

ODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE

APPETIZER SPECIAL –

WAHOO CEVICHE – watermelon, pineapple, cilantro, fresno chili pepper, tostones 18

FRENCH ONION SOUP 9 (plus 5 w entree) BEEF MUSHROOM BARLEY 8

**LOCALLY CAUGHT WAHOO – pan seared, served over lobster & crab barley risotto,
with wild mushrooms & english peas 36**

GRILLED ANGUS RIB EYE –

gorgonzola crusted, served with steakhouse cut onion rings, sauteed mixed vegetables 34

PAN SEARED DIVER SCALLOPS –served over “lobster barley risotto”, with peas & mushrooms 34

FRUTTI DI MARE – lobster, shrimp, clams, mussels in a white wine tomato clam broth 34

LOBSTER & CRAB STUFFED BAKED FLOUNDER –

sweet potato mash, mixed vegetables, citrus beurre blanc 28

,ADMIRAL ALAN'S CHICKEN (GENERAL TSO) chicken eggroll, stir fried vegetables, jasmine rice 26

GRILLED MARINATED HANGER STEAK – herb roasted potato, sauteed mixed vegetables 32

SESAME CRUSTED AHI TUNA – – sesame noodles, sir fried veggies, teriyaki glaze 32

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

SCALLOPS 32 SESAME CRUSTED AHI TUNA 32 HANGER STEAK 32 SALMON 28 SHRIMP 26

WIENER SCHNITZEL –braised red cabbage with apples & bacon,sweet potato mash, polish mustard 26

CLAMS LINGUINE – sauteed middlenecks in a white wine clam broth, chopped clams, fresh herbs 28

PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta 26

LASAGNA BOLOGNESE – our beef & sausage blend, garlic crostini 24

ITALIAN MEATLOAF – herb roasted potato, sauteed mixed vegetables, marinara 24