

# *Seafood Extravaganza Dinner*

*\$36.95*

## **Appetizer or Soup**

Stuffed Clams ♦ Little Neck Clams ♦ Crab Cakes  
Fried Calamari

Steamers or Mussels in lemon, butter, garlic and wine  
Seafood Crepe (with creamy lobster sauce)  
Soup Du Jour

## **Salad**

Tossed Garden-fresh spring mix, tomatoes, cucumbers & croutons  
Russian ♦ Bleu Cheese ♦ Dijon Vinaigrette ♦ Creamy Herb

## **Entrees**

Half Lobster- stuffed with crab & seafood stuffing  
Shrimp Scampi- served in a garlic butter sauce  
Stuffed Shrimp-baked & stuffed with crab & seafood stuffing  
Cajun Norwegian Salmon- stuffed with crab & seafood stuffing  
Norwegian Salmon- broiled or poached with dill sauce  
Tuna Steak- broiled, with lemon and tartar sauce  
Swordfish Steak- broiled, with lemon & tartar sauce  
Broiled Stuffed Filet of Sole with crab & seafood stuffing  
Sea Bass- broiled & served in a white wine lemon butter sauce  
Seafood Crepes- served with a creamy lobster sauce  
Mahi Mahi- broiled & served in a white wine lemon butter sauce  
Fried Seafood Platter-shrimp, sea scallops & calamari served  
with Cajun tarter sauce  
Seafood Fra Diavalo- clams, mussels, scallops, calamari & shrimp  
over linguine

French Fries ♦ Homemade Spaetzle ♦ Home Fries  
Potato Pancakes ♦ Mashed Potatoes ♦ Baked Potato