



**SPECIAL PRE-FIXED DINNERS**

**\$25.95**

Choice of appetizer:  
Mussels Marinara or Shrimp Aranzini

Soup of the day or House salad

Choice of Entrées  
Rigatoni ala Vodka  
Chicken Marsala  
Sole Oreganata

Desserts:  
Cheesecake or Chocolate Moose

*Only available for dining in*



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**516.-595-7685**

2366 Hempstead Turnpike • East Meadow, NY 11554

**Web: GatorsOfEastMeadow.com**

## STARTERS

Gator Bites made with Florida gator tail meat, grape tomatoes in Cajun spices served over sautéed polenta	11.95
Fried Calamari with choice of marinara or spicy marinara sauce (8oz)	11.95
Thai Fried Calamari tossed in a sweet chili sauce with toasted sesame (8oz)	11.95
Baked Clams Oreganata (5) Fresh whole clams on half shell topped with seasoned breadcrumbs in white wine butter sauce	10.95
Mussels and Ale with garlic, evoo, dark ale and fresh herbs	10.95
Key Lime Coconut Shrimp with pina colada key lime sauce	13.95
Fried Zucchini with marinara sauce for dipping	9.95
Chicken Wings (8 pcs) tossed in a hot spicy sauce served with celery sticks and blue cheese dressing	12.95
Buffalo Chicken Tenders (4 pcs) tossed in a hot spicy sauce served with celery sticks and blue cheese dressing	11.95
Chili Nacho Platter with homemade chili, tortilla chips, cheddar cheese sauce topped with Pico de Gallo	12.95
Grilled Octopus (6 oz) served on a bed of cannellini bean salad	14.95
Shrimp Cocktail 5 Jumbo Shrimp served with Bloody Mary cocktail sauce	13.95
Fried Mozzarella sticks	6.95

## SOUPS

French Onion Soup au-gratin seasoned croutons and gruyere cheese baked in a crock	5.95
Lobster Bisque Bowl	5.95
Soup Du Jour Bowl	5.95

## SALADS

House Salad with mixed greens, olives, tomatoes and onion tossed in house dressing	8.95
Caesar Salad – Romaine lettuce, croutons, shaved pecorino Romano with classic Caesar dressing	8.95
Arugula and Pear Salad – Baby arugula , gorgonzola cheese and poached pear balsamic	9.95
Beet Salad with spring mix, poached beets, goat cheese, candied walnuts and mandarin orange segments in a citrus vinaigrette	9.95
Country Salad with mesclun greens, sliced apples, sun dried tomatoes, candied walnuts and blue cheese in a raspberry vinaigrette	9.95
Mozzarella Caprese	9.95

Add protein to any salad: Chicken 4.00 Steak 5.00 Shrimp 5.00

## ENTREES

All entrees served with potatoes and the vegetable du-jour. Choice of garden salad or cup of soup du-jour.	
Grilled Rib Eye Steak – (12 oz) Certified Black Angus Beef char crusted	26.95
Marinated Skirt Steak – (10 oz) grilled and served over garlic mashed topped with German fried onions	25.95
Steak and Shrimp – (10 oz) NY Strip grilled to your taste and 4 jumbo shrimp BBQ with our house chili sauce	26.95
Braised Beef Short Ribs – slowly braised in its own juices to preserve flavor served on a bed of garlic mashed potatoes	24.95
Grilled Pork Chops (14 oz) served with mashed potatoes and vegetable	20.95
Steak Tidbits – top sirloin charcoal grilled with grilled onions and mushrooms on garlic toast and house BBQ sauce	18.95

The Ultimate Burger – (8 oz) Black Angus beef charcoal grilled and topped with onions, mushrooms, bacon, melted American cheese with lettuce, tomatoes, and pickles on a Kaiser Roll with French fries	14.95
Hamburger with French fries and pickle	11.95
Fajitas with grilled onions, peppers, shredded lettuce, Pico de Gallo, Monterey jack cheese, salsa and sour cream	14.95
Add: Guacamole 2.00 Chicken 3.95 Steak 4.95 Shrimp 5.95	

