

BLACKBOARD SPECIALTIES

MAC & CHEESE Baked penne pasta tossed in a three cheese blend with ritz crackers 1/2 \$12.99 Full \$16.99
ADD: Lobster \$10 Buffalo Chicken \$4

SEAFOOD "PAELLA" Shrimp, scallop, mussels and littlenecks simmered in a saffron fume with arborio rice, chorizo, sweet onion and cilantro topped with a cold water lobster tail \$31.99

SEA BASS AND SHRIMP Seared sea bass over long grain rice with garlic shrimp & a saffron cream sauce garnished with a julienne of green onions \$26.99

CHIMICHURRI BRANZINO Herb grilled WHOLE branzino served over basmati rice with chef's vegetable, served with chimichurri and arrabiata sauce \$25.99

MAPLE-PEPPERCORN SALMON Pan roasted salmon filet laced in a maple-peppercorn glaze with cheddar-pork belly stuffed jalapeños served over smoky tomato and crab risotto \$20.99

***SUGAR CANE-SAGE 1/2 CHICKEN** Sugar cane infused 1/2 chicken, fire roasted with grilled sweet Italian sausage and apple slaw \$16.99

***GRILLED RIBEYE** 20oz. bone in ribeye steak marinated and cooked to perfection smothered in a marsala 3 mushroom duxelle \$31.99

***GRILLED TURKEY TIPS** Char grilled turkey breast soaked in our house marinated finished in lemon & garlic \$17.99

***BRAISED SHORTRIBS** Boneless shortribs braised day long in a succulent maderia demi glaze \$19.99

LEMON BUTTER CHICKEN Pan seared chicken breast simmered in a caper butter sauce with mushrooms, oven roasted tomatoes and fresh herbs served over angel hair pasta \$17.99

***CHAR GRILLED STEAK TIPS** High choice steak tips char grilled \$20.99

***HADDOCK OR SCALLOP "YOUR WAY"**

BAKED with Ritz cracker crust and a citrus butter
Haddock \$17.99 Scallop \$20.99

AL FORNO Baked with crumbs, cheddar cheese and roasted tomatoes Haddock \$18.99 Scallop \$21.99

ROCKAFELLA Stuffed with spinach, bacon and parmesan cheese stuffing smothered in a pernod cream sauce Haddock \$24.99 Scallop \$27.99

TUSCAN Parmesan crusted over lobster risotto with edamame & Romano Haddock \$26.99 Scallop \$29.99

PRIMAVERA Stewed vegetables with prosciutto, fresh mozzarella and basil leaf Haddock \$19.99 Scallop \$21.99

***SERVED WITH CHEF'S STARCH AND VEGETABLE**

