IGGY's

BOARDWALK EASTER SPECIALS

Sunday, April 1, 2018

APPETIZERS

CLAM CAKES - ½ dozen 5.99 dozen 9.99

FRIED CALAMARI - 10.99

Lightly breaded calamari rings tossed with hot peppers in a garlic sauce.

STEAMERS @ - 13.99

1 lb Maine Steamers cooked in a natural broth.

MUSSELS GIOVANNI @ - 11.99

1lb of fresh mussels steamed and tossed with garlic butter, banana peppers, and whole tomatoes with garlic toast.

CLAMS CASINO - 9.99

Six littlenecks stuffed with seasoned crumbs and roasted red peppers, topped with Applewood Bacon.

FRIED MOZZARELLA TRIANGLES - 7.99

Served with housemade marinara.

LITTLENECKS ON THE HALF SHELL* (6) @ - 7.99

OYSTERS ON THE HALF SHELL* (4) @ - 8.99

JUMBO SHRIMP COCKTAIL ® - 3.50 EA

NARRAGANSETT BAY PLATTER* @ - 44.99

12 oysters, 6 littlenecks, 4 shrimp cocktail add fresh cold lobster for an additional 14.00

ENTREES

served with choice of soup, chowder or salad

BAKED VIRGINIA HAM - 16.99

Slowly roasted and basted with a sweetened clove glaze, accompanied with garlic mashed potatoes and pan-seared green beans.

PRIME RIB - Queen cut 21.99 / King cut 24.99

Slow roasted and seasoned to perfection served with au jus.

BAKED SCROD @ - 15.99

Fresh baked cod in a lemon butter wine sauce topped with seasoned Ritz crumbs.

BAKED SEA SCALLOPS @ - 19.99

Fresh sea scallops in lemon butter wine sauce topped with seasoned crumbs.

GRILLED SALMON @ - 18.99

Served over rice with a lemon dijon sauce and a touch of garlic and tarragon. Also available Cajun style.

LINGUINI WITH CLAMS - 17.99

Fresh minced clams and littlenecks in a red or white clam sauce. Served with garlic toast.

BAKED SEAFOOD PLATTER - 29.99

Baked scrod, 2 jumbo baked stuffed shrimp, 1 stuffie, baked scallops and lobster claws.

BAKED STUFFED (or BOILED) LOBSTER - 29.99

1.25lb lobster stuffed with scallops, shrimp and seasoned ritz crumbs.

CHICKEN PARMESAN - 15.99

CHICKEN MARSALA @ - 15.99

Sauteed boneless chicken breast and mushrooms served in a sweet marsala wine sauce.

BAKED STUFFED SHRIMP - 24.99

 $4\ \text{jumbo}$ shrimp stuffed with a crabmeat stuffing.

LAND & SEA - 29.99 (3)

Tenderloin medallions paired with pan seared sea scallops and jumbo lump crab served over garlic mashed potatoes and asparagus finished with white wine and garlic butter sauce.

Lightly breaded boneless chicken breast with melted mozzarella cheese. Served with our house marinara sauce.

VEGETABLES - Butternut Squash or Green Beans Almondine POTATOES - Roasted Red Bliss or Mashed

Executive Chef: John Bordieri

For parties of 8 or more a 20% gratuity will be added.

[AGB] Items are available gluten free upon request. | GF] Gluten Free | Please notify your server if you have any food allergies.

*Consumer advisory warning for raw foods: in compliance with Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.