

DINNER MENU

RAW BAR

Chilled Seafood Cocktail (For Two)	\$32.95
Shrimp Cocktail, Jumbo Lump Crab Meat, Oysters, Clams served with Cocktail & Mustard Sauce.	
Marinated Seafood Salad	\$13.95
A combination of Shrimp, Scallops, Calamari, and Jumbo Lump Crabmeat marinated in Extra Virgin Olive Oil and Fresh Herbs.	
Jumbo Lump Crabmeat Cocktail	\$15.95
Fresh Maryland Crab Meat served with Mustard & Cocktail Sauce.	

APPETIZERS

Hot Antipasto For Two	\$16.95
Shrimp Scampi, Stuffed Mushrooms, Mussels, Clams Casino, Eggplant Rollatini, Crispy Zucchini.	
Fried Calamari	\$13.95
Crispy Calamari served with Marinara Sauce.	
Fried Shoe String Zucchini	\$9.50
Thinly Sliced, Fried and Sprinkled with Fresh Grated Romano Cheese.	
Eggplant Rollatini Parmigiana	\$9.50
Filled with a Blend of Ricotta and Parmesan Cheese.	
Broiled Lump Crab Cake	\$13.95
with French Dijon Mustard Sauce.	

SOUPS

Tortellini in Brodo	\$5.95
Cheese Filled Pasta Rings in Chicken Broth with Spinach.	
Soup of the Day	\$5.95
Ask Your Server for Today's Selection.	

SALADS

GF Boston Bibb Salad	\$9.95
Boston Bibb Lettuce with Gorgonzola Cheese, Toasted Pignoli Nuts, Tomatoes and Mushrooms, tossed with a Balsamic Vinaigrette.	
Goat Cheese & Pear Salad	\$10.50
Baby Greens, Fried Goat Cheese, Fresh Pears & Pignoli Nuts with Balsamic.	
GF Baby Arugula Salad	\$9.95
Chick Peas, Grape Tomatoes, Red Onions & Shaved Parmesan with a Lemon Olive Oil Dressing.	

PASTA

Lobster Ravioli	\$23.95
Saffron Pasta filled with Lobster Meat with Tomato Basil Cream Sauce & Shiitake Mushrooms garnished with Baby Shrimp.	
Linguini White Clam Sauce	\$19.95
Baby Clams sautéed in Olive Oil, Garlic, White Wine & Fresh Basil, served over Linguini Pasta.	
Pappardelle Bolognese	\$19.95
Beef, Veal & Pork Ragu finished with Mascarpone Cheese.	
GF Grilled Vegetable Platter	\$18.95
Grilled Seasonal Vegetables, White Cannellini Beans & Baby Greens with Balsamic Glaze.	
Penne alla Vodka	\$17.95
Quill Shaped Pasta in a Pink Tomato Basil Cream Sauce with Parmesan Cheese & Fresh Basil. Add Shrimp or Chicken- Additional \$5.00	

CHICKEN & VEAL

Grilled Breast of Chicken	\$20.95
Layered with Portobello Mushroom, Roasted Red Pepper and Smoked Mozzarella in a Porcini Mushroom Sauce.	
Chicken Breast: Francese, Marsala or Parmigiana Style	\$19.95
GF Chicken Paillard	\$19.95
Grilled Breast of Chicken served over Boston Bibb Lettuce with Roasted Red Peppers, Goat Cheese and Portobello Mushrooms with Tomato Basil Vinaigrette.	
Chicken Giambotta	\$20.95
Chicken Breasts sautéed in Olive Oil and Garlic with Sweet Cherry Peppers, Onions, Mushrooms, Potatoes and Sausage.	
Veal Scallopini: Francese, Marsala or Parmigiana Style	\$24.95
Veal Milanese	\$25.95
Breaded Veal Cutlet topped with Fresh Mozzarella, Arugula and Tomato Salad with Red Onion and Balsamic Dressing.	
Veal Sorrentino	\$26.95
Medallions of Veal sautéed with Prosciutto, Eggplant, Mushrooms and Mozzarella Cheese in a Marsala Wine Sauce.	

SEAFOOD

Swordfish Sicilian	\$28.95
Sautéed with sauce of Olive Oil, Garlic, Capers, Lemon, Tomato, White Wine, Parsley.	
GF Tuscan Style Grilled Swordfish Steak	\$28.95
Served Over Broccoli Rabe with Sundried Tomatoes, Roasted Garlic, Lemon, and Extra Virgin Olive Oil.	
Lump Crab Cakes	\$26.95
Maryland Lump Crab Meat Broiled and Glazed with a Chardonnay Beurre Blanc Sauce.	
Salmon Marechiaro	\$27.95
Sautéed in Olive Oil with Garlic, Plum Tomatoes and Fresh Basil, Garnished with Baby Clams, Mussels and Shrimp.	
Broiled Stuffed Shrimp	\$25.95
With Lump Crab Imperial Stuffing and finished with a Lemon White Wine Sauce.	
Baked Filet of Atlantic Salmon	\$25.95
Horseradish Encrusted Salmon served with a Dijon Mustard sauce.	
GF Grilled Filet of Atlantic Salmon	\$25.95
Served over an Array of Grilled Vegetables with a Light Tomato Basil Dressing.	
Seafood Fra Diavolo	\$28.95
A Tantalizing Variety of Seafood- Shrimp, Scallops, Clams, Mussels and Calamari sautéed in a Spicy Red Sauce served on a Bed of Linguini.	
Shrimp ,Scampi ,Francese or Fra Diavolo	\$24.95
Served Over Linguini	
Lobster Tails	Market Price
Two 8 oz. Brazilian Lobster Tails served with Drawn Butter.	
Fresh Main Lobster	Market Price
Whole, Live Lobsters from Our Lobster Tank. Please Ask Your Server about Size and Availability.	

