



Off the Hook Menu

November 16th-19th, 2009

Four course \$30 (not included tax & gratuity)

PRIMI – first course selection

FRITTO DELLA RIVIERA TOSCANA

*Polenta Crusted Calamari, Shrimp & Fresh Zucchini & Artichoke Fried
In a Spicy Raspberry Sauce.*

ANTIPASTO DI MARE

*Shrimp, Scallops, Calamari, Crabmeat & Octopus Served on a Bed of Frisee Lettuce,
With Lemon Infused Extra Virgin Olive Oil.*

WARM CRAB CHEESECAKE ©

*A Savory Blend of Cheese, Jumbo Lump Crab, Shrimp, Roasted Pepper Coulis, & Cucumber Fresco. "Our
Signature Appetizer, a Flavor Sensation!"*

CRAB BISQUE SOUP

Rich & Velvety Smooth.

SECONDI – second course selection

PEPPER-CRUSTED YELLOW FIN TUNA

Pan-Seared over Herb Salad in a Vine Tomato Balsamic Vinaigrette.

TOSCANA PANZANELLA SALAD

*Chopped Romaine Lettuce, Fresh Tomato, Cucumber, Red Onion, Olive, Bread, Grilled Chicken
Tossed in Lemon Basil & Olive Oil.*

LOBSTER, CRAB & SPINACH RAVIOLI

House-made Specialty with Ripened Vine Tomatoes & Lemon Basil.

CRAB EXTRAVAGANZA

Fresh Maryland & Jumbo Lump Crab Meat Simmered in a Light Herb & Wine Tomato Broth.



PIATTI FORTI – third course selection

JERSEY FLUKE ALLA MILANESE

Pan-Seared with Arugula & Shaved Fennel Salad.

JERSEY SEA SCALLOPS WITH LEEKS, POTATO & ITALIAN SAUSAGE

Pan-seared with Extra Virgin Olive Oil.

FRESH ORATA FILET

Mediterranean Sea Bass in Aqua Pazza “crazy water” with Grilled Asparagus & Roasted Potatoes.

CHICKEN TOSCANA

*Sautéed in Butter “Vernaccia” Wine with Fresh Artichokes, Wood Fire Tomatoes, Tuscan Pecorino
& Baby Shrimp with Fine Herbs. Served Over Spaghettini.*

I DOLCI – fourth course selection

CHEF ALFREDO HOMEMADE DESSERT SELECTION.