

**Raw Bar**

**Seafood Tower**

Lobster, Colossal Shrimp, Oysters, Crab Meat  
for two 78 for four 150



Shrimp Cocktail (3 Pcs) 24  
Half Lobster & Crab Meat 25  
Crab Meat Cocktail Colossal 25  
Blue Point CT (1/2 Dozen) 19  
Little Necks RI (Dozen) 14

**Onion Soup 12**

Classic French Onion Soup

**Lobster Bisque Soup 13**

Lobster, Leeks, Light Lobster Broth

**Sicilian Meatballs 14**

Herb Tomato and Sour Cream

**Tuna Tartar 20**

Avocado, Chili, Sesame Oil, Mint

**Starters**

**Crab Cakes 24**

Colossal Crab Meat, Meyer Thyme Aioli

**Tomato & Fresh Mozzarella 14**

**Clams Casino 16**

Chopped Bacon, Roasted Peppers, Garlic

**Baked Clams 16**

Little Neck Baked, Garlic & Lemon

**Crispy Fried Calamari 18**

Zesty Plum Tomato Sauce, Meyer Thyme Aioli

**PEI Mussels 16**

PEI Mussels, Shallots, Light Red Sauce

**Neuska Smoked Thick Bacon 12**

**Greens**

**Sear House Salad 10**

Lettuce, Tomato, Cucumbers, Gorgonzola Cheese

**Arugula Salad 14**

Pears, Beets, Fig, Goat Cheese, Champagne Vinagrette

**Roasted Beets 14**

Red Beets, Strawberries, Asian Pears, Pecans, Goat Cheese, Honey Balsamic Dressing

**Iceberg Wedge Salad 14**

Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing

**Cesar Salad 12**

Hearts of Romaine, Herb Croutons, Parmesan

**Chopped Vegetable Salad 15**

Asparagus, Hearts of Palm, Onions, Beets, Carrots, Tomato, Balsamic Dressing

add: Chicken +12, Shrimp +14, Salmon +12

**Sides 3 for \$29**

**Onion Rings (or Sauteed) 10**

**Baked Potato or French Fries 9**

**Spinach Creamed or Sauteed 12**

**Mashed Potatoes 10**

**Asparagus Steamed or Sauteed 13**

**Garlic Mashed Potatoes 11**

**Mushrooms & Onions 12**

**Hash Browns 12**

**Brussel Sprouts Sauteed 12**

**Mac & Cheese 11 (Add Lobster +14)**

**Broccoli Sauteed or Steamed 12**

**Hot Italian Long Peppers Sauteed 12**

**Burned Broccoli Sauteed 14**

**Roasted Yukon Potatoes 9**

**Mushroom Risotto 16**

**Steaks**

Hand selected USDA prime 28 day dry-aged steaks, chops and ribs from our aging box.

**Porterhouse Steak for Two 48oz - Prime 125**

**New York Sirloin Prime**

16oz 56

**Rib Eye 20oz Prime (Boneless) 65**

with Mushrooms & Onions

**Tomahawk Cowboy Steak**

125 for 2



**Lamb Chops Rack 48**

with Sauteed Spinach & Peppercorn Gravy

**Filet Mignon Butcher Board Cut**

Center Cut 10oz 50

King Cut 14oz 58

Mushroom & Onions

Fried Onions

**Double Cut Veal Chop Loin Prime 45**

**Surf & Turf 6oz Filet Mignon & 8oz Lobster Tail 65**

**Cheeseburger 20**

Lettuce, tomato & french fries

**Salmon (Organic) 33**

Spinach, Beets, Leeks

**Diver Scallops 39**

Asparagus, Risotto, Crab Meat, Crispy Prosciutto

**Tuna Panko (Sushi Grade) 38**

Panko Crusted Seared Honey Black Bean Soy Glaze & Wasabi Sauce

**Jumbo Shrimp Francaise 32**

Over linguine

**Fish Market**



**Lobster Tail Two 8oz Broiled 65**

South African (cold water)

