***Soups & Starters***

***Stuffed Artichoke*** *With goat cheese and oreganata bread crumb ~13****Mushroom Caps*** *Filled with a wild mushroom and fresh mozzarella stuffing ~****9*** ***Fresh Mozzarella*** *Served on garlic flats with red onion and sun-dried tomatoes, drizzled with extra virgin cold pressed olive oil & balsamic vinegar ~ 10****Southwestern Buffalo Wings*** *Served Mild or Wild! ~ 9****Local Little Neck Clams*** *Fresh from our local waters...
Choose: Oreganata or Casino Style ~ 10****Viennese Coach Stuffed Baked Clams****Stuffed with chopped clams and seasoned bread crumbs ~ 9****Baked French Onion Soup*** *Traditional style...
Crowned with melted Cheese ~ 6*  ***Baked Oysters*** *Choose: Oreganata or Casino Style  ~ 13****Soup of the Day*** *Ask your server about today's selection ~ 6****Salads***

***House Salad*** *Fresh baby greens with chopped tomatoes, red onions, and cucumbers, served with our beefsteak tomato dressing
Full ~ 10**•  Half ~****6******Fresh Berry and Nut Salad*** *Our most popular salad...  Baby greens topped with fresh berries, crumbled Gorgonzola cheese, toasted almonds & walnuts, tossed in a raspberry vinaigrette Full ~ 11  •  Half ~****7******Caesar Salad*** *Our traditional Caesar dressing tossed with crisp romaine lettuce hearts, Asiago cheese and herb croutons
Full 11  •  Half ~****7*** ***California Beefsteak Salad*** *Sliced vine ripened beefsteak tomatoes, red onion, grilled eggplant, and fresh mozzarella, topped with California beefsteak dressing Full ~ 12 • Half ~ 6****Salad Toppers*** *Grilled or Blackened Chicken 10 Grilled or Blackened Shrimp 3.75 each****Dressings*** *Raspberry Vinaigrette, California Beefsteak,  Dijon Mustard, Oil & Vinegar, Gorgonzola, Extra Gorgonzola ~ 2*

***All of our homemade dressings are available to take home***

***Seafood***

 ***Sesame Crusted Ahi Tuna*** *Drizzled with Hoisin sauce, garnished with wasabi and pickled ginger ~ 26****Spa Fish,
Choose: Salmon, Shrimp or Tuna.*** *Grilled then topped with roasted peppers, fresh and sun-dried tomatoes,
red onions, fresh basil
and balsamic vinegar ~ 26*

***Shrimp Kokomo*** *Jumbo shrimp sautéed with garlic, shallots, capers, fresh tomatoes, artichoke hearts, and wine ~ 25****Wood Roasted Salmon*** *Dusted with dry mustard and  herbs, topped with pumpkin vinaigrette and toasted pumpkin seeds ~ 25*
***Shrimp Orleans*** *Panko crusted jumbo shrimp pan fried and served with a Cajun remoulade ~ 25*  ***Rigatoni ala Vodka****~ 18
Add Grilled or Blackened Shrimp  ~ 3.75each****Sole Oreganata*** *with jumbo shrimp and sea scallops ~ 30****From the Raw Bar***

***The Freshest Oysters and Clams, dug from the local waters of Oyster Bay***

***Frank M. Flowers Oysters*** *½ Dozen ~ 12
Full Dozen ~ 22****North Shore Little Neck Clams*** *½ Dozen ~ 9
Full Dozen ~ 17****Shrimp Cocktail*** *Five jumbo shrimp served chilled with our homemade cocktail sauce* ***Jumbo Lump Crabmeat Cocktail****~ 17*