

LUNCH



Shrimp Cocktail (3 Pcs) 18
Half Lobster Cocktail & Crab Meat 25
Crab Meat Cocktail Colossal 18

Blue Point CT (1/2 Dozen) 16
Little Necks RI (1/2 Dozen) 11

Starters

Onion Soup 8
Classic French Onion Soup
Lobster Bisque Soup 12
Lobster, Leeks, Light Lobster Broth
Sicilian Meatballs 13
Herb Tomato and Ricotta Cheese
Tuna Tartar 18
Avocado, Chili, Sesame Oil, Mint

Crab Cakes 18
Colossal Crab Meat, Meyer Thyme Aioli
Tomato & Fresh Mozzarella 10
Eggplant Rollatini 15
Eggplant Rolled With Ricotta Cheese, Marinara Sauce And Melted Mozzarella

Baked Clams 13
Little Neck Baked, Garlic & Lemon
Crispy Fried Calamari 16
Zesty Plum Tomato Sauce, Meyer Thyme Aioli
PEI Mussels 10
PEI Mussels, Shallots, Light Red Sauce
Neuska Smoked Thick Bacon 10

Greens

Sear House Salad 7
Lettuce, Tomato, Cucumbers, Gorgonzola Cheese
Arugula Salad 11
Pears, Beets, Fig, Goat Cheese, Champagne Vinaigrette
Roasted Beets 11
Red Beets, Strawberries, Asian Pears, Pecans, Goat Cheese, Honey Balsamic Dressing
Iceberg Wedge Salad 12
Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing
Cesar Salad 11
Hearts of Romaine, Herb Croutons, Parmesan
Chopped Vegetable Salad 13
Asparagus, Hearts of Palm, Onions, Beets, Carrots, Tomato, Balsamic Dressing
add: Chicken +10, Shrimp +14, Salmon +12, 6oz Filet +17

Sides 3 for \$18

Onion Rings (or Sautéed) 6 **Baked Potato or French Fries 6**
Spinach Creamed or Sautéed 7 **Mashed Potatoes 7**
Asparagus Steamed or Sautéed 7 **Garlic Mashed Potatoes 5**
Mushrooms & Onions 7 **Hash Browns 7**
Brussel Sprouts Sautéed 7 **Mac & Cheese 11 (Add Lobster +14)**
Broccoli Sautéed or Steamed 7 **Hot Italian Long Peppers Sautéed 7**
Burned Broccoli Sautéed 7 **Roasted Yukon Potatoes 7**

Steaks

Hand selected USDA prime 28 day dry-aged steaks, chops and ribs from our aging box.

Porterhouse Steak for Two 48oz - Prime 130

NY Prime Sirloin 16oz 52

Rib Eye 20oz Prime (Boneless) 60
with Mushrooms & Onions

Surf & Turf 6oz Filet Mignon & 8oz Lobster Tail 60



Filet Mignon Butcher Board Cut 50
Center Cut 8oz, Mushroom & Onions

Lamb Chops Rack 38
with Sautéed Spinach & Peppercorn Gravy

Double Cut Veal Chop Loin Prime 44

Sirloin Burger 13
with French Fries

Fish Market

Salmon (Organic) 21
Spinach, Beets, Leeks

Diver Scallops 33
Asparagus, Risotto, Crab Meat, Crispy Prosciutto

Tuna Panko (Sushi Grade) 29
Panko Crusted Seared Honey Black Bean Soy Glaze & Wasabi Sauce



Lobster Tail 8oz Broiled 30
South African (cold water)

Tuscan Seafood Stew 26
Mixed Fish & Shellfish in Tomato Broth with Spinach Risotto

Grilled Jumbo Shrimp 26
Over Linguine With Spinach, Garlic Oil

Shrimp Fra Diavolo 26
Over Linguine

Classic Comfort

Cioppino (Chu pee noh) 25
Shrimp, Calamari, Clams, Light Tomato over Linguini

Rigatoni Bolognese 18
Beef Sirloin Ragù

Seafood Paella 24
Clams, Calamari, Shrimp over Saffron Orzo

Lobster Ravioli 24
Vodka, Cream, Parmesan Cheese & Crab Meat

Linguine Vongole 21
Linguini in White or Red Clam Sauce

Cacio e Pepe 18
Linguine, filet mignon, pepper, pecorino cheese

Penne Vodka 18
Penne Pasta in Pink Vodka Sauce

Country Style Chicken 18
Pieces of Chicken with Sweet Pepper & Onions

Chicken Milanese 18
Breaded Chicken Breast, Arugula, Tomato, Onions

Grilled Chicken Breast 18
Onions, Peppers, Mushrooms over Sautéed Spinach

Chicken Parmesan 18
Traditional Parmesan in Vodka Sauce

Choice of Starters
Onion or Lobster Bisque Soup
Baked Clams | Artichoke
Caesar Salad | House Salad

Price Fix 3 Course Lunch \$29.95
Daily 11:30am to 3:00pm
Choice of Entree
Filet Mignon 6oz | Grilled Salmon | Penne Vodka
Chicken - Choice of: Grilled, Parmesan or Milanese

Coffee or Tea

LUNCH

AURORA
Mediterranean Grill
Old Tappan, NJ



Closter, NJ

LITHOS

Livingston, NJ

DiMORA

Norwood, NJ



Little Falls, NJ

BARKA
Seafood & Steak

Mountain Lakes, NJ

WINE BY THE GLASS

REDS

- Merlot, Canyon Road, CA 12**
- Pinot Noir, Canyon Road, CA 12**
- Pinot Noir, Heron, CA 14**
- Malbec, Kaiken, Argentina 15**
- Cabernet, Canyon Road, CA 13**
- Cabernet, Uppercut, Napa 16**
- Cabernet, Decoy, Sonoma 17**
- Cabernet, Treana, Paso Robles 19**

WHITES

- Pinot Grigio, Canyon Road, CA 12**
- Pinot Grigio, Santa Margherita, 17**
- Sancerre, Jacques Dumont, 17**
- Chardonnay, J. Lohr Cypress, CA 12**
- Sancerre, Jacques Dunmont, France 18**
- Chardonnay, Simi, Sonoma 14**
- Sauvignon Blanc, Brancott, NZ 13**
- Reisling, Schmitt Sohne, Germany 12**
- White Zinfandel, Beringer, CA 12**
- Rose, Whispering Angel, Provence 16**

SPECIAL MARTINIS

\$16

Sear Pear Martini

Pear Vodka, St. Germain, splash of Sour Mix

Old Fashion

Bourbon, Sweet Vermouth, Orange Twist

Orange Ginger Mojito

Rum, Domaine de Canton Ginger, Orange Juice with Muddled Lime, and Mint. On The Rocks

Lychee Ginger Martini

Vodka, Lychee Liqueur, Domaine de Canton Ginger, and a splash of Sour Mix

Margarita Lemonade

Tequila, Lime Juice, Sugar Rim

Blueberry Mojito

Vodka, St. Germain, Muddled Blueberries, Sugar Rim

Sear Fresh Fruit Martini

Vodka with choice of Pear, Mango, Peach Puree, and Triple Sec

Traditional Cosmo

Vodka, Triple Sec, Cranberry Juice, splash of Lemon-Lime Soda

Moscow Mule

Vodka, Ginger Beer, and squeezed Lemon Juice

Shuli's Favorite Old Fashioned

Honey Jack, Sweet Vermouth, Orange Wedge