

ALDO'S SEAFOOD HARVEST

Tantalizing stone crabs, delectable King Crab, succulent oysters, and that's just the beginning. Allow Aldo to introduce you to his travels. He found similar versions of these harvests years ago in Italy and in Nice and Paris, France where they are locally known as Plateaus. Having never seen such bounty in America, he thought why not offer his guests such freshness? And so, upon his return, he created the seafood bounties below. Taste the ocean and allow yourself to be transported... enjoy. Build your own or choose one of Aldo's selections.

BUILD YOUR OWN

- Florida Stone Crab Claws - MP (seasonal)
- Giant Steamed Langostine - MP
- Jumbo White Shrimp - \$4.25 each
- Colossal Snow Crab Claws - \$4 each
- La Crema Top Neck Clams - \$1.25 each
- Seasonal East Coast Oysters - MP
- Steamed Maine Lobster - MP



CAFFE
ALDO LAMBERTI

"This is my favorite restaurant for fresh fish and the world's best seafood tower. I travel extensively and nothing in Paris, Monaco, Bordeaux, Firenze, Rome, London compares to Lamberti's everyday seafood offering - including my favorites in New York."



MEDIUM - \$85.00

(serves 2-4)

- Seafood Salad
- Jumbo White Shrimp - 10
- Alaskan King Crab Legs - 9 oz.
- La Crema Top Neck Clams - 6
- Seasonal East Coast Oysters - 6

JUMBO - \$125.00

(serves 5-7)

- Lobster - 1.5 lbs
- Seafood Salad
- Jumbo White Shrimp - 14
- Alaskan King Crab Legs - 9 oz.
- La Crema Top Neck Clams - 8
- Seasonal East Coast Oysters - 8

COLOSSAL - \$185.00

(serves 10 or more)

- Lobster - 2 at 1.5 lbs
- Seafood Salad
- Jumbo White Shrimp - 20
- Alaskan King Crab Legs - 18 oz.
- La Crema Top Neck Clams - 10
- Seasonal East Coast Oysters - 10