

P.F. MARKET

DINNER SPECIALS

APPETIZERS

SOUP SPECIAL \$M.P

FLORIDA ROCK SHRIMP \$16

Pan Seared with Garlic & Lemon,
Served with Parmesan Crostini

CLAMS OREGANTA \$14

Lemon White Wine Sauce

CALAMARI CHINO \$16

Lightly Fried, Topped with Fresh
Chopped Tomato & Scallions with
Honey Ginger Sauce

YELLOW FIN TUNA TARTARE \$18

Served over Wakame Seaweed
Salad with Soy Sesame Sauce with
Crispy Tortilla

SALAD

BABY ARUGULA \$12

Roasted Sweet Potatoes, Candied
Walnuts, Red Onions & Crumbled
Feta Cheese with Honey Balsamic

OYSTERS

EAST COAST

BLUEPOINT - CONN

BEAU SOLEIL - CAN

WEST COAST

TOTTEN INLET -WA

PASTA

All Pastas are Home-made

FRESH RIGATONI \$25

Wild Shrimp, Manilla Clams &
Broccoli Rabe Tossed with Fresh
Tomato Basil Sauce

SQUID INK FETTUCCINI \$25

Wild Shrimp, PEI Mussels, Wild
Mushrooms & Baby Arugula Tossed
with Roasted Red Pepper Sauce

SPINACH & SQUID INK

FETTUCCINI \$25

Wild Shrimp, Scallops,
Green Peas & Wild Mushrooms
Tossed in a Brandy Sauce

MEAT ENTREES

DOUBLE CUT PORK CHOP \$28

Grilled, Served with Sautéed
Broccoli Rabe, White Beans,
Onions and Mashed Potatoes

BONELESS CHICKEN \$22

"Any Style you Like"

WHOLE FISH

BRANZINO - \$32

FROM GREECE

SEAFOOD ENTREES

YELLOW FIN TUNA \$32

Sesame Crusted, Seared,
Served with Sautéed Wild
Mushrooms, Shishito Peppers,
Spinach & Grape Tomato with
Home-Made Teriyaki Sauce

DAY BOAT SWORDFISH \$28

Grilled, Served with
Roasted Red Peppers, Fingerling
Potatoes & Asparagus with Lemon
White Wine Sauce

NORWEGIAN SALMON \$28

Mandarin Marmalade Crusted,
Served with Green Pea & Wild
Mushroom Risotto

L.I. MONK FISH \$27

Pan Seared, Served over
Spinach Orecchiette & Broccoli Rabe
with Porcini Mushroom Cream Sauce

JERSEY SCALLOPS \$29

Pan Seared, Served over Roasted
Brussel Sprouts, Bacon & Couscous
with Mashed Potatoes and
Fresh Grape Sauce

FLORIDA GROUPER \$29

Grilled, Served with Sautéed
Cauliflower, Brussel Sprouts, Green
& Yellow Zucchini in Balsamic Glaze