



## Appetizers

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<b>Avocado Seafood Dip</b> .....	9.00
Bay shrimp, chopped clams and fresh crab mixed with saffron then combined with fresh avocados, white wine, cheddar cheese, and cream. Plated with homemade crostini.	
<b>Fried Calamari Ala Greek</b> .....	8.00
Marinated calamari, lightly floured and served with your choice of our homemade herb lemonade or spicy marinara.	
<b>Prawn Cocktail</b> .....	9.00
Poached and chilled tiger prawns, served traditional, with our homemade cocktail sauce.	
<b>Smoked Salmon Frittata</b> .....	10.00
Italian omelet featuring fresh eggs, smoked salmon lox, roasted red peppers, scallions, diced tomato, parmesan and mozzarella cheeses all baked to a golden brown in the oven.	

## Homemade Soups



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<b>Soup du Jour</b> .....	3.00
A cup of our daily homemade soup. Three choices available each day all made from scratch using only the freshest ingredients. (Add \$1.00 for a bowl)	
<b>French Onion Soup</b> .....	4.00
Caramelized onions sautéed with a sherry veal reduction topped with homemade roasted garlic croutons and provolone cheese. (Add \$1.00 for a bowl)	

## Salads

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<b>Greek Salad</b> .....	9.00
Romaine lettuce, tomato, cucumber, black olives, and Feta cheese served with an herb vinaigrette and pita bread croutons.	
<b>Classic Chicken Caesar</b> .....	10.00
Marinated & grilled chicken breast tossed with romaine lettuce, Caesar dressing, and topped with our homemade roasted garlic croutons. Substitute bay shrimp for chicken: \$1.00.	
<b>Chef Salad</b> .....	11.00
A blend of mixed greens with fresh tomatoes, cucumber, onion, olives, Swiss cheese, cheddar cheese, hard boiled egg, turkey, and ham, served with your choice of dressing.	
<b>Northern Italian Chicken Salad</b> .....	12.00
Marinated & grilled chicken on a bed of field greens, roasted red peppers, penne pasta, mozzarella and parmesan cheese, roasted garlic croutons and homemade sun-dried tomato vinaigrette.	





## Signature Entrées

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<b>Crab Cakes</b> .....	17.00
Our homemade crab and bay shrimp cakes crusted and golden fried, served with pimento cream sauce.	
<b>Fillet of Salmon</b> .....	18.00
Prepared grilled, pan fried, or poached with our delicious homemade hollandaise sauce.	
<b>Fruitta Demare</b> .....	18.00
A casserole of shrimp, scallops and calamari over a bed of spinach, covered with mozzarella and topped by either Demarko or Fra Diablo style.	
<b>Pistachio Sturgeon</b> .....	18.00
Fillet of sturgeon crusted with roasted pistachio sautéed with white wine, and served with choron fondue (also available plain pan seared).	
<b>Razor Clams Mallonnaise Parmesanna</b> .....	17.00
Razor clams breaded with crumbs, parmesan cheese, fresh herbs, blend of spices, and garlic white wine butter.	
<b>Stuffed Sole</b> .....	18.00
Butterflied fillet of sole sautéed and stuffed with crab meat and bay shrimp topped with a sherry cream sauce.	
<b>Veal Marsala</b> .....	17.00
Sautéed with mushrooms and scallions in a Marsala wine sauce.	

## Pasta

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<b>Angel Hair Seafood Saganaki</b> .....	15.00
Shrimp and scallops sautéed with fresh tomatoes, scallions and bell peppers in a light Feta cheese wine sauce.	
<b>Linguine Carbonada</b> .....	12.00
Sautéed mushrooms, onions, bacon, and green peas mixed with a white wine cream sauce and served over a bed of linguine.	
<b>Penne A La Vodka</b> .....	13.00
Italian sausage sautéed with onions and mushrooms in a vodka tomato cream flambé.	
<b>Penne Chicken Luccay</b> .....	13.00
Breast of chicken lightly crusted with paprika, sautéed with spinach and tossed in a parmesan cheese sauce.	
<b>Tiger Prawn Scampi</b> .....	16.00
Sautéed tiger prawns with a blend of fresh herbs, garlic, and a white wine butter sauce put over a bed of angel hair pasta.	

All entrées come with choice of soup or salad and starch (unless already in dish)





## Maison

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Mallonnaise encrusted then sautéed with a sherry onion reduction.

Chicken .....	15.00
Sole .....	15.00
Veal .....	16.00
Scallops (5 pieces) .....	17.00
Tiger Prawns (5 pieces) .....	17.00

## Oliviere

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Lightly breaded with Boston crumbs then sautéed in a sherry wine & olive oil au jus.

Dover Sole .....	15.00
Halibut .....	17.00
Tiger Prawns (5 pieces) .....	17.00
Scallops (5 pieces) .....	17.00

## Francaise

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Your choice of meat or seafood sautéed with scallions in a white wine lemon butter sauce.

Chicken .....	15.00
Dover Sole .....	15.00
Veal .....	16.00
Scallops (5 pieces) .....	17.00
Tiger Prawn (5 pieces) .....	17.00

## Ala Greek

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Your choice of fish or seafood covered in fresh herbs and spices then flambéd with lemon juice.

Dover Sole .....	15.00
Sturgeon .....	17.00
Halibut .....	17.00
Scallops (5 pieces) .....	17.00
Tiger Prawns (5 pieces) .....	17.00



All entrées come with choice of soup or salad and starch (unless already in dish)



## Parmesan

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Choice of meat or seafood topped with tomato sauce, bechamel, mozzarella and parmesan cheeses then baked to perfection.

Chicken .....	15.00
Veal .....	16.00
Razor Clams .....	17.00
Halibut .....	18.00
Scallops (5 pieces) .....	17.00
Tiger Prawns (5 pieces) .....	17.00

## Caribbean

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Choice of meat or seafood sautéed with a mango orange coconut glaze.

Chicken .....	15.00
Veal .....	16.00
Salmon .....	17.00
Scallops (5 pieces) .....	17.00
Tiger Prawns (5 pieces) .....	17.00

## Steak

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Choose a style: seasoned & grilled, pan seared, cajun, or au poivre.

Optional sauce: teriyaki, horseradish gravy, dark beer, bernaise or au poivre.

Surf & Turf option: Add 4 tiger prawns or large sea scallops for \$7.00

New York .....	20.00
Rib-eye .....	22.00
Fillet Mignon .....	25.00

## Salbasseon Sampler

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Complete seafood taster, featuring clams, mussels, calamari, Dover sole, tiger prawns, and scallops accompanied with your choice of style: marinara, alfredo, pink sauce, scampi, smoked salmon cream, or teriyaki.

Salbasseon Sampler .....	25.00
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