

Central 111

401 N Great Neck Rd 23454-4063 · +17572221022 · Updated: Jan 14, 2026

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SOUP AND SALAD 6

Soup De Jour

our soup of the day, created daily and priced accordingly

Caprese

\$6.00

fresh mozzarelia and sliced roma tomato with a balsamic reduction, extra virgin olive oil and fresh basil

Sesame Beef Salad

\$7.00

served with mesculine pepper, mozzarella and diced tomatoes

Caesar Salad

\$6.00

a tower of crisp romaine lettuce, creamy caesar dressing with shredded parmesan cheese with overzealous seasoned croutons

Raspberry Almond Salad

\$6.00

masculin greens tossed in a raspberry cream dressing then topped with crumbled feta cheese and sliced almonds

Antipasta

\$6.75

feta cheese roasted pepper, olives, red onions, salami pene pasta

TAPAS FROM THE SURF 15

Cool Tuna

\$7.50

sushi grade tuna cubed and tossed in a sesame say sauce, dotted with syrachi and served atop slices of cold cucumber

Artichoke, Spinach and Crab Dip

\$7.50

served warm with freshly toased bread points

Tuna Tartar

\$11.00

finely cubed sushi grade tuna tossed in an asian soy based sauce with minced veggies, served over a sweet seaweed salad accompanied by pickled ginger and wasabi

Asian Spring Roll

\$7.75

lightly fired spring roll stuffed with shrimp napa cabbage, carrot, and served with a honey say and sweet chile mae play sauce

Jumbo Lump Crab Cakes

\$10.25

two 2oz. jumbo lump crab cakes served with a white wine garlic cream sauce

Blackened Yellow Fin Tuna

\$9.25

blackened tuna steak, served over seasonal veggies with a mango salsa

Sea Scallops

\$10.00

lightly fried sea scallops served with mandarin orange supreme and chef's choice beurre blanc

Spicy Oysters	\$8.25
fresh select oysters fried and served with a spicy spring onion sauce	
Calamari	\$7.50
lightly battered rings served over mesculin greens with a smoked paprika aioli	
Jumbo Buffalo Shrimp	\$10.25
five hot not spicy shirmp served with blue cheese dressing	
Portabella Crab Stack	\$8.75
oven roasted portabella mushrooms layered with tender asparagus, lump crab meat and fresh mozzarella cheese drizzled with a balsamic reduction	
Spicy Tuna Bites	\$8.25
tuna bites served with syrachi, asian soy sauce and a sweet chille sauce	
Tilapia	\$10.50
pan fried tilapia topped with sun dried tomatoes compote and pepper risotto	
Seafood Risotto	\$9.00
creamy onion basil risotto served with jumbo shrimp and scallop	
Raspberry Shrimp	\$9.00
four seared shrimp tossed in raspberry soy buerre served with roasted pepper ans soba noodles	

POULTRY TAPAS 7

Chicken Quesadilla	\$9.00
seasoned chicken, with sauteed peppers, onion and mexican cheese topped with a cool aoili	
Wings for Mark	\$6.75
six wings fried and tossed in your choice of mild, hot, bbq, or asian sauce	
Chicken One Eleven	\$8.25
seared and sliced chicken breast over seasonal veggies with an applewood smoked bacon cream sauce	
Florida Mango Chicken	\$8.75
served with sauteed pepers and grilled amngos	
Cilantro Chicken Salad	\$7.00
housemade chicken salad with hints of cilantro accompanied by toast points	
Chicken Soba	\$8.50
grilled chicken served with a sun dried tomato white sauce atop with soba pasta	
Pan Seared Duck	\$11.50
pan seared duck medallions with bacon wrapped asparagus and a sweet burre blanc	

TAPAS FROM THE TURF 9

Orange Beef with Shrimp	\$10.50
served with a tangy mandarin salsa	

Steak Quesadilla	\$9.00
seasoned steak with sauteed pepper, onion and mexican cheese topped with cool aoili	
Steak Oscar	\$10.75
petite filet atop jumbo lump crab meat and asparagus with bearnaise sauce	
Petite Filet Medallion	\$9.00
southwest spiced petite filet with a chive compound butter and seasonal vegetables	
Curried Beef	\$9.95
curried beef served with a herb pelof and red chili sauce	
Classic Surf & Turf	\$15.25
a broiled 4oz, lobster tail accompanied by a 5oz filet mignon served with sauteed mushrooms and a cabernet sauce	
Baby Buffalo Burgers	\$9.00
three, 3 oz bison burgers with lettuce % tomato	
Jamaican Lamb	\$13.00
jamaican rum rubbed served with potatoes and a tomato spinach ragot	
Sesame Beef Salad	\$7.00
served with mesculine, pepper mozzarella and diced tomato	

VEGETARIAN TAPAS 6

Cheese Flight	\$13.00
chef's daily choice of four international cheeses complete with seasonal fruits and assorted crackers	
Lemon Peppered Asparagus	\$5.00
6-8 spears of tender asparagus seared in extra virgin olive oil, lemon juice and coarse black pepper	
Vegetable Skewers	\$5.50
artichoke hearts, cherry tomatoes and roasted portabello mushrooms, with a goat cheese and garlic cream sauce	
Chips and Salsa	\$4.50
house fried tortilla chips with a home-made salsa	
Pommes Frites	\$5.25
fresh fried potato slices seasoned with old bay and served with a cayenne pepper garlic aioli	
Edamame	\$6.00
boiled and salted green soy beans the perfect oriental appetizer	

CENTRAL DESSERT 4

Cheesecake	\$6.50
homemade and chef's choice of flavor	
Chocolate Truffle Cake	\$6.50
a warm chocolate cake with a hot fudge center served on top of vanilla ice cream	

Chocolate Covered Strawberries	\$6.00
a pair of freshly dipped light and dark strawberry	
Tiramasu	\$6.50
mediterranean coffee dessert made with mascarpone cheese and dutch coco powder	