



FEATURED SPECIALS

APPETIZERS

Steamers From Maine

soft shell clams steamed in clam broth and herbs
10.95

Soft Shell Crab (in season)

lightly fried with seasoned breadcrumbs served with tartar sauce
8.95

Shellfish Hot Antipasto

*baked clams, shrimp scampi, calamari and baked mussels
oreganato style*
11.95

Mini Shrimp Balls

*Our Special Recipe Since 1904!
served with VINCENT'S "World Famous" sauce*
8.95

Oyster Sampler (6)

3 Blue Point and 3 Oysters of the Day
9.95

PASTA

Lobster Kiss (Baked in Foil) 19.95

*linguine baked in a lobster cream sauce tossed
with pancetta, lobster meat and scallops*

Seafood Tortelloni Alfredo 18.95

*shrimp, scallops & mussels tossed in creamy
Alfredo sauce*

Penne Prosciutto with Shrimp

creamy pink sauce with Parma prosciutto and jumbo shrimp
16.95

CHEF SPECIALTIES

Chilean Sea Bass Marechiara

*pan roasted & braised in a pink clam sauce,
served w/mussels, shrimp, potatoes, tomatoes & escarole*
21.95

Soft Shell Crabs (2)

(in season)

lightly fried with seasoned breadcrumbs served with tartar sauce
17.95

Grandma's Bracciole Sauce

*bracciole, meatballs & sausage, served over penne in
Grandma's Sunday style gravy*
17.95

Chicken Valdostana

*chicken cutlet smothered in a tomato based marsala sauce
topped with Parma prosciutto, eggplant & melted mozzarella*
16.95

Lobster Fra Diavolo

5oz Canadian Lobster Tail

*sautéed with gulf shrimp, Prince Edward Island mussels
served over a bed of linguine
prepared with Vincent's "World Famous" sauce*
19.95

NEW

DESSERT SPECIAL - Homemade Napoleon
*hand whipped Bavarian cream layered in a flaky pastry crust
dusted with powdered sugar*

*** \$6.95 ***