

## LUNCH MENU 2009

### DELECTABLE APPETIZERS -----

<b>New England Clam Chowder</b> 6~ <i>Classic medley of clams, potato, bacon and herbs &amp; creamy broth.</i>	<b>Jumbo Shrimp Cocktail</b> ~3 Chilled 9~ <i>jumbo shrimp, cocktail sauce &amp; lemon wedge.</i>
<b>Chef's Soup</b> ~Daily preparation 5~	<b>Mozzarella Caprese</b> ~ Layered with 8~ <i>beefsteak tomato, fresh basil, roasted red peppers &amp; balsamic glaze.</i>
<b>Oysters on the Half Shell</b> M/P	<b>Chilled Seafood Salad</b> ~Shrimp, mussels 9~ & calamari with lemon vinaigrette.
<b>Classic Fried Calamari</b> 8~ <i>LaMotta's classic marinara.</i>	<b>Little Neck Clams on the Half Shell</b> 7~ <i>Succulent little neck clams ½ dozen</i>
<b>Fried Clams</b> 8~ <i>Green tartar dipping sauce.</i>	<b>Caesar Salad</b> ~Hearts of romaine, classic 6~ <i>dressing and Romano crouton.</i>
<b>Port Salad</b> ~Mixed greens, 6~ <i>gorgonzola, roasted pecans, dried cherries, honey mustard dressing.</i>	

### -----10" STONE OVEN THIN CRUST PIZZA-----

<b>The Classic</b> <i>Fresh mozzarella &amp; garlic marinara sauce</i> 10~	<b>The Whiteout</b> <i>Mozzarella, ricotta and Romano parmesan cheeses, garlic oil</i> 10~	<b>The Sicilian</b> <i>Sweet Italian sausage, mozzarella &amp; parmesan</i> 12~
<b>Grilled Primavera</b> <i>Eggplant, peppers, onions, mushrooms, garlic &amp; fresh plum tomatoes with fresh mozzarella</i> 12.95	<b>Chicken Sorrentino</b> <i>Chicken, eggplant, roasted peppers, Prosciutto atop a Classic pizza</i> 13.95	<b>The Whiteout</b> <i>Mozzarella, ricotta &amp; Romano parmesan cheeses with garlic oil</i> 12.95

### DELICIOUS SALADS -----

<b>Grilled Cajun Chicken Salad</b> 14~ <i>Crispy romaine, Roquefort cheese, hard boiled egg, black beans corn salsa, bacon, tortilla strips Roquefort dressing.</i>	<b>Poached Lobster Salad</b> 15~ <i>Mixed greens, hearts of palm, cherry tomatoes, bacon, and avocado. Champaign tarragon vinaigrette.</i>
<b>Iceberg Lettuce Wedge</b> 10~ <i>Balsamic marinated Vidalia onions, cherry tomatoes, Roquefort blue cheese</i>	<b>Gulf Shrimp Salad</b> 15~ <i>Mixed greens, grilled shrimp, bacon, red onion, red &amp; yellow peppers, Roquefort blue cheese, beets &amp; Champaign tarragon vinaigrette.</i>
<b>Cobb Salad</b> 15~ <i>Mixed greens, avocado, bacon, hard boiled egg, thin sliced roasted chicken, gorgonzola cheese, red onion, cherry tomatoes, herb balsamic vinaigrette.</i>	<b>Large Caesar Salad</b> 8~ <i>Crispy romaine, Romano crouton</i> -with grilled thin sliced chicken 10~ -with grilled shrimp 12~ -with lobster 14~

# SANDWICHES

\*\* All Sandwiches are served with French fries. Our a la carte side dishes are listed below. \*\*

<b>Chicken Panini Sandwich</b> ~ <i>Marinated grilled chicken breast, melted mozzarella, roasted peppers &amp; basil mayonnaise.</i>	<b>12~</b>	<b>LaMotta's Lobster Club BLT</b> ~ <i>Poached lobster meat, bacon, lettuce, tomato with basil mayonnaise on a club roll.</i>	<b>15~</b>
<b>Grilled Shrimp BLT</b> ~ <i>Marinated grilled shrimp, bacon, lettuce, tomato with basil mayonnaise on a club roll.</i>	<b>13~</b>	<b>Montauk Lobster Roll</b> ~ <i>Poached lobster meat mixed with basil mayonnaise &amp; cherry tomatoes ~ Served on a country hot dog bun.</i>	<b>15~</b>
<b>Grilled Vegetable Panini</b> ~ <i>with fresh melted mozzarella &amp; dressed with Italian emulsion.</i>	<b>10~</b>	<b>10 OZ Black Angus Burger</b> ~. <i>Choose from cheese, bacon, sautéed mushrooms or onions.</i>	<b>12~</b>  1~ each

# LUNCH ENTREES

\*\*All entrees are served as described. Our a la carte side dishes are listed below. \*\*

<b>Penne &amp; Meatballs</b> ~ <i>Veal meatballs and penne tossed in our classic Bolognese sauce of veal, pork &amp; beef soffrito ~ Ricotta cheese.</i>	<b>14~</b>	<b>Shrimp Capri</b> ~ <i>Shrimp sautéed in garlic infused olive oil, white wine, fresh lemon, caper, tomato &amp; Served with coconut jasmine rice.</i>	<b>14~</b>
<b>Grilled Salmon Filet</b> ~ <i>With an orange basil butter. Sprinkled with almonds slices ~coconut jasmine rice</i>	<b>14~</b>	<b>Jumbo Coconut Shrimp</b> ~ <i>With orange marmalade dipping sauce and French fries.</i>	<b>12~</b>
<b>Chicken Paillard</b> ~ <i>Fresh chopped salad atop balsamic glazed marinated chicken. Served with coconut jasmine rice.</i>	<b>12~</b>	<b>Linguini &amp; Baby Clams</b> ~ <i>Clams sautéed in your choice of <b>Wine clam sauce</b> or <b>red clam sauce</b>.</i>	<b>13~</b>

## A LA CARTE SIDE DISHES

French Fries	4~	Sautéed Broccoli Rabe	5~
Coconut Jasmine Rice	4~	Onion Rings	5~
Sandwich Side Salad	3~	Grilled Vegetables (seasonal)	5~

Please join us for:

Daily Lunch service 11:30-4:00 ~ Dinner 4pm

Open 7 Days a Week

Music at our Patio Bar Friday Nights Starting in May

Catering Available ~ Gift Certificates Available

LaMotta's Waterside Restaurant • 10 Matinecock Avenue Port Washington, NY 11050 • (516) 944-7900