

Children's Menu

Roast Prime Rib of Beef 26

Penne Vodka 23

Chicken Parmigiana 24

Chicken Francese 24

Linguini Marinara 22

Salad

Fresh Fruit Cocktail

Canoli Cream

Homemade Tiramisu

Double Layer Chocolate Cake

Homemade NY Style Cheesecake

Chocolate Mousse Cake

Christie's

Italian Seafood Grill



Happy New Year!

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Italian Seafood Grill



Complete Dinner

Lobster Bisque Soup

A creamy blend of lobster & vegetables with sherry wine

Jumbo Shrimp Cocktail

Served with cocktail sauce

Lobster Filled Home Made Ravioli

Served in a tomato basil cream sauce garished with Shiitake mushrooms

Lump Crab Cakes

Finished with a French Dijon mustard

Seafood Salad

A combination of marinated scallops, shrimp & calamari

Eggplant Rollatine Parmigiana

Filled with a blend of Ricotta & Parmesan cheeses

Fresh Mozzarella, Roasted Peppers & Vine Ripe Tomatoes

Finished with balsamic vinaigrette dressing

Salad

Our Special House Salad

Tri color lettuce with a balsamic vinaigrette dressing

Caesar Salad

Romaine lettuce & croutons in a Caesar dressing

Main Course

Penne Vodka with Shrimp & Shiitake Mushrooms 48

Quill shaped pasta sautéed in a pink vodka sauce (cream, Parmesan cheese, a touch of tomato & fresh basil)

Pan-Seared Salmon 55

Topped with roasted garlic sauce, shiitake mushrooms, asparagus, baby shrimp, fresh chives and tomatoes

Filet Mignon 59

8 oz. Grilled prime tenderloin finished with a brandy demi-glaze sauce

Broiled Medley of Seafood 58

Large crab cake, jumbo shrimp, fillet of tilapia with oreganato, finished with Chardonnay beurre blanc sauce

Veal Birds 62

Veal Scallopini stuffed with lobster tail meat, prosciutto, mozzarella cheese and finished with porcini mushroom sauce

Twin Broiled Lobster Tails 75

Twin 8 oz. lobster tails served with drawn butter

Macademia Encrusted Red Snapper 58

Served over sautéed spinach and finished with a saffron lemon butter sauce

Broiled Stuffed Shrimp 58

Jumbo shrimp stuffed with crabmeat imperial and finished with a chardonnay beurre blanc sauce

Veal Shrimp Nicoise 58

Sautéed artichokes, Shiitake mushrooms, black olives, capers, tomato concasse, white wine and garlic lemon butter sauce

Veal Marsala 53

Sautéed with mushrooms in a Marsala wine sauce

Chicken Francese 49

Breast of chicken dipped in flour & egg, then sautéed- finished with a Chardonnay beurre blanc sauce