

Christmas & Christmas Eve

Deadline for orders is December 18th Pick up by 2:00 PM December 24th

Seafood

(All food items served by the half tray unless noted otherwise)

Shrimp Cocktail \$25/lb - \$30/lb

Jumbo (16-20 per lb) or Colossal (10-12 per lb) Shrimp

The Cold

Seafood Salad \$30/lb

Chilled clams, mussels, calamari, Shrimp, octopus, parsley, garlic, lemon olive oil

Bacala Salad \$20/lb

Poached salt cod, vinegar peppers, garlic, parsley, arugula & lemon olive oil dressing

The Hot

Crab Chowder \$20/Quart

Vincent's famous crab chowder prepared in a red sauce \$20/Quart

Fried or Grilled Calamari: \$50

Flour dusted fried or marinated grilled calamari

Jumbo or Colossal Fried or Grilled Shrimp \$25/lb - \$30/lb

Jumbo Count 16-20 per pound · Colossal Count 10-12

Fried Smelts \$25

Flour Dredged and deep fried

Fried Bacala \$50

Deep fried battered pieces of salt cod served with lemon and marina

Fried or Grilled Scallops \$30/lb

Approximately 15 pieces per pound

Fried Crab Cakes: \$13 per crab cake

House made colossal crab cakes with minimal filler

Fritto Misto \$55

Mix of calamari, shrimp and smelts

Polpo \$60

Grilled Spanish octopus, cherry tomatoes, cannellini beans, olives & capers

Clams Casino 23/Doz

Little neck clams with our special topping

Sautéed Mussels \$45

Served red or white spicy or not

Sautéed Little Necks \$60

Red or white spicy or not

Stuffed Calamari \$30 Add Pasta \$15

Crab meat and bread stuffing in gravy (4 pieces)

Zuppa di Pesce: \$65

Clams, mussels, shrimp, calamari & cod served Red or White

Pasta With Seafood

(Choice of Linguine or Rigatoni)

Pasta with shrimp: \$60

In a red, white or blush sauce 16 Jumbo Shrimp

Pasta with crab: \$75

In a red, white or blush sauce

Pasta with mussels \$55

Red or white spicy or not

Pasta with clams \$60

Pasta with 40 little neck clams

Red or White spicy or not

Fish

Grilled Salmon: \$15/ Piece

Wild Salmon grilled to your liking 2 piece minimum

Flounder Francese \$50/5pieces

5 pieces sautéed in a white wine lemon caper sauce

Non Seafood

(Half Pans)

Escarole Soup \$15/Quart

Escarole soup in chicken broth with tiny meatballs by the quart

Lasagna Bolognese \$55

Made with our house made pasta sheets and Bolognese sauce

Manicotti \$50

Ricotta filled crape manicotti with marinara or blush 8 pieces

Eggplant Parm \$45

Eggplant layered with marinara & mozzarella

Classic Veal & Chicken \$65

Picatta, Francese, Marsala

Sides

Roasted potatoes \$25 ▪ Broccoli \$45 ▪ Cauliflower \$25

Fried Long Hots \$45 ▪ Broccoli Rabe \$45