



## SPECIALS

<b>Savage Blonde or Wellfleet Oysters</b>	<b>\$3.50</b> each
<b>Dover Sole</b> <i>Meuniere</i>	<b>\$79</b>
<b>Branzino al Forno</b> <i>Rosemary and Garlic</i>	<b>\$38/72</b>
<b>Faroe Island Salmon</b> <i>Dijon Mustard Sauce</i>	<b>\$38</b>
<b>Bouillabaisse</b> <i>Lobster Meat, Shrimps, Clams, Mussels, Calamari, Piece of Fish, Saffron Sauce</i>	<b>\$48</b>
<b>Chilean Sea Bass Livornese</b> <i>Tomato, Garlic, Olives and Capers</i>	<b>\$44</b>

## OUR SPECIALTIES

<b>Calf's Liver</b> <i>Crispy Bacon and Caramelized Onions</i>	<b>\$38</b>
<b>Duck</b> <i>Black Cherry Sauce and Wild Rice</i>	<b>\$38</b>
<b>Rabbit Casserole</b> <i>Slowly Braised with Mushrooms, Pearl Onions and Brandy Sauce</i>	<b>\$38</b>
<b>Angry Lobster</b> <i>Fish Broth, Pepper Flakes and Garlic</i>	<b>\$48 lb.</b>

**We ONLY use 100% Fresh ingredients and never frozen or processed. All of our dressings & sauces are made fresh in house without any additives or preservatives.**