

# Fresh Lobsta' & Colossal King Crab

## Steamed Lobster

1 ½ lb Market Price

Local, freshly steamed lobster cracked open for you & served with 2 sides and drawn butter.

## Bake-Stuffed Lobster

1 ½ lb Market Price

An absolute HIT! Homemade, Ritz Cracker stuffing full of scallops & shrimp, chopped onion & celery, plus fresh herbs! Slow-baked so please allow sufficient time.

## Colossal King Crab

~ 1 ½ lbs. Market Price ~ Jumbo 3 lbs. Market Price

A favorite! All split open for you and served with 2 sides & drawn butter.

## Fresh Ravioli, Tortellini, & Sautéed Pasta

### Porcini Mushroom Ravioli \$21.00

With grilled corn, scallions, wild mushroom, & roasted red peppers all in Sage Cream Sauce.

### Lobster Ravioli Market Price

With Roma tomatoes, scallions, garlic, & ¼ lb freshly shucked lobster meat in a rich & creamy lobster sauce.

### Tortellini Pesto or Tortellini Parmesan Cream \$14.99

Fresh cheese tortellini tossed with sliced Proscuitto, scallions, and tomatoes.

Add: Free-Range Chicken Breast \$ 4.99 \* Shrimp \$ 5.75

Sautéed pastas come w/ choice of Penne, Capellini, Linguini, or Whole Wheat Penne.

### Frutti DiMare \$26.50

Sautéed 1 lb of local little necks, freshly chopped sea clams, fresh Pt. Judith squid rings & tentacles, ¼ lb of shrimp, & 1 lb of fresh mussels tossed in garlic, shallots, wine, lemon, chili flakes, & tomato over Linguini.

### Grass-Fed Beef Bolognese \$23.00

Made with local, grass-fed beef along with fresh onions, garlic, Roma tomatoes, & Parmesan served over a bed of Whole Wheat Penne.

### Linguini Clam Sauce (White or Red) \$18.99

Sautéed chopped clams with garlic, shallots, white wine, butter, & fresh lemon juice tossed with Linguini and garnished with fresh steamed little necks.

### Chicken Penne \$17.99

Slow-cooked free-range chicken confit, grilled corn, roasted red peppers, smoked bacon, red onion, and roma tomatoes tossed with a parmesan cream sauce over Penne.

### Shrimp Scampi \$22.00

Sautéed shrimp, garlic, shallots, roma tomatoes, & sliced Proscuitto with Capellini.

### Lobster Fra Diavolo MARKET PRICE

DEVIL-iciously HOT! Sautéed garlic, shallots, Roma tomatoes, ground red chili flakes, marinara, fresh basil, and fresh, ¼ lb of house-cooked and peeled lobster meat tossed with Capellini.

*Please Note: Having our Chef's split Entrées may Result in a \$3.00 Splitting Charge.*