

# BUTERA'S BAY SHORE

## SPRING SPECIALS

### SOUP OF THE DAY

*Please ask your server*

### APPETIZERS

#### **Thai Calamari**

*Fried calamari tossed with a spicy Thai sauce with scallion, black & white sesame seeds 19*

#### **Crispy Coconut Shrimp**

*Coconut & panko crusted jumbo shrimp (4) with a creamy citrus amaretto dipping sauce 17*

#### **Sautéed Prince Edward Island Mussels with Jalapeno Peppers**

*In a white wine sauce with fresh tomatoes served with bruschetta points 19*

### SALADS

#### **Arugula, Roasted Carrot & Goat Cheese**

*Spring harvest mix greens, arugula, roasted carrot, crumbled goat cheese, croutons & almond with house vinaigrette 18*

#### **Spring Mykonos Salad**

*Spring harvest mix greens, tomato, red pepper, cucumber, chickpeas, red onion, feta cheese & anchovies, with house vinaigrette 18*

#### **Make your salad an entrée!**

*Chicken 12, Salmon 14, Tuna 14, Shrimp 4 ea. Scallops 4 ea.*

### ENTREES

#### **Broccoli Rabe Pesto with Crumbled Veal Sausage**

*Pesto made from broccoli rabe! With fresh tomato, shaved Romano tossed with orecchiette pasta 29*

#### **Romano Crusted Chicken with Caprese Risotto**

*Romano crusted chicken breast with a fresh tomato, basil and mozzarella risotto 32*

#### **Pan Baked Shrimp Spring Vegetable Lasagna**

*Shrimp, asparagus, baby spinach in marinara sauce with ricotta & mozzarella with mafalda pasta 31*

#### **Butera's "Sunday Sauce" with Paccheri Pasta**

*Butera's beef meatballs, Italian sausage and pulled short rib - all slow braised in a rustic tomato sauce over fresh paccheri (extra-large rigatoni) pasta 34*

### DESSERT

*House Baked Fruit Crumble with Vanilla Ice Cream 11*

*Please ask your server*