

Menu

Starters

Soup du jour

Seasonally inspired creations

-6-

Grilled Shrimp (Prawns)

Pimenton dusted, Garbanzo bean salsa fresca

Tomato oil & sea salt

-9-

Beef Carpaccio

Fried capers, lemon shaved parmesan, arugula

-9-

Iced Fresh Shucked Oysters

Trio of dipping sauces

-2- Each

Colossal Shrimp Cocktail

-3- Each

Count Neck Clams

-1.50- Each

Tempura Fried Calamari

Wasabi crème fraiche & remoulade sauce

-8-

Prosciutto Wrapped Portabella Mushroom

Filled with fresh mozzarella

Roasted red pepper, balsamic drizzle

-9-

Chilled Seafood Salad

Lobster, shrimp, octopus, calamari, mussels

Lemon vinaigrette

-13-

Red & Golden Beet Salad

Spring mix, candied walnuts, crumbled blue cheese, maple balsamic vinaigrette

-8-

Arugula Salad

Shaved Parmesan, slivered red onion,

Lemon extra virgin olive oil

-6-

Chop Chop Mediterranean Salad

Cucumber, red onion, bell peppers, tomatoes, feta cheese, garbanzo beans, and

Kalamata olives with crisp lettuce, lemon & olive oil

-7-

Caesar Salad

Romaine leaves, anchovy dressing, shaved Grana Padano,

Smoked paprika-garlic croutons

-7-

House Salad

Baby lettuce, radishes, cucumbers, carrots, grape tomatoes,

Sherry vinaigrette fried shallots

-6-

Mains

Cajun Chicken Shrimp & Sausage

Grilled julienne chicken, shrimp, chorizo sausage,
roasted red peppers & spinach in a cajun cream tossed with penne pasta

-16- half portion -8-

Hand Formed Seafood Ravioli

Lobster, Shrimp, Scallop

Saffron-tomato-basil-cream

-21- half portion -11-

Seafood Puttanesca

Calamari, shrimp, and mussels in a

Spicy anchovy infused olive oil, capers, Kalamata olives, basil tomato sauce

Tossed with spaghetti

-18- half portion -9-

Rigatoni ala Vodka

Bacon, shallots, sweet peas and crushed red pepper, vodka tomato cream

-14- half portion -7-

Whole Wheat Linguine Pesto Primavera

Fresh medley of vegetables tossed with basil pesto

Whole wheat linguine

-14- half portion -7-

Garlic Scampi

Shrimp sautéed in olive oil with garlic, sun-dried tomato, caper and artichoke hearts

In a lemon white wine sauce tossed with angel hair pasta.

-20- half portion -10-

Slow Braised Short Rib & Truffle Mac-n- Cheese

Sautéed broccoli rabe

Roasted shallot Madeira jus

-18-

Pan-Blackened swordfish

Rock shrimp, potato-thyme- bacon hash

Roasted pepper cream

-18-

Seared-roasted Beef Filet Mignon

Gorgonzola-truffle butter

Arugula mashed, haricot verts (green beans)

-25-

House Smoked Double Thick Pork Chop

Mustard-maple glaze, garlicky greens, sweet potato croquettes,

-20-

Seared Day Boat Sea Scallops

Rock shrimp & English pea risotto

Carrot -truffle reduction

-23-

Petite Veal Rack Saltimbocca

Wrapped in prosciutto filled with sage pesto

Black mission fig demi

-27-

5-Spice Roasted Duck Breast

Wild rice, corn, bacon, scallion, pine nut stir-fry

Blackberry ginger garlic reduction

-23-

Wasabi Pea Crusted Sashimi Quality Tuna

Yuzu soy reduction vegetable sushi roll

Tempura broccolini

-23-

Fresh Herb Marinated Lamb Loin

Filo spinach feta towers, olive tapenade, tomato artichoke relish

-24-

Baked Stuffed Shrimp

Crab stuffing with chive-tomato-lemon beurre blanc

-22-

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. The risk is higher for those with some existing medical conditions

Chef Kevin Cousin

Wine List

Chardonnay

Pinot Grigio

Merlot

Cabernet Sauvignon

Shiraz

White Zinfandel

Full wine list available upon request

Items based on availability

Menu subject to change without notice

Childrens menu available upon request

Dining Open daily from 4:00pm to 10:00pm

Brunch every Sunday 10:00am - 2:00pm

"X" Lounge open daily 4:00pm to 12:00am

Reservations Accepted for Dining and Events

Pananas Restaurant

916 Suffield Street (route 75)

Agawam, MA 01001

Reservations (413) 786-9012

