

November Fish Fry Specials

November 1st

Greek Shrimp and Scallops \$24

Oregano and Lemon marinated Shrimp and Scallops sauteed with Garlic, Onions, Zucchini, Vine Ripe Tomatoes, White Wine and tossed with Orzo Pasta and baked with Feta Cheese, Kalamata Olives and Parsley

Cranberry Duck L'Orange \$32

Half a roasted Duck served over a Wild Rice, Cranberry, Pistachio Pilaf and sauteed Spinach. Finished with a Cranberry-Orange Sauce

November 8th

Cioppino \$28

Mussels and Shrimp simmered in a rich Italian Tomato Saffron Broth with Fennel, Pepper, Onion and Garlic. Topped with a deep fried Haddock Fillet and served with Garlic Bread

November 15th

Bacon-Wrapped Chicken Breast \$26

Pan roasted Bacon wrapped Chicken Breast stuffed with Spinach and Parmesan served over a Butternut Squash and Sage Risotto. Served with Apple Brandy Au Jus

November 22nd

Shrimp and Italian Sausage Orecchiette \$27

Shrimp and Italian Sausage sauteed with Fennel, Pepper, Onions and Garlic. Finished in a Basil Tomato Cream Sauce with Orecchiette Pasta and Parmesan.