



WHAT WE ARE KNOWN FOR - AWARD WINNING

● APPETIZERS

- SPICY SUSHI TUNA TEMPURA ROLL 8
- MUSSELS MARINARA (2 doz) 9
- FRESH OYSTERS ON A HALF SHELL - ICED OR GRILLED \$2.50 EACH
- MEATBALLS WITH RICOTTA CHEESE 7

● SALAD

- BLT ICEBERG WEDGE WITH BLUE CHEESE 8

● SOUPS & SIDES

- ESCAROLE, BEANS & SAUSAGE 9
- LOBSTER BISQUE 8

● ENTREES

- BUTTER POACHED LOBSTER TAIL (1/2 LB TAIL) 29
- CHEESE STEAK FILET MIGNON 28
- CHEF'S FAMOUS CHICKEN FRANCAISE 18
- CRISPY SCALLOPS 26
- EGGPLANT PARMIGIANA 14

MARTINIS - MARILYN MONROE & COSMOS 8 & OUR MOJITOS

APPETIZERS

- **SPICY SUSHI TUNA TEMPURA ROLL 8**
WITH SOY GLAZE & WASABI OIL WITH EDEMAME BEANS
- **MEATBALLS WITH RICOTTA CHEESE** - LARGE HAND ROLLED FILET MIGNON MEATBALLS SLOWLY COOKED IN OUR TOMATO SAUCE NAPOLI STYLE - SMALL (2 MEATBALLS) 7 LARGE (4 MEATBALLS) 12
- **FRESH OYSTERS ON HALF SHELL 2.50 each**
EAST COAST SERVED GRILLED OR ON ICE
- **OYSTER ROCKEFELLER 9**
SERVED ON BEAD OF SEA SALT & PEPPER
- **MUSSELS MARINARA OR PROVENCIAL** - SMALL (2 DOZEN) 9 LARGE (4 DOZEN) 16
- **JUMBO CRAB COCKTAIL 22**
- **LOBSTER COCKTAIL 22** ● **JUMBO LUMP CRAB CAKES 1 LARGE 15 2 LARGE 26**
- **FIRE AND ICE 11** AHI TUNA POKE, MARINATED, CUBED, SOY, COCONUT FLAKES, LOBSTER IN COCONUT SHELL
- **FRIED CALAMARI 8** RINGS FRIED SEASONED HERB & GARLIC, BANANA PEPPER RINGS & RED SAUCE
- **SOUPS**
- **LOBSTER BISQUE 8** TRADITIONAL BISQUE, CHUNKS OF LOBSTER & FINISHED WITH SHERRY
- **ESCAROLE, BEANS & SAUSAGE 9** ITALIAN DELICACY & FILLING

● SALADS

TRADITIONAL CAESAR -7

WITH CROUTONS & FRESH PARMESAN CHEESE



OYSTER

SPINACH SALAD 7

BABY SPINACH, SUNDRIED CHERRIES, CRISP PROSCUITTO,
RED ONION WITH A WARM BACON DRESSING

STEAKHOUSE SALAD WEDGE 8

HEART OF ICEBERG, DRIZZLED OLIVE OIL & VINEGAR, BLUE CHEESE
SERVED WITH BITS OF BACON AND TOMATO

HOUSE SALAD 5 FIELD MIX, MANDARIN ORANGES, CARROTS,
PINEAPPLES, & FRESH COCONUT WITH HOUSE GINGER SESAME



King's Fruit of the Sea - LOBSTER

\$29

ALL LOBSTER TAIL DINNERS COME WITH FRENCH FRIES
AND HOUSE SALAD

1/2 LB TAIL - BUTTER POACHED (FRENCH LAUNDRY RECIPE)

TRADITIONAL 1/2 LB LOBSTER TAIL 29 BROILED OR BOILED
WITH DRAWN BUTTER OR SCAMPI BUTTER STYLE

MENAGE ET TROIS (THREESOME) 38 FAMOUS DISH
10 OZ FILET MIGNON STUFFED WITH LOBSTER TAIL FLANKED
BY SCALLOPS FINISHED IN A SCAMPI BUTTER SAUCE

SURF & TURF 39 - 1/2 LB LOBSTER TAIL 10 OZ FILET MIGNON
SERVED SCAMPI STYLE (AWARD WINNING)
OR ITALIAN DRAWN BUTTER OR SWEET COCONUT BUTTER

● PORK

PORK PICCATA 16 TRADITIONAL PICCATA, THINLY POUNDED,
FLOURED MEDALLIONS OF LEAN PORK WITH BUTTER, LEMON & CAPERS

PORK PARMIGIANA 15 POUNDED LIGHTLY FLOURED, & FINISHED
WITH TOMATO SAUCE, PAMESAN CHEESE & ANGEL HAIR PASTA

PORK ALA TONY LUKE'S 18 POUNDED, LIGHTLY FLOURED LEAN
PORK FINISHED WITH BROCCOLI RABE & MELTED SHARP PROVOLONE

Warning: There is a risk associated with consuming Raw seafood If you have a chronic illness of the liver, stomach, blood or have an immune disorder, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician.

