

APPETIZERS

BUTTERNUT SQUASH SOUP	\$9
GRILLED OCTOPUS	\$17
ROASTED SLICED NEW POTATOES/ ARUGULA/ LEMON/ OLIVE OIL	
SPICY TUNA TAR TARE	\$17
AVOCADO/ TOMATO/ RED ONIONS/ HOUSE MADE TORTILLA CHIPS	
BURRATA MOZZARELLA	\$16
PROSCIUTTO/ HEIRLOOM TOMATOES/ BASIL OIL/ BALSAMIC GLAZE	
STUFFED ARTICHOKE	\$15
HERB BREADCRUMBS/ LEMON GARLIC BROTH	
CRISPY CRABMEAT SPRING ROLLS	\$17
CRABMEAT/ JULIENNE VEGETABLES/ SWEET CHILI SAUCE	
STUFFED MUSHROOMS	\$15
BREADCRUMBS/ GARLIC/ WHITE WINE	
BAKED CLAMS OREGANATA (8)	\$16
CLASSIC EGGPLANT ROLLATINI	\$14
RICOTTA/ MOZZARELLA/ MARINARA	
FRIED CALAMARI	\$16
SPICY MARINARA	
MOZZARELLA EN CAROZZA	\$14
LEMON/ WHITE WINE/ CAPERS	

RAW BAR

COLD SEAFOOD PLATTER	\$50
4 OYSTERS/ 4 LITTLENECK CLAMS/ 2 JUMBO SHRIMP/ JUMBO LUMP CRABMEAT/ LOBSTER TAIL	
JUMBO SHRIMP COCKTAIL	\$6 EACH
(U6)	
JUMBO LUMP CRABMEAT	\$18
COCKTAIL	
LITTLE NECK CLAMS	\$150 EACH
OYSTER OF THE DAY	M/P
LOBSTER COCKTAIL	\$18

SALADS

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

PASTA

SEAFOOD LINGUINI	\$40
SHRIMP/ LOBSTER/ CALAMARI/ MUSSELS/ CLAMS/ LIGHTLY SPICED MARINARA	
PENNE VODKA	\$22
TOMATO/ VODKA/ SPLASH OF CREAM	

ENTRÉES

TRADITIONAL TURKEY DINNER	\$30
MASHED SWEET POTATOES/ STRING BEANS ALMONDINE/ SAUSAGE BREAD STUFFING/ CRANBERRY SAUCE/ GRAVY	
TRADITIONAL HAM DINNER	\$30
MASHED SWEET POTATOES/ STRING BEANS ALMONDINE/ SAUSAGE BREAD STUFFING/ CRANBERRY SAUCE/ GRAVY	
RACK OF LAMB	\$38
MUSTARD BREADCRUMB/ MASHED POTATOES/ SAUTÉED STRING BEANS	
FILET MIGNON	\$38
FRESH HERB BUTTER/ MASHED POTATOES/ SAUTÉED STRING BEANS	
PAN ROASTED SALMON	\$30
SHRIMP/ ARUGULA/ CREAMY ORZO	
CHICKEN ROLLATINI	\$28
BREADED STUFFED CHICKEN BREAST/ SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE/ CAPERS/ MASHED POTATOES	
CHICKEN PARMIGIANA	\$28
MARINARA/ MOZZARELLA/ LINGUINI	
STUFFED JUMBO SHRIMP	\$34
CRABMEAT/ RISOTTO PRIMAVERA	
MONTREAL CRUSTED NY STRIP	\$34
STEAK	
MASHED POTATOES/ SAUTÉED STRING BEANS/ CHIPOTLE AIOLI	
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	

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