



MEDITERRANEAN NIGHT

OFFERED ON THE LAST WEDNESDAY OF EVERY MONTH

APPETIZERS

SHRIMP DAKOTA

Jumbo Gulf shrimp seared in butter and garlic, topped with De Jonghe butter

\$12

GRILLED CALAMARI

Marinated and charred with pepperoncini and tomatoes

\$12

CHARRED OCTOPUS

Served in a Greek marinade of lemon, olive oil and spices

\$16

ENJOY A FREE DESSERT WITH THE PURCHASE OF ANY ENTREE BELOW

ENTRÉES

SHRIMP CARBONARA

Served in bacon cream Carbonara Sauce. Served with orecchiette pasta and breadcrumbs

\$24

SICILIAN SHRIMP ORECCHIETTE

Gulf shrimp, spinach and broccolini in white wine sauce

\$27

RIGATONI FRA DIAVLO

Dried red pepper flakes added to our Marinara sauce and simmered to a fiery finish

\$20

SCALLOPS CARBONARA

Served in bacon cream Carbonara Sauce. Served with orecchiette pasta and breadcrumbs

\$30

EGGPLANT PARMIGIANA

Layers of eggplant baked with Parmigiano-Reggiano, mozzarella and tomato basil sauce

\$19

DRUNKEN GOAT-CHEESE-STUFFED CHICKEN

"Best of the Beach Winner" Panko-crusted chicken stuffed with goat cheese and spinach. Simmered in red wine

\$23

CHICKEN PICATTA

Sautéed with butter, lemon, basil and white wine

\$23

DESSERT

TIRAMISU or LIMONCELLO GELATO