ENTREES
BUTCHER SHOP



OYSTER

OYSTER IS KNOWN
FOR QUALITY STEAKS
TO YOUR TEMPERATURE

BROILED FILET MIGNON 10 OZ OR 16 OZ 26 / 34
FRESH HAND CUTTED TO ORDER - RIVALS BEST STEAKHOUSES

WASABI CRUSTED FILET MIGNON 29

WITH A SOY BORDALAISE AND OYSTER HOUSE POTATO

FILET AU-POIVRE 28

PEPPERCORN SEARED FILET WITH A BRANDY BUTTER SAUCE

THIS FRENCH DISH IS COOKED TO RECIPE
OF THE CULINARY INSTITUTE OF AMERICA



CHEESE STEAK FILET MIGNON 28

10 OZ FILET WITH MELTED SHARP PROVOLONE W/HOT PEPPER SAUCE

NEW YORK STRIP STEAK 16 OZ (ONE POUND) 29

SERVED W/ITALIAN, COCONUT, OR SCAMPI DRAWN BUTTER

BLACK & BLUE STRIP 32 - 16 OZ STRIP GRILLED & FINISHED IN
BROILER TOPPED WITH BLUE CHEESE & PROSCUITTO CREAM

LUMPY NEW YORK STRIP STEAK 16 OZ 36

NEW YORK STRIP CHAR GRILLED WITH GARLIC & LUMP CRAB & BUTTER

SEAFOOD

SESAME CRUSTED AHI TUNA 26 PAN SEARED TO TEMP

DRIZZLED WITH JAPANESE WASABI MUSTARD AND SOY GLAZE



AHI TUNA



NY STRIP



LUMPY NY STRIP

SEA BASS- CHOICE 3 WAYS 34 HOT PEPPER, OR BROILED &
TOPPED COCONUT BEURRE BLANC OR CAPT. MORGAN RUM PAINTED

CRISPY SCALLOPS 26 LARGE SCALLOPS IN SEASONED
FLOUR PAN SEARED AND FINISHED WITH CREAMY CAPER SAUCE

HADDOCK 18 TOPPED WITH A LIGHT BUTTERED BREAD CRUMB
STUFFED HADDOCK 28 CRAB STUFFED & GARLIC BUTTER FINISH



ZUMBA INSPIRED ENTREE
LESS THAN 500 CALORIES



EGGPLANT SALSA REGGAETON 16 THINLY SLICED EGGPLANT
WITH DICED FRESH TOMATOS, OLIVE OIL, GARLIC & HOT RED PEPPER
SERVED WITH SIDE OF ANGEL HAIR PASTA WITH SALSA SAUCE

ITALIAN SPECIALTIES & PASTA



OYSTER



LINGUINI CIOPPINO 18 MUSSELS SAUTEED IN SHELL AND FINISHED IN A BACON, MEAT OF CLAMS, WHITE WINE CLAM SAUCE OVER LINGUINI

MEATBALLS BUFALINO RIGATONI 18 LARGE HAND ROLLED FILET MIGNON MEATBALLS (2) SLOWLY COOKED IN OUR TOMATO SAUCE DRIZZLED OVER BED OF RIGATONI - SICILIAN DON'S FAVORITE



OLD STYLE EGGPLANT PARMESAN 14 THINLY SLICED, LAYERED, FLOURED, & TOPPED WITH TOMATO SAUCE (NO BREADING OR CHEESE)

CHICKEN

CHICKEN MARSALA 18 SERVED WITH MARSALA & MUSHROOMS

CHICKEN PARMIGIANA 14 LIGHTLY POUNDED AND ITALIAN BREAD CRUMB ENCRUSTED WITH TOMATO SAUCE, CHEESE & PASTA

CHICKEN FRANCAISE 18 POUNDED CHICKEN DIPPED IN EGG SAUTEED WITH BUTTER, LEMON & WHITE WINE "A STAR"



SURF & TURF



AHI TUNA
SUSHI



MUSSELS
MARINARA



CHOCOLATE DECADENCE

DESSERTS



CHOCOLATE DECADENCE 8 ON PREMISE PASTRY CHEF DIANE DEMARCO'S TRIPLE CHOCOLATE THREAT, CAKE, DARK CHOCOLATE LAYERS AND SHELL DRIZZLED WITH WHITE CHOCOLATE- SERVED HOT

CREME BRULEE' 8 A CIA CLASSIC - CHEF'S CHOICE, SWEET DESSERT EGG YOLK MIXTURE TOPPED WITH CARMELIZED SUGAR

COCONUT PIE 8 A CHEF DEMARCO ORIGINAL - PURE COCONUT SECRET SERVED WITH CHOCOLATE OR FRESH WHIPPED CREME

APPLE-RAISIN-WALNUT WON TON 9 IF YOU LIKE FRESH HOT APPLE PIE FRIED - THIS APPLE DESSERT SERVED ON BED OF CARAMEL

SORRENTO'S LIMONCELLO 8 TOO FULL? THERE'S ROOM FOR A SHOT OF ITALY'S FAVORITE LIQUEUR SERVED IN FROZEN SHOT GLASS