

Dinner Specials

Entrees include choice of house salad or soup du jour.

CRAB ENCRUSTED HALIBUT

Baked Halibut topped with crab imperial, lemon caper sauce and served with roasted garlic whipped mashed potatoes and fresh broccoli Rabe with roasted red peppers. 26

SOFT SHELL CRAB PLATTER

Back for summer

(2) Panko breaded soft shell crabs, tomato, romaine, side of Old Bay remoulade. Served with French Fries & a sweet & zesty orange slaw 26

BROCCOLI RABE AND ITALIAN SAUSAGE

Hot or sweet homemade Italian sausage, fresh Broccoli Rabe, olive oil, garlic, tomato, herbs over Orecchiette pasta and topped with aged sharp provolone. 19

PORK CHOPS

Two grilled 6oz Center cut pork chops with a mushroom demi glace. Choice of potato and vegetable 19

CHICKEN MARSALA

Chicken breast sautéed with fresh mushrooms, Marsala wine & herbs. 21

TWIN LOBSTER TAILS

Two 5oz North Atlantic cold water Lobster tails served over a lemon garlic white wine linguine Francaise. 29

SALMON OSCAR

Baked Salmon topped with Jumbo Lump Crab Meat & Asparagus in a light Oscar sauce over roasted garlic whipped potatoes. 26

SHRIMP AND RISOTTO

6 Shrimp sauteed in a garlic, tomato & white wine sauce over a sun dried & artichoke risotto with asparagus. 23

GARLIC PARMESAN GNOCCHI

Potato gnocchi sauteed with white wine, shallots, creamy parmesan, parsley and garlic 17 (Add Chicken \$4 or six Shrimp \$7)

MANICOTTI Stuffed with ricotta impastata and fresh spinach. Bolognese Vodka blush sauce. Sharp provolone. Pesto drizzle. Garlic bread 18.

LOBSTER RAVIOLI AND JUMBO LUMP CRAB

Lobster Ravioli topped with fresh Jumbo Lump Crab in a light blush sauce with fresh basil. 25.

Dessert Special

SALTED CARAMEL CRUNCH CAKE

Light, buttery vanilla-flecked cake has waves of caramel and layered with salted caramel crunch and a creamy custard layer 7

Notice: Prices displayed on all menus reflect a cash discount. Regular/Card prices are 3% higher.

Salads *Includes cup of soup du jour*

TACO SALAD BOWL

Seasoned ground beef, turkey OR grilled chicken breast with shredded cheddar, tomato, sour cream & salsa. Served over iceberg & romaine lettuce in a crispy tortilla bowl 16

BERRY SUMMER SALAD

Spinach & Mescaline Greens with Fresh Jersey Blueberries, Strawberries, Candied Walnuts, Dried Cranberries, and our Poppy seed dressing. 15

CARIBBEAN SHRIMP SALAD

Marinated grilled shrimp, mixed greens, Dried cranberries, mango, peppers and red onions with a Caribbean Vinaigrette 16

BURRATA AND SHRIMP SALAD

Mixed Greens, Arugula, Bruschetta tomatoes, Fresh Burrata, grilled Shrimp, Avocado, and Balsamic reduction. 17

Appetizers

It's Back

BURRATA BRUSCHETTA

Homemade daily with chilled diced tomatoes, basil, olive oil and balsamic vinegar. Rich & Creamy Burrata, Pesto, Balsamic reduction, Grilled garlic baguette. 13

PORK POT STICKERS

Choice of steamed or Fried. 5 dumplings packed with pork & cabbage with garlic, green onion, & spice. Japanese dipping sauce 8

COCONUT SHRIMP

5 butterflied coconut fried shrimp with sweet chili & coconut curry dipping sauces 9

RANCH WAFFLE FRIES

Crispy, seasoned waffle fries smothered in a rich chicken, bacon, and ranch dip, finished with a sprinkle of fresh scallions. Perfect for sharing. 12

PRETZEL AND BEER CHEESE

Everything seasoned Bavarian Brauhaus Pretzel served with a cheddar beer cheese & pub mustard sauce. 8.

SPICY STREET CORN DIP

creamy cheesy Mexican roasted street corn dip served with tortilla chips 9

Tacos

Includes choice of French Fries, Fresh Fruit, soup du jour or applesauce.

SHRIMP TACOS

3 Soft Flour Tortillas with grilled blackened shrimp, fresh chilled bruschetta, avocado and served with side cilantro-lime aioli. 16

FISH TACOS

3 Soft corn Tortillas, pan seared Halibut or Flounder, chilled Mango salsa, house pickled red onion, kale & brussels sprout power slaw, Caribbean creme. 16

CHICKEN STREET CORN TACOS

Grilled chicken breast, creamy cheesy street corn, scallions on a corn tortilla. Side of power slaw 15

BREAKFAST, LUNCH & DINNER

TUESDAY - SUNDAY : 9AM - 8 PM

ORDER ONLINE
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