

# • DIVE OYSTER HOUSE •

## *Valentine's Day*

### THREE COURSE DINNER \$100 PER PERSON

#### STARTER

##### TUNATARTAR

Yuzu Lime Juice Infused with Avocado  
served with our Homemade Chips

##### GRILLED OCTOPUS

Served with Fresh Onions, Cherry Tomatoes,  
Arugula, Home Made Raspberry Sauce

##### CRAB CAKE

Pan Seared Crab Cake served with Sautéed Corn,  
Baby Arugula, Chili Aioli

##### FRIED CALAMARI

Served with Red Pepper Aioli Sauce

##### BURRATA PROSCIUTTO

Served with thin Slices of Prosciutto Di Parma and Red Plum Tomatoes

##### BAKED CLAMS

Topped with Fresh Herbs,  
Bread Crumbs, Garlic Sauce

##### CAESAR SALAD

Classic Caesar Salad, Romaine Lettuce,  
Parmesan Cheese, Garlic Bread Croutons

##### GARDEN GREEN SALAD

Served with Cherry Tomatoes and Cucumbers,  
in our Homemade Balsamic Vinaigrette

##### SIX BLUEPOINT OYSTERS

Served Raw with Cocktail Sauce

#### ENTRÉE

##### BRANZINO

Served with White Wine Sauce

##### SALMON

Crispy Skin-On Salmon,  
served over Truffle Cauliflower Sauce

##### PARMESAN CRUSTED CHICKEN

Topped with Breadcrumbs,  
sautéed in Lemon and White Sauce

##### POUNDED VEAL

Sautéed with Hot Cherry Peppers, chopped  
Asparagus, topped with Demi-Glaze Sauce

##### PORK CHOP

Berkshire Chop with Onions & Roasted Sweet  
Red Peppers in Garlic White Wine Sauce

##### GRILLED FILET MIGNON

Served with Onions and Mushrooms

##### LINGUINE WHITE CLAM SAUCE

Fresh Sea Clams Sautéed with Garlic, White Wine  
and Basil with touch of Tomato topped with Burrata

##### SEAFOOD RISOTTO

Served with Shrimp and Scallops  
in Truffle Cream Sauce

##### LOBSTER RAVIOLI

In a Pink Cream Sauce

#### DESSERT

##### HEART SHAPED CHOCOLATE CAKE

(1 CAKE PER COUPLE)