



# *Valentines Day Menu*

## **STARTERS**

### **CALAMARI**

*Lightly Breaded, Roasted Peppers, Sweet & Spicy Sauce \$11*

### **SHRIMP COCKTAIL**

*House Made Cocktail Sauce, Fresh Horseradish \$14*

### **BLUE POINT OYSTERS**

*Casco Bay Maine, House Made Champagne Cucumber Mignonette, Cocktail Sauce, Fresh Horseradish \$3 Pc.*

### **CRAB CAKE**

*Pan Seared, Citrus Infused Orzo Salad, Lime Aioli \$13*

### **SLICED BOCCE BALL**

*House Made Meatball, Trivs Marinara, Shaved Parmesan, Ricotta, Fresh Basil \$8*

## **SOUPS & SALADS**

### **LOBSTER BISQUE**

*Cup \$5 Bowl \$8*

### **HOUSE SALAD**

*Mesclun Greens, Carrots, Cucumbers, Candied Pecans, House Made Balsamic Vinaigrette \$7*

### **CAESAR SALAD**

*Chopped Romaine, Shaved Parmesan, Herb Crostini, House Made Caesar Dressing \$7*

### **WEDGE SALAD**

*Iceburg Lettuce, Red Onion, Cucumbers, Smoked Bacon, Egg, House Made Bleu Cheese Dressing \$7*

## **PASTAS**

### **LOBSTER RAVIOLI**

*Lump Lobster, Spinach & Sweet Corn Tossed in a Garlic Cream Sauce, Fresh Parmesan \$29*

### **BOCCE BALL**

*10 oz House Made Meatball Served Over Linguine, Trivs Marinara, Fresh Parmesan \$21*

### **LASAGNA**

*Layered Beef, Pork, Veal, Spinach, Ricotta & Mozzarella Cheese, Trivs Marinara, Shaved Parmesan \$21*

