

DAILY SPECIALS

Here is a sampling of some of our favorite specials offered throughout the year. Items and prices are subject to change based on market/global conditions and availability.

OYSTERS -n- SHELLFISH

- FISHING CREEK (Del.) ... \$1.85 ea. MALPEQUE (P.E.I.) ... \$2.25 ea.**
PINE ISLAND "FLOWERS" (L.I.) ... \$2.40 ea. KUMOMOTO (Ca.) ... \$2.75 ea.
**OYSTER SAMPLER – 3 each of Today's Regional Oysters with
Cocktail Sauce, Horseradish and Mignonette ... \$27.95**
LITTLENECK CLAMS ... \$1.35 ea. CHILLED GULF SHRIMP COCKTAIL ... \$2.75 ea.
OUR FAMOUS LOCALLY HARVESTED STEAMERS (for 2) w/ Garlic Broth & Drawn Butter ... \$17.95
MUSSEL POT: (for 2)- Steamed Mussels w/ bacon, peppers, onions, parmesan, oreganata crumbs..\$15.95

APPETIZERS

- BUFFALO CHICKEN DIP - Shredded Chicken tossed with Spicy Buffalo Sauce,
Bleu Cheese Diced Carrots and Celery. Served with Nacho Chips ... \$12.95**
**SIRLION STEAK QUESADILLA – Sliced Steak, Portobello Mushrooms, Gorgonzola, Caramelized Onions,
Jack & Cheddar with Jalapenos, Guacamole, Salsa & Sour Cream ... \$12.95**
BRAISED SHORT RIB SLIDDERS –w/ Crispy Onions, Horseradish sauce... \$11.95
KUNG PAO WINGS, THAI PEANUT WINGS, "JERKED" WINGS ... \$11.95 KUNG PAO CALAMARI ... \$11.95
COCONUT SHRIMP with Mango Coulis, Watermelon & Jalapeno Salsa ... \$8.95
KOBE "PIGS IN A BLANKET" w/ Caraway Sauerkraut, Dijon Mustard, Steakhouse Catsup...\$9.95
LOBSTER-SEAFOOD SPRING ROLLS w/ Sweet-n-Sour Ponzu dipping sauce...\$ 9.95

BRICK OVEN FLATBREADS

- SHRIMP FLATBREAD–Grilled Shrimp, Garlic Hummus, Sundried Tomatoes, Mozzarella & Garlic Chives... \$11**
**BLACKENED CHICKEN FLATBREAD – Cajun Chicken, Guacamole,
Monterey Jack, Cheddar, Roast Pepper and Scallions ... \$11**
WILD FOREST MUSHROOM –Portobello, Shiitake, Porcini, Gouda, Mozzarella, Roast Garlic, Truffle Oil ... \$10

ENTRÉES

- MY "BIG FAT" GREEK SHRIMP SALAD – Chopped Romaine, Cukes, Peppers, Celery Olives,
Red Onion, Feta Cheese, Cherry Tomatoes, Red Wine Feta Vinaigrette, Crispy Flatbread ... \$17.95**
**CHILLED ½ LOBSTER SALAD Half lobster stuffed with Lobster-Shrimp-Crab salad over mesclun greens
Asparagus, Avocado, Beefsteak Yellow Tomatoes, Hearts of Palm, Carrot-Ginger Dressing ... \$23.95**
BISON BURGER – Mozzarella, Caramelized Onions, Portobello, Steak Sauce, Sweet Fries...\$15.95
**CRAB & TOMATO CRUSTED CHILEAN SEA BASS over Fresh Herb & Mushroom Risotto
with Baby String Beans and Lobster Sauce ... \$27.95**
**BUTTERNUT SQUASH RAVIOLI & L.I. DUCK BREAST- with Wild Mushrooms, Cranberries, Walnuts,
Spinach, Goat Cheese, Brown Butter Pancetta Sage Sauce...\$ \$19.95**
**OUR VERY OWN LAMB SHEPPHERDS PIE- Tender cubes of Lamb Sautéed in a Natural Pan Jus,
Rosemary Essence, topped with Butter whipped Mashed Potatoes...\$21.95**
BLACKENED MONTAUK SWORDFISH – w/ Roast Corn Salsa, Fiesta Rice Pilaf, Sautéed Spinach...\$24.95
**ROASTED SEAFOOD SAMPLING- Half Lobster Oreganata, Crab Stuffed Ocean Bass, Shrimp & Scallop
"Scampi", Garden Rice Pilaf, Seasonal Vegetables, Citrus Chardonnay Au Jus...\$26.95**
RED SNAPPER FRANCAISE- Sautéed w/ Rock Shrimp, Forbidden Rice, Sautéed Spinach...\$23.95

COLASSAL PORK SHANK OSSO BUCCO- w/ Braised Raspberry Red Cabbage, Sweet Maple Mashed Potatoes, Jericho Cider Mill Apple Demi Glace...\$22.95

THE FAMOUS CLAMBAKE- (seasonal)- 1 lb. Lobster, 1 lb. Mussels, 1 lb. Steamers, Corn on the Cob, Red Skin Potatoes, Broth, Butter, Garden Salad...\$Market.

FIELD & STREAM- Baby Field Greens, Grilled & Sautéed Vegetables, Asparagus, Portobello, Red Pepper Hummus, Rice Pilaf, Crispy Salmon Cakes, Roast Corn Salsa...\$17.95

CRISPY MACADAMIA NUT CRUSTED SOFT SHELL CRABS- w/ Wasabi-Soy Baby Green Beans, Toasted Coconut Basmati Rice, Mango Aioli...\$24.95

FILET MIGNON TIPS with Gulf Shrimp, over Baked Potato, Shallot-Wild Mushroom Demi, Broccoli and Crispy Onions Straws ... \$22.95

ROAST ½ CHICKEN Marinated in Lime, Cilantro, Ginger, Garlic & Soy and Glazed w/ Sweet Chili-Teriyaki over Vegetable Fried Rice ... \$17.95

BBQ SAMPLING- BBQ'd Brisket, Baby Back Ribs, St. Louis Spare Ribs, Chipotle Wings, Maple Baked Beans, Sweet Fries, Slaw...\$23.95

SLOW ROASTED PRIME RIB of BEEF Au Jus (Boneless) with Twice Baked Potato (Bacon, Cheddar, Scallions & Sour Cream) and Wood Grilled Asparagus ... \$26.95

GRILLED "STEAKHOUSE" BLACK ANGUS N.Y. STRIP with Cream Spinach, Iron Skillet Home fries, Onion Rings, Steak Sauce, Wedge Salad...\$28.95

WILD GAME SAMPLER – Sliced Colorado Elk, Ostrich Tenderloin, Wild Boar & Cranberry Sausage, Sautéed Spinach, Blueberry Demi Glace and Porcini Mashed Potatoes ... \$27.95

CANTERBURY'S "FRIDAY" FISH FRY with Shrimp, Scallops, Ocean Bass and Clam Strips. Served with French Fries and Coleslaw ... \$21.95

SEAFOOD GUMBO – (Spicy) - Fresh Market Seafood in a Tomato-Creole Sauce with Andouille Sausage topped with Oreganata Oysters ...\$19.95

LUNCH SPECIALS AVAILABLE UPON REQUEST.

**CALL FOR TONIGHT'S SPECIALS/RESERVATIONS
516-922-3614**