

# The Breakers Dinner

## *Appetizers*

- Cold Antipasto for Two** ..... \$18  
*Salami, Prosciutto, Mozzarella, Roasted Peppers, Olives & Tomatoes*
- Sautéed Shrimp** ..... \$16  
*Lightly Battered & Served with Marinara or Hot Sauce*
- Jumbo Shrimp Cocktail (4)**..... \$16
- Eggplant Rollatini**..... \$12  
*Filled with Ricotta Cheese & Prosciutto, Topped with Tomato Sauce & Mozzarella Cheese*
- Baked Long Stemmed Artichoke Hearts**..... \$13  
*Topped with Mozzarella & Prosciutto*
- Hot & Sweet Sautéed Peppers** ..... \$13  
*with Anchovies*
- Tomato & Mozzarella Tower** ..... \$13  
*Tomato & Fresh Mozzarella Topped with Pesto, Olive Oil & Balsamic Vinaigrette*

## *Soups & Salads*

- Pasta E Fagioli**..... \$8  
*Cannellini Bean Soup with Tomato, Romano & Parmesan Cheese with Ditalini Pasta*
- Stracciatella Romana**..... \$8  
*Spinach & Egg Drop Soup with Romano & Parmesan Cheese*
- Tortellini en Brodo**..... \$8  
*Cheese Filled Pasta in a Chicken Broth*
- Escarole & Beans**..... \$8  
*Escarole & Cannellini Beans in a Chicken Broth*
- Caesar Salad** ..... \$12
- Arugula Salad** ..... \$12  
*Baby Arugula, Grape Tomatoes & Shaved Parmesan Cheese with a Balsamic Vinaigrette*
- Baby Kale Salad**..... \$13  
*Baby Kale, Pine Nuts, Grape Tomatoes, Red Onion & Shaved Parmesan with a Lemon Vinaigrette*

## *Pasta*

- Fettuccini, Penne, Linguini, Ravioli (Meat or Cheese), Tortellini or Hay & Straw**.... \$16  
*Choice of Alfredo, Marinara or Vodka Sauce*
- Fusilli Sausage & Broccoli Rabe**..... \$26  
*Fusilli Pasta with Sautéed Sausage & Broccoli Rabe in Garlic & Olive Oil*
- Penne Escarole & Beans**..... \$25  
*Penne Pasta with Chicken, Escarole, Cannellini Beans, Garlic & Olive Oil*
- Penne Lump Crab**..... \$28  
*Penne Pasta with Peas & Lump Crab Meat in a Vodka Sauce*
- King of the Sea Fra Diavolo** ..... \$36  
*Diced Shrimp & Lobster Sautéed in Tomato Puree, Olive Oil, Garlic, Basil & Cayenne Pepper over Linguine Pasta*

## *Entrées*

*All Entrées Include Signature Salad & Chef's Mashed Potatoes*

The Breakers recipes feature only **Bell & Evans Organic Chicken** and **Milk Fed Veal**. Sauces are prepared daily using 100% Virgin Olive Oil and All Natural Ingredients.

- Jumbo Lump Crab Cakes**..... \$30  
*Jumbo Lump Crabmeat, Breaded, Sautéed & Served with Rémoulade Sauce*
- Shrimp Scampi** ..... \$26  
*Shrimp Sautéed in Butter, Garlic & White Wine Topped with Bread Crumbs Served with Rice*
- Sea Scallop Scampi** ..... \$36  
*Day Boat Sea Scallops Baked in Butter, Garlic, Lemon & White Wine & Served over Capellini Pasta*
- Scottish Salmon**..... \$29  
*Salmon Baked or Grilled with Lemon & Rosemary Infused Olive Oil*

**Shrimp & White Wine**.....\$26

*Shrimp Lightly Battered & Sauteed in a Butter  
& Garlic White Wine Sauce*

**Veal Milanese Breakers**.....\$26

*Veal Breaded with Oreganato Bread Crumbs,  
Topped with Tomatoes, Garlic, Basil & Olive Oil*

**Veal Scallopini** .....\$26

*Thinly Sliced Veal Layered with Eggplant &  
Mozzarella, Sautéed in Butter, White Wine, Shallots &  
Mushrooms*

**Chicken Milanese**.....\$26

*Chicken Breaded with Oreganato Bread Crumbs  
& Served with Sautéed Broccoli Rabe & Lemon*

**Chicken & Shrimp Francaise**.....\$27

*Chicken & Shrimp Dipped in an Egg Batter &  
Sautéed in Lemon, Butter & White Wine*

**Grilled 14 oz. Prime New York  
Strip Steak**..... \$40

**Steak Giambotta** .....\$41

*Grilled 14 oz. NY Strip Steak Sliced & Served  
with Shallots, Mushrooms, Potatoes & Peppers*

**Grilled 10 oz. Filet Mignon**..... \$45

**Grilled Double Cut 14 oz. Pork Chop** ....\$28

*Served with a Port Wine Demi-Glace*

**Grilled 16 oz. Rocky Mountain  
Rub Ribeye**..... \$40

**Surf & Turf Grilled**..... \$40

*8 oz. Filet Mignon & Broiled Lobster Tail*

**Pan Seared Long Island Duck Breast..** \$30

*Served with a Grand Marnier Demi-Glace*

**Fresh Fish Selections**.....Priced Accordingly

**Italian Classics**.....\$26

*Your Choice of Milk Fed Veal or Bell & Evans Organic Chicken*

**Parmigiana** *Lightly Breaded, Pan Browned, Topped with Tomato Sauce & Melted Mozzarella Cheese,  
Served with a Side of Penne Pasta with Tomato Sauce*

**Piccata** *Floured & Sautéed in Lemon, Butter, White Wine & Capers*

**Francaise** *Dipped in an Egg Batter & Sautéed in Lemon, Butter & White Wine*

**Marsala** *Sautéed with Mushrooms & Imported Marsala Wine*

## Side Orders

**Breakers Homemade**

**Grilled Sausage** .....\$10

*With Marinara or Hot Sauce*

**Vegetables**.....\$10

*Choice of Sautéed or Steamed Mushrooms,  
Broccoli Rabe, Broccoli, Asparagus, Spinach,  
Escarole or Carrots*

**Chef's Sauces**.....\$4

*Au Poivre, Béarnaise or Hollandaise*

*The* **BREAKERS**  
*On The Ocean*

For the comfort of our guests, please refrain from the use of cellular phones.  
We recommend guests do not use debit or check cards as your bank may hold additional funds for a period of time.  
**For parties of 6 or more, a 20% gratuity will be added.**