



August 13, 14, 15, 16

First Course

(Choose 1)

Jersey Tomato Salad

Fresh Jersey Tomatoes with Red Onion, Celery, Basil & EVOO over Arugula

Caprese en Carrozza

Layered Fried Mozzarella with Tomatoes and Basil, Drizzled with EVOO and Balsamic

Crab Fritters

Fried Crab Fritters served with a Lobster Bisque Sauce

Fried Calamari and Shrimp

Served with Marinara

Black and Blue Tuna

Sushi Grade Ahi Tuna Blackened Served with Vegetable Slaw and Specialty Sauces

Entrée

(Choose 1)

Grilled Pork Chop

Grilled Pork Chop served with Roasted Potatoes, Hot Cherry Peppers and Broccoli Rabe. Drizzled with Rosemary infused Olive Oil and Balsamic Glaze

Stuffed Salmon

Stuffed with Crab over a Bed of Spinach, Topped Breadcrumbs and a Beurre Blanc Sauce, Roasted Potato

Chicken and Crab

Sautéed Chicken, Jumbo Crab, Mushrooms and Roasted Red Peppers over Pappardelle in a Sherry Cream Sauce

Ocean

Lobster Tail, Scallops, Shrimp, Clams and Mussels
Served over a bed of Linguini in a White Herb Sauce

Dessert

Chefs Surprise

Cost \$65 Per Person, 20% Discount for 6:00 Seating

Soft Drinks, Coffee or Tea included

Reservations Required

CALL 609-848-9650 FOR RESERVATIONS