

APPETIZERS

NEW ENGLAND STYLE CLAM CHOWDER \$8

ARTICHOKE CRAB DIP

Corn Tortillas & Fresh Veggies \$14

CRISPY FRIED CALAMARI

Spicy Tomato Puree \$14

CHIPS & GUACAMOLE

Corn Tortilla Chips, Guacamole & Salsa \$10

BBQ RIB TIPS

Served with Cole Slaw \$10

MARYLAND CRAB CAKE

*Jumbo & Lump Crab, Romesco Sauce
(pine nuts are used in sauce)
Garnished with Pesto Sauce &
Topped with Fresh Diced Tomatoes
& Mixed Greens \$15*

SALADS

CLASSIC CAESAR \$9

Grilled Chicken \$16 Grilled Shrimp \$19

HOUSE SALAD

Mixed Greens, Tomato, Onion, & Balsamic Dressing \$9

LOBSTER COBB

Fresh Hand Picked Lobster, Bacon, Egg, Avocado, Tomato, Creamy Blue Cheese Dressing \$mkt

SUNSET SUMMER

Grilled Sea Scallops, Asparagus, Tomato, Roasted Red Pepper, Onion, Goat Cheese & Baby Greens, Drizzled Sherry Vinaigrette Dressing \$24

RAW BAR

CLAMS ON THE HALF SHELL

6 Clams Local Bloom Bros. Norwalk \$14

CLASSIC SHRIMP COCKTAIL

Cocktail Sauce \$15

OYSTERS ON THE HALF SHELL

*Mignonette, Horseradish & Cocktail Sauce
6 Oysters Local Copps Island Norwalk \$16*

enjoy our Delicious Pizza, Pasta, & Italian Entrées at

Valentino's
CUCINA ITALIANA

*"Between the Bridges" in Liberty Square, East Norwalk
(five minutes from here, across from Veteran's Park)*

DEEP FRIED DELICACIES

(Served with French Fries & Cole Slaw)

SHRIMP

Battered & Fried Golden Brown \$25

FISH 'N CHIPS

Deep Fried to Perfection Cod Fish \$23

PASTA

LINGUINE WHITE CLAM SAUCE

Local Fresh Littlenecks, Oregano, Chopped Parsley with a Pinot Grigio Reduction \$24

PENNE A LA VODKA

Garlic, Shallots, Fresh Basil & Prosciutto in a Light Tomato Cream Sauce \$20

ENTRÉES

BBQ BABY BACK RIBS

Topped with Our Famous Barbecue Sauce Served with Fries & Cole Slaw \$23

CHICKEN MARSALA

*Sautéed Mushrooms, Shallots in a Marsala Wine Sauce
Mashed Potatoes & Seasonal Vegetables \$22*

CLASSIC N.E. LOBSTER ROLL

Fresh Hand Picked Lobster (Choice of Mayo or Drawn Butter) Piled on a Toasted Potato Roll \$mkt

GRILLED NY STRIP STEAK

*12 oz. Aged Black Angus Steak, Seasonal Vegetables, Mashed Potatoes,
Roasted Shallot Au Jus \$32*

GRILLED SWORDFISH

Fresh Mango Salsa, Risotto & Seasonal Vegetables \$29

PAN SEARED SALMON

Seasonal Vegetables, Mashed Potatoes, & Red Wine Shallot Reduction \$27

PAN SEARED SEA SCALLOPS

Mashed Potatoes, Sautéed Spinach & Light Mustard Cream Sauce \$34

SEAFOOD MIXED GRILL

*Shrimp, Scallops, Swordfish over Risotto,
Lemon Butter Garlic Sauce \$32*