## **VEAL & CHICKEN**

Veal Parmesan with pasta of the day	25.95
Veal Milanese – Traditional veal cutlet lightly breaded and pan fried with lemon and white wine	25.95
Stuffed Chicken Saffron – Breast of chicken stuffed with spinach and ricotta served over sautéed spinach and saffron sauce	20.95
Chicken Mushroom Crepes – tender chicken with mushrooms and fresh herbs stuffed in delicate crepes and topped with white truffle sauce	19.95
Chicken Primavera – grilled chicken breast, julienne vegetables, garlic and evoo	18.95
Chicken Francese – tender chicken dipped in egg batter and sautéed with white wine and lemon butter sauce	18.95
Chicken Marsala with mushrooms in marsala wine demi-glace	18.95
Chicken Picatta with Artichoke and capers cooked in white wine and butter sauce	00.00
Chicken Parmesan with pasta du-jour	18.95
Eggplant Rollatine with pasta du-jour	17.95
Eggplant Parmesan with pasta du-jour	17.95
Cheese Quesadilla with grilled onions, peppers, melted Monterey jack, Cheddar cheese, sour cream and salsa	
Add: Chicken 3.00 Steak 4.00 Shrimp 5.00	

## **PASTAS**

Penne Pollo Floret with grilled chicken, broccoli floret, garlic and olive oil	17.95
Rigatoni Ala Vodka – Flambé with vodka, shallots, prosciutto ham, tomato creamy aurora sauce	17.95
Pappardelle Shrimp and Shitake Mushrooms in a sherry wine cream sauce	19.95
Baked Lasagna with meat, ricotta cheese, tomato sauce and melted mozzarella	19.95
Baked Ziti with meat sauce, ricotta cheese and melted mozzarella	16.95

## **SEAFOOD SPECIALTIES**

Walnut Crusted Salmon – (8oz) salmon filets pan seared and served over spinach	24.95
American Lobster – 1 ¼ Maine lobster steamed, broiled, or oreganata served with corn on the cob and drawn butter	26.95
Shrimp Oreganata – broiled jumbo shrimp, seasoned breadcrumbs, white wine and herb butter sauce	24.95
Broiled Seafood Platter with shrimp, scallops, filet of sole in white wine, lemon and herb butter sauce	24.95
Zuppa d’Pece ½ Maine lobster, clams, mussels, and calamari served over linguine marinara	26.95
Fried Seafood Platter with shrimp, scallops and filet of sole served with French fries and tartar sauce	25.95
Filet of Sole Francese dipped in egg batter and sautéed in a white wine sauce	22.95
Fried Shrimp Platter served with French fries and cocktail or tartar sauce	24.95

## BRICK OVEN PERSONAL PIZZAS

Wood fired Margarita with fresh mozzarella, margarita sauce and fresh basil	16.95
Friday night Wood Fired Pizza with our sour pizza dough, crushed tomatoes, basil, hot pepperoni, mushrooms and fresh mozzarella	16.95
California Vegetable Pizza with sun dried tomatoes, broccoli, fire roasted peppers, spinach, mozzarella, garlic and evoo	17.95
Meat Lover's Pizza with pepperoni, salami, ham, bacon meatballs, sausage and mozzarella	18.95
Paisano Pizza made with dollops pf ricotta cheese, sausage and mozzarella	18.95
Create Your Own Pizza!!!!	18.95

Start out with sauce and mozzarella. Then add your choice of topping(s)  
Add onions, peppers, mushrooms, broccoli, tomatoes, spinach, bacon, pepperoni, salami, sausage, ham and anchovies.

Each additional topping for \$1.50  
Or add Chicken 2.50 Steak 3.50 Shrimp 4.50

## KIDS MEALS

10.95

Kid's Cheese Pizza Additional toppings .50  
(onions, peppers, mushrooms, broccoli, tomatoes, spinach, bacon, pepperoni, salami, sausage, ham and anchovies. Add onions, peppers, mushrooms, broccoli, tomatoes, spinach, bacon, pepperoni, salami, sausage, ham and anchovies)  
Chicken fingers with fries  
Burger with fries (add cheese for .50)  
Cheese Quesadilla with fries

## SIDE ORDERS

5.00

Broccoli Rabe with garlic and oil  
Sauteed Spinach  
Pasta with Garlic and Oil  
Italian sausage  
Meatballs  
Vegetables du-jour  
Potatoes du-jour

**If you have an allergy or dietary restrictions please alert your server**



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