



**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 Mousse

*Only available for dining in*

Available Tuesday - Thursday

**516.-595-7685**

2366 Hempstead Turnpike • East Meadow, NY 11554

**Web: [GatorsOfEastMeadow.com](http://GatorsOfEastMeadow.com)**

# Appetizers

## FROM THE SEA

<b>Gator Bites</b> made with Florida gator tail meat, grape tomatoes in Cajun spices served over sautéed polenta	12.95
<b>Fried Calamari</b> with choice of marinara or spicy marinara sauce (8oz)	13.95
<b>Thai Fried Calamari</b> tossed in a sweet chili sauce with toasted sesame seeds (8oz)	13.95
<b>Baked Clams Oreganata</b> (6) Fresh whole clams on half shell topped with seasoned breadcrumbs in white wine butter sauce	11.95
<b>Mussels and Ale</b> with garlic, evoo, dark ale and fresh herbs	11.95
<b>Grilled Octopus</b> (6 oz) served on a bed of cannellini bean salad	14.95
<b>Shrimp Cocktail</b> 5 Jumbo Shrimp served with Bloody Mary cocktail sauce	15.95
<b>Key Lime Coconut Shrimp</b> with pina colada key lime sauce	13.95

## FROM THE RAW BAR

<b>Little Neck Clams</b> with bloody mary cocktai; sauce	6 /11.95 • 12/22.95
<b>Oysters</b> on the half shell with bloody mary cocktai; sauce	6/ 14.95 • 12/26.95

## GOOD BEGINNINGS

<b>Fried Zucchini</b> with marinara sauce for dipping	9.95
<b>Chicken Wings</b> (8 pcs) tossed in a hot spicy sauce served with celery sticks and blue cheese dressing	13.95
<b>Chili Nacho Platter</b> with homemade chili, tortilla chips, cheddar cheese sauce topped with Pico de Gallo	13.95

# Soup

<b>French Onion Soup</b> au-gratin seasoned croutons and gruyere cheese baked in a crock	8.95
<b>Lobster Bisque</b> Bowl	8.95
<b>Soup Du Jour</b> Bowl	7.95

# Salads

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

# Lite Bytes

<b>American Lobster Roll</b> – 4 oz lobster meat with fresh herb butter & French fries or chips	23.95
<b>Steak Tidbits</b> – top sirloin charcoal grilled with grilled onions and mushrooms on garlic toast and house BBQ sauce and French fries	21.95
<b>The Ultimate Burger</b> – (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
<b>Buffalo Chicken Tenders</b> (4 pcs) in a hot spicy sauce with celery sticks & blue cheese dressing and French fries	13.95
<b>Chicken Fajitas</b> with grilled onions, peppers, shredded lettuce, Pico de Gallo, Monterey Jack cheese, salsa and sour cream	19.95
<b>Steak Fajitas</b> with grilled onions, peppers, shredded lettuce, Pico de Gallo, Monterey Jack	22.95
<b>Shrimp Fajitas</b> with grilled onions, peppers, shredded lettuce, Pico de Gallo, Monterey Jack cheese, salsa and sour cream	24.95

Add: Guacamole to your fajitas 3.00

# Pastas

<b>Rigatoni Ala Vodka</b> – Flambé with vodka, shallots, prosciutto ham, tomato creamy aurora sauce	18.95
<b>Baked Lasagna</b> with meat, ricotta cheese, tomato sauce and melted mozzarella	21.95
<b>Linguine With Clam Sauce</b> (white or red) Chopped fresh clams, garlic and evoo.	24.95
<b>Penne Shrimp Pomodoro</b> with shrimp, shallots, sherry wine in delicate flietto di pomodoro	26.95
<b>Pappardelle With Lobster</b> a generous portion of lobster meat with shiitake mushrooms, and cream drizzled with truffle oil	28.95

# Steaks & Chops

All entries served with choice of garden salad or cup of soup du-jour, potatoes and the vegetable du-jour. Dishes served with pasta du-jour replaces potatoes and vegetable.