**Lobster 2lb 65**

Choice of Broiled, Steamed or Angry

**2lb Lobster & Squid Ink Linguine 65**

Fresh Black Squid Ink Pasta with Lobster in Pink Sauce

**Tuscan Seafood Stew 33**

Mixed Fish & Shellfish in Tomato Broth Over Linguine

**Cioppino (Chu pee noh) 34**

Shrimp, Calamari, Clams, Light Tomato over Linguine

**Rigatoni Bolognese 26**

Beef Sirloin Ragù

**Seafood Paella 34**

Clams, Calamari, Shrimp over Saffron Orzo

**Lobster Ravioli 28**

Vodka, Cream, Parmesan Cheese & Crab Meat

**Penne Vodka 25**

Penne Pasta in Pink Vodka Sauce

**Classic Comfort**

**Fettuccine & Bacon 26**

Fresh Pasta with Chopped Bacon in Cream Sauce

**Linguine Vongole 26**

Linguine in White or Red Clam Sauce

**Cacio e Pepe 27**

Linguine, filet mignon, pepper, pecorino cheese

**Country Style Chicken 27**

Pieces of Chicken with Sweet Peppers & Onions

**Grilled Chicken Breast 26**

Onions, Peppers, Mushrooms over Sauteed Spinach

**Chicken Parmesan 26**

Traditional Parmesan in Vodka Sauce

**Chicken Milanese 26**

Breaded Chicken Breast, Arugula, Tomato, Onions

**Choice of Starters**

Onion or Lobster Bisque Soup  
Baked Clams | Artichoke  
Caesar Salad | House Salad

**Prix Fix 3 Course Dinner \$39.95**

Daily 4:00pm to 6:30pm

**Choice of Entree**

Filet Mignon 6oz | Grilled Salmon | Penne Vodka  
Chicken - Choice of: Grilled, Parmesan or Milanese

**Choice of Dessert**

Tiramisu  
Chocolate Mousse

**AURORA**  
Mediterranean Grill  
Old Tappan, NJ



Closter, NJ

**LITHOS**

Livingston, NJ

**DiMORA**

Norwood, NJ



Little Falls, NJ

**BARKA**  
Seafood & Steak

Mountain Lakes, NJ

## WINE BY THE GLASS

### REDS

- Merlot, Canyon Road, CA 12**
- Pinot Noir, Canyon Road, CA 12**
- Pinot Noir, 3 Thieves, CA 14**
- Malbec, Kaiken, Argentina 15**
- Cabernet, Canyon Road, CA 13**
- Cabernet, Smith & Hook, CA 16**
- Cabernet, Decoy, Sonoma 17**
- Cabernet, Postmark by Duckhorn 19**

### WHITES

- Pinot Grigio, Canyon Road, CA 12**
- Pinot Grigio, Santa Margherita, 16**
- Chardonnay, J. Lohr Cypress, CA 12**
- Chardonnay, Simi, Sonoma 14**
- Sauvignon Blanc, Brancott, NZ 13**
- Reisling, Schmitt Sohne, Germany 12**
- White Zinfandel, Beringer, CA 12**
- Rose, Whispering Angel, Provence 16**

## SPECIAL MARTINIS

**\$15**

### **Sear Pear Martini**

*Pear Vodka, St. Germain, splash of Sour Mix*

### **Old Fashion**

*Bourbon, Sweet Vermouth, Orange Twist*

### **Orange Ginger Mojito**

*Rum, Domaine de Canton Ginger, Orange Juice with Muddled Lime, and Mint. On The Rocks*

### **Lychee Ginger Martini**

*Vodka, Lychee Liqueur, Domaine de Canton Ginger, and a splash of Sour Mix*

### **Margarita Lemonade**

*Tequila, Lime Juice, Sugar Rim*

### **Blueberry Mojito**

*Vodka, St. Germain, Muddled Blueberries, Sugar Rim*

### **Sear Fresh Fruit Martini**

*Vodka with choice of Pear, Mango, Peach Puree, and Triple Sec*

### **Traditional Cosmo**

*Vodka, Triple Sec, Cranberry Juice, splash of Lemon-Lime Soda*

### **Moscow Mule**

*Vodka, Ginger Beer, and squeezed Lemon Juice*

### **Shuli's Favorite Old Fashioned**

*Honey Jack, Sweet Vermouth, Orange Wedge*