

Cold Appetizers

Shrimp Cocktail (4)	\$21
Blue Point Oysters	\$3.50/oyster
Burrata Tomato, basil, prosciutto, roasted peppers, balsamic glaze	\$21
Ahi Tuna Dijon honey mustard sauce	\$22
Mozzarella Tower Fresh mozzarella, tomatoes, eggplant, portabella mushroom, balsamic	\$21

Hot Appetizers

Soup of the Day	\$11
Hot Seafood Antipasto (For 4) Grilled octopus, shrimp, calamari in a lemon vinaigrette over cucumber	\$65
Fried or Grilled Calamari Fried served with marinara sauce / grilled served with lemon & olive oil	\$18
Crab Cake Red peppers, corn, herbs, argula, chipotle aioli	\$19
Grilled Octopus Lemon and olive oil, cucumber	\$23
Mussels Choice of marinara sauce, white wine, or fra diavolo	\$19
Spinach & Artichoke Dip Served with pita bread	\$13
Steamed Clams or Clams Oreganata	\$19
Fried Zucchini Chips Served with tzaiki & chipotle aioli	\$16

Salads

Greek Salad	\$16
Romaine, cucumbers, Kalamata olives, pepperocini, tomatoes, feta	
Farmhouse Salad	\$16
Wild greens, gorgonzola, walnuts, cherry tomatoes, red onions, balsamic vinaigrette	
Caesar Salad	\$14
Romaine, croutons, shaved parmesan, caesar dressing	
Wedge Salad	\$16
Iceberg lettuce, avocado, bacon bits, cherry tomatoes, blue cheese dressing	
Arugula & Beet Salad	\$16
Arugula, beets, goat cheese, balsamic glaze	

ADD ON'S

Chicken 9 | Shrimp (2) 11 | Salmon 13 | Grilled Calamari 10 | Avocado 5

Pasta

Penne Primavera	\$24
Penne with garlic and EVOO, mixed vegetables	
Lobster Ravioli	\$28
Served in a pink sauce, with shaved parmesan and fresh basil	
Orecchiette	\$26
Sauteed chicken, mushroom, cherry peppers, garlic & oil	
Seafood Pasta	\$36
Linguini, shrimp, scallops, calamari, mussels, garlic, herbs in a red sauce	
Linguine Red/White Clam Sauce	\$28
Cavatelli	\$29
Broccoli rabe, sausage, garlic, olive oil, crushed red pepper	
Cheese Ravioli	\$23
Served in a mushroom cream sauce	
Penne Vodka	\$22
Short Rib Parpadelle	\$34
In a mushroom gravy sauce, parmesan	
Fettucini Alfredo	\$31
With diced salmon	
Risotto Graziano	\$34
Shrimp, asparagus, truffle oil	
Buratta Bolognese	\$30
Rigatoni, bolognese sauce, with fresh buratta on top	
Spicy Rigatoni	\$22
In a spicy marinara sauce with a touch of cream, parmesan cheese	

Chicken

Coral Chicken Strips

Chicken, shrimp, mushroom, asparagus, white wine lemon sauce

\$32

Chicken Soulvaki

Yellow rice, organic salad, pita bread, tzatzki

\$26

Grilled Chicken

Served with mixed vegetables and lemon potatoes

\$26

Chicken Martini

Parmesan crusted chicken, lemon white wine sauce, mashed potatoes, mixed vegetables

\$27

Chicken Caprese

Tomatoes, fresh mozzarella, prosciutto, garlic and oil, mashed potatoes & vegetables

\$28

\$28

Chicken Milanese

French style, pan seared, topped with arugula, tomatoes, onions, parmesan

Stuffed Chicken

Ricotta, spinach and pancetta, in a madeira sauce

\$29

Chicken Mediterranean

Diced chicken, artichoke, olives, shallots, crumbled feta, white wine sauce

\$29

Chicken Scarpriello

Crumbled sausage, hot and sweet peppers, sliced potatoes, brown sauce

\$30

Chicken Parmigiana

In a fontina sauce

\$24

Steak & Chops

Ribeye

12oz Served with sauteed spinach and mashed potatoes

\$46

NY Strip

10 oz Served with mixed vegetables and mashed potatoes

\$41

Filet Mignon

8 oz Served with asparagus and mashed potatoes

\$46

Surf & Turf

6 oz Filet mignon, 6 oz lobster tail served with asparagus and mashed potatoes

\$59

Rack of Lamb

Full rack (8 pieces) grilled, with spinach and mashed potatoes

\$52

Pork Chop

Served contadina style, onions, hot and sweet peppers, potatoes, gravy sauce

\$34

Porterhouse for 2 | for 3 | for 4

ADD ONS: Oscar style \$15 | Au Poivre \$10 | Lobster Tail 6oz \$18 |
Gorgonzola Crust \$10 | Peppercorn Sauce \$5

M/P

Fish

Your choice of whole or filleted fish, prepared pan-seared or grilled
in a lemon and EVOO sauce
CHOICE OF ONE SIDE DISH

Branzino	\$38
Black Sea Bass	\$38
Salmon Steak	\$35
Twin Lobster Tail	\$45
Served with fried brie cheese in a Gran Marnier sauce	
Red Snapper	\$38
Scallops	\$38
Swordfish Steak	\$38
Shrimp (4 Jumbo Pieces)	\$37
Fried or Grilled	
Fish & Chips	\$28
Cod, sliced potatoes and tartar sauce. (No side dish)	
Stuffed Shrimp	\$38
With crab meat	
Coral Specialty	\$52
Stuffed clams, shrimp, lobster tail, salmon, scallops	

Side Dishes

\$9

Brussel Sprouts	Shishito Peppers	Yellow Rice
Sautéed Spinach	Broccoli Rabe	Creamed Spinach
Mashed Potatoes	Roasted Beets	French Fries
Sautéed Asparagus	Boiled Lemon Potatoes	Sweet Potato Fries
	Garlic Mashed Potatoes	Sautéed Mushrooms