<b>Grilled Rib Eye Steak</b> – (12 oz) Certified Black Angus Beef char crusted	29.95
<b>Marinated Skirt Steak</b> – (10 oz) grilled and served over garlic mashed topped with German fried onions	29.95
<b>Steak and Shrimp</b> – (10 oz) NY Strip grilled to your taste and 4 jumbo shrimp BBQ with our house chili sauce	35.95
<b>Braised Beef Short Ribs</b> – slowly braised in its own juices to preserve flavor served on a bed of garlic mashed potatoes	33.95
<b>Grilled Pork Chops</b> (14 oz) served with mashed potatoes and vegetable	24.95
<b>Balsamic Glazed Lamb Chops</b> 4 chops marinated in a balsamic honey Dijon, fresh herbs served over arugula salad	29.95

# Veal & Chicken

<b>Veal Parmesan</b> with pasta of the day	25.95
<b>Veal Milanese</b> – Traditional veal cutlet lightly breaded and pan fried with lemon and white wine	25.95
<b>Stuffed Chicken Saffron</b> – Breast of chicken stuffed with spinach and ricotta served over sautéed spinach and saffron sauce	22.95
<b>Chicken Primavera</b> – grilled chicken breast, julienne vegetables, garlic and evoo	21.95
<b>Chicken Francese</b> – tender chicken dipped in egg batter and sautéed with white wine and lemon butter sauce	20.95
<b>Chicken Parmesan</b> with pasta du-jour	20.95
<b>Eggplant Parmesan</b> with pasta du-jour	19.95

# Seafood Specialities

<b>Walnut Crusted Salmon</b> – (8oz) salmon filets pan seared and served over spinach	26.95
<b>American Lobster</b> – 1 ¼ Maine lobster steamed, broiled, or oreganata served with corn on the cob and drawn butter	29.95
<b>Shrimp Oreganata</b> – broiled jumbo shrimp, seasoned breadcrumbs, white wine and herb butter sauce	26.95
<b>Shrimp Parmesan</b> with pasta du-jour	26.95
<b>Broiled Seafood Platter</b> with shrimp, scallops, filet of sole in white wine, lemon and herb butter sauce	27.95
<b>Zuppa d'Pece</b> ½ Maine lobster, clams, mussels, and calamari served over linguine marinara	29.95
<b>Fried Seafood Platter</b> with shrimp, scallops and filet of sole served with French fries and tartar sauce	27.95
<b>Filet of Sole Francese</b> dipped in egg batter and sautéed in a white wine sauce	24.95
<b>Fried Shrimp Platter</b> served with French fries and cocktail or tartar sauce	26.95

# Brick Oven Pizzas

<b>Wood fired Margarita</b> with fresh mozzarella, margarita sauce and fresh basil	17.95
<b>Friday night Wood Fired Pizza</b> with our sour pizza dough, crushed tomatoes, basil, hot pepperoni, mushrooms and fresh mozzarella	19.95
<b>California Vegetable Pizza</b> with sun dried tomatoes, broccoli, fire roasted peppers, spinach, mozzarella, garlic and evoo	19.95
<b>Meat Lover's Pizza</b> with pepperoni, salami, ham, bacon, meatballs, sausage and mozzarella	21.95
<b>Piezone Pizza</b> made with dollops of ricotta cheese, sausage and mozzarella	19.95

**Add your choice of topping(s) :**

- onions, peppers • mushrooms • broccoli • spinach • bacon • pepperoni • salami,
- sausage • ham • anchovies. Each additional topping for \$2.00

**Speciality toppings:**

Chicken 2.50 • Steak 3.50 • hrimp 4.50

# Personal Size Pizzas

<b>Brick Oven Cheese</b> pizza with fresh mozzarella, margarita sauce	11.95
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**Add your choice of topping(s) :**

- onions, peppers • mushrooms • broccoli • spinach • bacon • pepperoni • salami,
- sausage • ham • anchovies. Each additional topping for \$1.00

## Kid's Meals

## Side Orders

Chicken fingers with fries	10.95	Broccoli Rabe with garlic and oil	6.95
Cheese Quesadilla with fries	10.95	Sauteed Spinach	6.95
Burger with fries	10.95	Pasta with Garlic and Oil	6.96
(add cheese for .50)		Italian sausage	7.95
		Meatballs	7.95
		Vegetables du-jour	6.95
		Potatoes du-jour	6.95

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

**ORDER TAKE OUT ONLINE AND SAVE 10%**

**GatorsOfEastMeadow.com**



Minimum on a charge card:  
\$10.00