

BOCCE BEACH

Taste of Fire Island

*\$14 per person at Fire Island Ferries and
\$27 at Bocce Beach (not including tax and gratuity)
Monday thru Thursday*

First Course

NE Clam Chowder/Soup of the Day

Or

Field Green Salad/Caesar Salad

Second Course

Orecchiette Pasta Hot and sweet sausage, peas, and portobello mushrooms tossed in a chardonnay broth

Blackened Salmon Sautéed spinach and jasmine rice

Rosemary lemon chicken Half chicken on the bone, garlic mashed potatoes and asparagus

Stuffed Chicken Breast Prosciutto, fresh Mozz, in a mushroom marsala sauce. Spinach and roasted red potatoes

Roasted Half Duck Orange marmalade sauce, roasted potatoes, and asparagus add \$2

Broiled Halibut Broiled in miso butter sauce, with jasmine rice and vegetable medley add \$2

Tuna Baron Panko/peanut crusted tuna, served rare, with jasmine rice and asparagus add \$3

Tuna Sashimi Seaweed salad & crispy wonton chips, with soy/wasabi/ginger, jasmine rice, and vegetable medley add \$3

Barbeque Ribs Fall-off-the-bone ribs, corn on the cob and cole slaw add \$2

New York Grilled Sirloin Onion frisse, garlic mashed potatoes and asparagus add \$3

Steak Scampi N.Y. Sirloin with jumbo shrimp, scampi style, garlic mashed potatoes and asparagus add \$7

Surf and Turf m/p N.Y. Sirloin with a half King Crab leg, garlic mashed potatoes and asparagus add \$12

Grilled Filet Mignon Hand cut Filet topped with Portobello mushroom, with roasted red potatoes, and vegetable medley add \$5

Third Course

Warm Chocolate Brownie Sundae

Vanilla ice cream, whipped cream, and chocolate syrup

Prime Rib
All
weekend

Catering on
and off
premise

Rib night
Wed &
Sun
Complete
dinner

18% Gratuity added to parties of 6 or more.

Menu items can be cooked to your liking. According to the Health Department consuming raw or undercooked meats, fish, shellfish or shell eggs can increase your risk of food borne illness, especially if you have certain medical conditions.

