

P.F. MARKET

DINNER SPECIALS

APPETIZERS

SOUP SPECIAL \$M.P

FLORIDA ROCK SHRIMP \$16

Pan Seared with Garlic & Lemon,
Served with Parmesan Crostini

TUNA TAR-TAR \$18

Wakame Seaweed Salad topped
with Soy Sesame Sauce

CALAMARI CHINO \$16

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

SALAD

BABY ARUGULA \$12

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

OYSTERS

EAST COAST

BLUEPOINT - CONN

SWEET PETITE - MASS

WEST COAST

EMERALD COVE- WA.

PASTA

All Pastas are Home-made

FRESH RIGATONI \$25

Manilla Clams, Wild Shrimp &
Broccoli Rabe Served in a
Fresh Tomato Sauce

SQUID INK FETTUCCINI \$25

Wild Shrimp, Calamari, PEI Mussels,
Mushrooms & Long Hot Peppers in
Fresh Tomato Basil Sauce

FRESH LASAGNA \$26

With Lobster Meat, Spinach, Wild
Mushrooms & Ricotta Served
in a Brandy Cream Sauce

SPINACH FETTUCCINI \$25

Wild Mushroom, Sundried
Tomatoes, Asparagus, Shrimp &
Scallops in a Brandy Cream Sauce

MEAT ENTREES

DOUBLE CUT PORK CHOP \$28

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

BONELESS CHICKEN \$22

"Any Style you Like"

SEAFOOD ENTREES

YELLOW FIN TUNA \$32

Sesame Crusted, Seared, Served
with Sautéed Broccolini, Grape
Tomato, Asparagus & Wild
Mushrooms with a Sweet & Sour
Strawberry Sauce

EASTERN HALIBUT \$32

Roasted Garlic Parmesan Crusted,
Served with Sweet Mashed Potatoes
& Sautéed Spinach with a Lite
Cinnamon Sauce

NORWEGIAN SALMON \$28

Seared, Served over Vegetable
Couscous & Seaweed Salad with a
Porcini Mushroom Sauce

CHILEAN SEABASS \$38.5

Seared, Served over
Wild Mushrooms, White Beans &
Broccoli Rabe with Roasted Red
Pepper Sauce with Crostini

FRESH LIVE LOBSTER \$25 lb

Steamed, Broiled or Stuffed (\$5)
Served with Drawn Butter

WHOLE FISH

BRANZINO - \$32

FROM GREECE