Rangoons**  7.99
**Greek Shrimp**  10  **Local Zucchini** fried with marinara dipping sauce  6.99
**Station Square Famous Zucchini Blossoms**  3/7.99  **Crab Bisque**  6.00
**Crispy Brussels Sprouts** tossed with light Cajun seasoning and parmesan over marinara  7.99
**Pillow Case Gnocchi** Italian Cheese Filled Gnocchi with our homemade marinara  17.99
**Filet Mignon Tip Stroganoff** over fettuccini  22.00
**9oz Center Cut Black Angus** 28 day aged Filet espresso crust over wine reduction  29.00
**Long Bone Provini Veal Chop** with a porcini mushroom demi glaze  26.99
**Parrot Fish—The Most Colorful Fish in the World**  22.99
From Australia, pan seared with tri-colored cherry tomatoes and garlic butter in a Chardonnay sauce
**Fresh, Very Limited Black Cod Piccata** Black Cod in our Piccata sauce with capers  19.99
**King Surf ‘N Turf** 22oz Prime Porterhouse & 10oz Lobster Tail  49.99
**Fresh Lake Erie Perch**, broiled, fried, blackened  18.99
**14oz Wagyu Kobe Ribeye Filet** topped with Maître-d Horseradish and herb butter  35.99
**Braised Colorado Lamb Shank** Over risotto and topped with natural reduction sauce  22.99
**40oz Prime Tomahawk Ribeye** The Biggest Steak in Town  64.99
Grilled over an open fire and cooked to your temp and topped with caramelized onions
**Colossal King Crab Leg** 1 pound already split for you with drawn butter  44.00
**Haddock Napolitano** olives, sun-dried tomatoes, with provolone cheese in a white wine sauce  21.00
**Drunken Cajun Fettuccine Seafood** 23 Filet Tips 23 Chicken 20 cajun cream sauce  27.00
**Chilean Seabass** pan-seared over pink sauce with with crab topped with asparagus points  27.00
**In House Smoked Salmon over Mixed Veggies**  24.00
**Lobster Fest** 2 10oz tails with side and salad  45.00
**Youngstown Surf ‘N Turf** Italian filet medallions & shrimp scampi  25.00
**Italian Style Shrimp** jumbo shrimp with sweet and hot peppers, tomatoes, in a white wine sauce  18.00
**7oz Filet a la Oscar** topped with umbo lump crab, béarnaise sauce and asparagus tips  28.00