

Early Bird Dinners

Monday-Thursday 3:00PM- 6:00PM

Friday-Sunday 3:00PM-5:00PM

DINNER INCLUDES

*CHOICE OF CLAM CHOWDER, SOUP OF THE DAY, OR A SMALL GREEN SALAD- CESAR SALAD- \$2.00 extra

* DESSERT: CHOICE OF VANILLA OR SPUMONI ICE CREAM, SHERBET, OR TAPOPCA OR STRAWBERRY JELLO

\$11.95

PASTA PRIMAVERA (mushroom, zucchini, tomato, broccoli carrot) Rigatoni pasta sautéed w/ olive oil, garlic, & marinara sauce

\$11.95

Choice of rice pilaf, garlic mashed potatoes, baked potato, French fries, or jasmine rice & fresh steamed vegetables

EGGPLANT PARMIGIANA

Breaded eggplant baked w/ marinara sauce & melted mozzarella cheese

\$12.95

LAMB SHANK served w/ rosemary herb sauce & mint jelly

SALMON served w/ lemon butter caper sauce

TERIYAKI SALMON

PETRALE SOLE DORE served w/ lemon butter caper sauce

BLACKENED SNAPPER marinated in Cajun spices (spicy)

SNAPPER served w/ lemon butter caper sauce

CALAMARI STEAK DORE served w/ lemon butter caper sauce

GOLDEN FRIED OYSTERS made w/ homemade batter

GOLDEN FRED PRAWNS made w/ homemade batter

PIER 29 PORK LOINS

Charbroiled boneless pork loins, marinated in honey garlic soy sauce

ANGUS PRIME RIB Boneless, petite cut

TERIYAKI ANGUS NEW YORK STEAK Petite cut

ANGUS NEW YORK STEAK Petite cut

CHICKEN MARSALA served w/ fresh mushrooms & wine sauce

TERIYAKI CHICKEN

FRIED CHICKEN ½ chicken made w/ homemade batter

OLD FASHIONED CHICKEN FRIED STEAK

Breaded strip loin served w/ homemade country sausage gravy

(CHEF'S SPECIAL- please ask server)

No substitution. Menu and price subject to change or cancellation without notice. Menu does not apply on special holidays, discount coupons, or banquets.

Party of 6 or more will add 16% gratuity to the check
Split plate charge \$5.00

Corkage Fee

750 ML \$15.00

Magnum \$22.00

Dessert Service Fee \$0.75 per person