

## *Seafood*

*Served with House salad Pasta or potato or veg. dujour*

<b>Calamari w/Marinara Sauce</b>	<b>14.95</b>
<b>Scallop and Shrimp</b> Alfredo over Fettucine w/Brocoli and Roasted peppers	<b>18.95</b>
<b>Shrimp and Lobster Marinara over Linquine</b>	<b>23.95</b>
<b>Lobster Tails 7oz. (single tail)</b>	<b>19.95</b>
<b>( twin tails)</b>	<b>36.95</b>
<b>Lobster Tail (Francaise, Fra Diavalo) add \$2.00 per tail</b>	
<b>Red or White Fresh Clam Sauce on Pasta</b>	<b>15.95</b>
<b>Shrimp Marinara on Pasta</b>	<b>15.95</b>
<b>Shrimp Francaise</b>	<b>16.95</b>
<b>Shrimp Scampi</b>	<b>16.95</b>
<b>Shrimp Deep Fried</b>	<b>15.95</b>
<b>Fresh Scallops Fried or Broiled</b>	<b>15.95</b>
<b>Haddock Francaise</b>	<b>14.50</b>
<b>Fresh Haddock Fried or Broiled</b>	<b>12.95</b>
<b>Fresh Haddock Marinara</b>	<b>13.95</b>
<b>Hot Seafood Antipasto (House Specialty)</b>	<b>16.95</b>

## *Chicken*

*Served w/ House salad & Pasta or Potato or Veg du jour*

<b>Chicken Breast Cutlet</b>	<b>12.95</b>
<b>Chicken Breast Cutlet Parmigiana</b>	<b>13.95</b>
<b>Chicken Breast Francaise</b>	<b>14.95</b>
<b>Chicken Riggies w/Hot Peppers</b>	<b>13.95</b>
<b>Charbroiled Chicken Breast</b>	<b>11.95</b>
<b>Chicken ( Boneless ) Cacciatore</b>	<b>13.95</b>
<b>Chicken ( Boneless ) Vino Bianco</b>	<b>14.95</b>
<b>Chicken ( Boneless ) Marsala</b>	<b>14.95</b>
<b>Chicken Copani</b>	<b>16.95</b>

W/ Portbella Mushrooms, Grilled Eggplant, Sundried Tomatoes and Asiago Cheese