

*Christmas Eve 2018*  
**TAKE OUT MENU**

***Appetizers***

STUFFED MUSHROOMS (25)		FRIED CALAMARI (1/2 TRAY)	\$43
SAUSAGE	\$40	SCALLOPS (25)	
CRABMEAT	\$48	BACON WRAPPED	\$65
ASPARAGUS ROLLATINI (25)		SNOW CRAB CLAW FINGERS (18)	
W/ MOZARELLA & PROSCIUTTO	\$35	LIMITED QUANTITIES	\$44
MUSSELS		FRIED SHRIMP (12)	\$19
(BIANCO, MARINARA OR FRA DIAVOLO)	\$35	FRIED SMELTS (2 LBS.)	\$30
CLAMS CASINO (3 DOZEN)			
BACON & TABASCO	\$42		

JOHN HENRY'S FAMOUS  
**SHRIMP COCKTAIL**

CLEANED, COOKED & DEVEINED  
 -SERVED W/ HOMEMADE COCKTAIL SAUCE-

JUMBO - \$22.95 / LB.  
 EXTRA JUMBO - \$28.95 / LB.

PARTY TRAY AVAILABLE:  
 SMALL +\$6  
 LARGE +8

**EACH TRAY SERVES ~ 8-10 PEOPLE**

# Salads

## **BACCALA SALAD**

\$21.50/LB.

## **STONE TERRACE SEAFOOD SALAD**

CALAMARI, SHRIMP & CRAB MEAT MARINATED W/ ITALIAN SEASONINGS.

\$25/LB

## **BOXER SALAD**

MIXED GREENS, CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLLED BLEU CHEESE,  
FRESH SLICED PEARS TOSSED IN OUR HOMEMADE RASPBERRY VINAIGERETTE.

\$35

## **CAESAR SALAD**

ROMAINE LETTUCE, CROUTONS, SHAVED PARMIGIANNNO-REGGIANO  
TOSSED IN OUR HOMEMADE CEASAR DRESSING.

\$25

## **MEDITERRANEAN SALAD**

ROMAINE LETTUCE, CRABMEAT, SHRIMP, KALAMATA OLIVES, & ROASTED RED PEPPERS  
TOSSED IN OUR BALSAMICE VINAIGRETTE.

\$43

## **CHOPPED ANTIPASTO**

ROMAINE LETTUCE, TOMATOES, RED ONIONS, BLACK OLIVES, HARD-BOILED EGGS, SALAMI,  
PROVOLONE, PORCINI PEPPERS, ROASTED RED PEPPERS, TUNA (NOT CHOPPED),  
FRESH BEETS TOSSED IN OLIVE OIL & RED WINE VINEGAR.

\$45

## **MINI TUSCANY PLATTERS**

ASSORTED GRILLED VEGETABLES, CHEESES, CURED MEATS, HOT PEPPERS,  
ROASTED RED PEPPERS & KALAMATA OLIVES.

\$55

# Pasta

## **VODKA RIGATONI**

PROSCIUTTO. PINK CREAM SAUCE.

\$65

## **PASTA & PEAS**

ORECCHIETTE. ROMANO CHEESE.

\$65

## **ALFREDO W/ SAUSAGE**

GEMELLI.

\$65

## **STONE TERRACE "3 CHEESE"**

MARINARA. PENNE.

\$60

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## Entrees

**MACADAMIA ENCRUSTED TILAPIA**  
TOPPED W/ BUERRE BLANC  
\$75

**MACADAMIA ENCRUSTED GROUPER**  
TOPPED W/ BUERRE BLANC  
\$85

**HORSERADISH ENCRUSTED SALMON**  
TOPPED W/ DIJON SAUCE  
\$90

**BAKED SALMON**  
TOPPED W/ A CHERRY TOMATO BRUSCHETTA  
\$85

**MACADAMIA ENCRUSTED GROUPER**  
TOPPED W/ BUERRE BLANC  
\$85

**GROUPER ROLLATINI**  
STUFFED W/ ASPARAGUS.  
TOPPED W/ BUERRE BLANC  
\$95

**STUFFED CHICKEN**  
SPINACH, ROASTED RED PEPPER  
& MOZZARELLA CHEESE  
\$70

**CHICKEN FRANCAISE**  
\$75

**CHICKEN CACCIATORE**  
MUSHROOMS & BANANA PEPPERS  
\$70

**SHELLFISH COMBO**  
CLAMS, MUSSELS, SHRIMP, SCALLOPS &  
JUMBO LUMP CRABMEAT OVER LINGUINE.  
MARINARA, FRA DIAVOLO OR JOE'S SAUCE  
\$135

**CRIMINI MUSHROOMS & ASIAGO CHEESE**  
MARSALA SAUCE  
\$85

**MACADAMIA ENCRUSTED GROUPER**  
TOPPED W/ BUERRE BLANC  
\$85

**EGGPLANT PARMIGIANA**  
\$60

**CRAB CAKES**  
\$15.50 / EACH

**STUFFED SHRIMP**  
JUMBO LUMP CRABMEAT  
\$6.50 / EACH

**LOBSTER TAILS**  
\$16 / EACH

**SEASONED CHICKEN PIECES**  
\$65

**ROASTED PORK LOIN**  
WHOLE PORK LOIN STUFFED W/  
ROASTED RED PEPPERS, SPINACH  
& MOZZARELLA.  
\$95

## Sides

**LOBSTER MAC N' CHEESE**  
\$65

**JOE'S FAMOUS MEATBALLS**  
(25 MINI)  
\$45

**SAUTEED SPINACH**  
\$32

**SAUTEED BROCCOLI RABE**  
\$45

**SAUTEED BROCCOLI**  
\$30

**SAUTEED STRING BEANS**  
\$30

**ROASTED POTATOES**  
W ROSEMARY  
\$22.50

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