

..... **VALENTINES DAY MENU**

GALO TAVERN 18

STARTERS

FRIED CALAMARI - 18.95

house-made marinara & chipotle mayo

CHICKEN WINGS - 15.95

asian chili / buffalo

JUMBO LUMP CRABCAKE - 21.95

roasted corn salsa, home-made lemon basil aioli

BAKED CLAMS - 19.96

oreganata style, fresh lemon

SAUTEED GARLIC SHRIMP - 18.95

toasted garlic crostini

BURRATA & PROSCIUTTO - 19.95

creamy burrata, sliced prosciutto, arugula,
cherry tomatoes basil oil drizzle

TAVERN MAC & CHEESE - 16.95

cavatappi pasta, four cheese blend

*add: Smoked Bacon (+2.95) Truffle Oil (+2.95)
3oz. Lobster Meat (+18.00)

SALADS

PEACH & BURRATA GARDEN SALAD

spinach and arugula tossed with peaches, creamy
burrata, pistachios, olive oil and balsamic vinaigrette
19.95

CRABCAKE CAESAR

chopped romaine, jumbo lump crab cake, corn salsa,
brioche croutons
23.95

SMALL SALADS

Caesar Salad / Tavern Salad / BLT Wedge
10.95

RAW BAR

ICED OYSTERS

Bluepoint
3.50

SHRIMP COCKTAIL

cocktail sauce
19.95

CLAMS ON THE HALF SHELL

little necks
2.75

MAINS

GLAZED SALMON

balsamic glaze, served with sautéed
broccoli rabe and mashed potatoes
33.95

**PISTASHIO CRUSTED
BRANZINO FILET**

pistachio breadcrumb crusted
branzino, pan seared and oven
finished, garlic mashed potatoes and
sautéed broccoli rabe
40.95

SEAFOOD LINGUINI

half lobster tail, shrimp, little neck
clams, broccoli rabe, garlic white wine
sauce, touch of tomato
48.95

**MAINE LOBSTER
RAVIOLI**

shrimp, asparagus, vodka
cream sauce
39.95

GRILLED LAMB CHOPS

choice of one side. Marinated in garlic,
olive oil, rosemary and thyme.
43.95

**42 OZ. PORTERHOUSE
FOR TWO**

choice of two sides, port wine
reduction
129.95

SURF & TURF

8oz. filet mignon, lobster tail,
mashed potatoes and grilled
asparagus
67.95

VODKA CHICKEN PARMESAN

crispy chicken, vodka sauce, and
melted mozzarella cheese, served
with spaghetti
29.95

**22 OZ. BONE-IN
COWBOY STEAK**

choice of one side, port wine
reduction
66.95

18 OZ. NY STRIP STEAK

choice of one side, port wine
reduction
50.95

16 OZ. GRILLED SKIRT STEAK

choice of one side. Marinated with
garlic, olive oil, butter, mild spices
and fresh herbs
44.95

SIDES OPTIONS

baked potato / mashed potatoes /
french fries / sweet potato fries /
black beans with bacon / white rice /
sauteed broccoli & carrots / sauteed
mushrooms / onion rings

PREMIUM SIDE DISHES

sauteed spinach 11.95
creamed spinach 12.96
truffle parmesan fries 12.95
loaded baked potato 11.95
small mac & cheese 11.95
grilled asparagus 11.95
3 oz. lobster mashed potatoes 19.95

DESSERTS - 10.00

CREME BRULEE CHEESECAKE
CARROT CAKE
TIRAMISU
COPPA PISTACHIO