

APPETIZERS

BUTTERNUT SQUASH SOUP	\$10
GRILLED OCTOPUS	\$18
ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL	
SPICY TUNA TAR TARE	\$18
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS	
BURRATA MOZZARELLA	\$18
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE	
STUFFED ARTICHOKE	\$15
HERB BREADCRUMBS/ LEMON GARLIC BROTH	
STUFFED MUSHROOMS	\$16
BREADCRUMBS/ GARLIC/ WHITE WINE	
GRILLED NEW ZEALAND LAMB	\$18
CHOPS	
MIXED GREENS/ LEMON GARLIC GREMOLATA	
CRISPY VEGETABLE SPRING	\$16
ROLLS	
JULIENNE FRIES/ SWEET CHILI SAUCE	
BAKED CLAMS OREGANATA (8) .	\$16
EGGPLANT ROLLATINI	\$15
RICOTTA/ MOZZARELLA/ MARINARA	
FRIED CALAMARI	\$18
SPICY MARINARA	
MOZZARELLA EN CAROZZA	\$15
LEMON/ WHITE WINE/ CAPERS	

RAW BAR

COLD SEAFOOD PLATTER	M/P
JUMBO LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS	
JUMBO SHRIMP COCKTAIL(U6) .	M/P
JUMBO LUMP CRABMEAT	M/P
COCKTAIL	
LITTLE NECK CLAMS	M/P
OYSTERS OF THE DAY	M/P
LOBSTER COCKTAIL	M/P

SALADS

MESCLUN SALAD	\$13
CANDIED WALNUTS/ CRAISINS GOAT CHEESE/ TOMATOES CREAMY BALSAMIC VINAIGRETTE	
BABY ARUGULA	\$13
SHIITAKE MUSHROOMS/ ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE	
TRADITIONAL CAESAR	\$12

PASTA

SEAFOOD LINGUINI	\$46
SHRIMP/ LOBSTER/ MUSSELS/ CALAMARI CLAMS/ LIGHTLY SPICED TOMATO SAUCE	
PENNE VODKA	\$24
TOMATO/ VODKA/ SPLASH OF CREAM	

ENTRÉES

TRADITIONAL TURKEY DINNER .	\$32
MASHED SWEET POTATOES/ STRING BEANS ALMONDINE/ SAUSAGE BREAD STUFFING/ CRANBERRY SAUCE/ GRAVY	
TRADITIONAL HAM DINNER	\$32
MASHED SWEET POTATOES/ STRING BEANS ALMONDINE/ SAUSAGE BREAD STUFFING/ CRANBERRY SAUCE/ GRAVY	
PAN ROASTED PRIME	M/P
TOMAHAWK RIB EYE FOR TWO	
21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED/ FRESH HERB BUTTER/ MASHED POTATOES/ SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH	
RACK OF LAMB	\$46
MUSTARD BREADCRUMBS/ MASHED POTATOES/ SAUTÉED STRING BEANS	
FILET MIGNON	\$46
FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED SPINACH	
PAN ROASTED SALMON	\$32
SHRIMP/ ARUGULA/ CREAMY ORZO	
CHICKEN ROLLATINI	\$30
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATO	
STUFFED JUMBO SHRIMP	\$38
CRABMEAT/ RISOTTO PRIMAVERA	
MONTREAL CRUSTED NY STRIP	\$36
STEAK	
MASHED POTATOES/ SAUTÉED STRING BEANS CHIPOTLE AIOLI	
CHICKEN PARMIGIANA	\$30
MARINARA/ MOZZARELLA CAPELLINI	

**HAPPY THANKSGIVING
FROM THE
ESCA FAMILY
TO YOURS**