



# SMUGGLER JACK'S

## PRIX FIXE DINNER



\$37 Prix Fixe Dinner

\$44 Prix Fixe Dinner

### APPETIZERS

#### Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan cheese

#### Mozzarella & Tomato Caprese

fresh mozzarella, beefsteak tomato, over baby greens  
balsamic glaze

#### Popcorn Shrimp

tossed w | Thai chili, sesame seeds, scallions, wasabi  
Drizzle

#### Seafood Chowder

shrimp, crab, clams, bacon, carrot, celery, onion & potato  
in an herb cream broth

### ENTREES

#### Braised Boneless Short Ribs

gorgonzola & horseradish mashed potatoes, grilled asparagus, apple wood bacon-braising cream sauce

#### Chicken Parmesan

fried cutlet, home made marinara sauce, melted mozzarella, linguini

#### Honey Chipotle Salmon

mango salsa, roasted red potatoes, grilled asparagus

#### Linguini Clams

MARINARA | FRA DIAVOLO | WHITE WINE GARLIC

#### Bayou Pasta

jumbo shrimp, chicken, andouille sausage, peppers, cajun alfredo cream sauce, over pappardelle

#### 12oz Angus Strip Steak +8

mashed potatoes, sautéed broccoli

**Large Sides: +7** Sautéed Mushrooms & Onions | Grilled Asparagus | French Fries | Steamed Broccoli | Mashed Potato | Julienne Vegetables | **+9** Sweet Potato Fries | **+9** Truffle Fries

### THIRD COURSE

Warm Chocolate Brownie (ala mode +3)

NY Style Cheesecake

Nutella Gelato

Lemon Sorbet

### APPETIZERS

#### Petite Wedge Salad

Iceberg, cherry tomatoes, red onions, crumbled blue cheese, bacon, blue cheese dressing

#### Soup of the Moment

Chef's special soup of the day

#### Fried Calamari

Marinara | Fra diavolo | Buffalo | Thai chili

#### French Onion Soup

melted mozzarella & gruyere cheese with a garlic crostini

#### Baked Clams Oreganata

lemon white wine garlic sauce

### ENTREES

#### Catch of the Day

Chef's evening special with two sides

#### Maine Lobster Roll (Warm + 3)

baby greens, toasted butter brioche bun, french fries

#### 12oz Berkshire Frenched Cut Pork Chop

sautéed mushrooms & onions, hot cherry peppers, roasted red potatoes

#### Lamb Chops

mashed potatoes, sautéed spinach, red wine demi- glaze, mint sauce

#### 8oz Filet Mignon +12

garlic mashed potatoes, sautéed broccoli, mushroom cap

#### Jumbo Shrimp Scampi

garlic lemon butter white wine, over linguini

### THIRD COURSE

Warm Chocolate Brownie (ala mode +3)

NY Style Cheesecake

Nutella Gelato

Lemon Sorbet

 @smugglerjackswaterfront

516-798-6000

 @smugglerjacks

A 3.5% FEE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS. ATM LOCATED INSIDE THE BUILDING.