MEAT

GF Grilled Baby Lamb Chops	\$29.95
Over White Cannellini Bean Salad, Baby Greens, Roasted Garlic & Lemon Dressing.	
Filet Mignon (10 oz.)	\$32.95
Grilled Beef Tenderloin wrapped in Bacon, topped with Herb Bread Crumbs and finished with a Brandy Demi-Glaze Sauce, served on a Portobello Mushroom.	
N.Y. Sirloin Steak	\$30.95
Grilled and finished with Herb Garlic Butter & Roasted Shallots.	
Rack of Lamb	\$30.95
Encrusted with Seasoned Bread Crumbs and served with a Honey Mint Sauce.	
Surf and Turf	\$48.95
10 oz. Filet Mignon topped with Herb Bread Crumbs and Brandy Demi-Glaze Sauce and a Broiled 8oz. Lobster Tail with Drawn Butter.	
GF Berkshire Double Cut Pork Chop	\$28.95
18 oz. Rib Pork Chop grilled with Sweet Vinegar Peppers, Onions, Crispy Potatoes & Broccoli Rabe.	
Berkshire Pork Chop Parmigiana or Milanese	\$27.95
Lightly Pounded, encrusted with Italian Bread Crumbs, served Parmigiana or Milanese Style.	

Shrimp Cocktail (4)	\$13.95
Jumbo Shrimp served with Homemade Cocktail Sauce.	
Chilled Oysters on the Half Shell (6)	\$13.95
Served with Minuet and Cocktail Sauce.	
Clams on the Half Shell (6)	\$10.95
Chilled Littlenecks served with Cocktail Sauce.	
Sashimi Tuna	\$13.95
Sesame encrusted Tuna Sashimi, seaweed salad and ginger soy sauce.	

Clams Casino	\$9.95
Baked with Herb Butter, Peppers, Shallots & Bacon.	
Stuffed Mushrooms	\$9.95
Baked with Fresh Lump Crab Imperial.	
GF Zuppa di Clams or Mussels	\$11.95
One Dozen Clams or Mussels Sautéed in Olive Oil, Fresh Basil and Plum Tomatoes.	
Fresh Mozzarella, Roasted Peppers & Vine Ripe Tomatoes	\$9.95
Served with Red Onions, Virgin Olive Oil, Balsamic Glaze and Fresh Basil.	

Caesar Salad	\$8.95
Romaine Lettuce tossed with Croutons, Parmesan Cheese and Classic Caesar Dressing.	
GF Traditional Greek Salad	\$10.50
Romaine Lettuce, Tomatoes, Cucumbers, Feta Cheese, Red Onions, Kalamata Olives.	

Seafood Capellini	\$26.95
Shrimp and Lobster Sautéed in Olive Oil, Garlic and White Wine, garnished with Clams and Mussels.	
Orecchietta Pasta	\$19.50
Sweet Italian Sausage, Broccoli Rabe and Sundried Tomatoes, sautéed with White Wine, Olive Oil & Garlic.	
Eggplant Rollatini Parmigiana	\$18.95
Filled with a Blend of Ricotta and Parmesan Cheese, served with a side of Pasta.	
Fillete di Pomodoro	\$16.95
Plum Tomatoes with Fresh Basil over Your Choice of Pasta.	

Dinner Specials 9/1/2020

Appetizers

Seafood Cocktail for 2	\$42.95
4 Shrimp Cocktail, 4 Clams and 4 Oysters on the Half Shell, Sashimi Tuna, Marinated Seafood Salad Garnished with Fresh Crabmeat AND 1 SPLIT LOBSTER TAIL	
Arugula and Watermelon Salad	\$8.95
With Pecans, Feta Cheese, Grape Tomatoes and Pancetta. Finished with Honey Mint Vinaigrette.	
Heirloom Tomato and Buratta Salad	\$13.95
With Baby Greens, Red Onion, Extra Virgin Olive Oil and a Touch of Balsamic Vinegar.	
Lobster Salad	\$18.95
Fresh Chilled Lobster Medallions tossed with Mesclun Greens, Roasted Corn and Local Cherry Tomatoes. Finished with Black Truffle, Sherry Wine Vinaigrette.	
Grilled Octopus Salad	\$15.95
Over Cannellini Bean Salad, with Extra Virgin Olive Oil, Capers and Pickled Red Onion.	
Ricotta and Mozzarella Fritta	\$10.95
Fried Ricotta and Mozzarella Cheese Topped with Marinara Sauce and Mozzarella Cheese.	

Soup

Medley of Wild Mushroom with Shrimp	\$5.95
Infused with White Truffle Oil	

Entrées

Diver Sea Scallops	\$30.95
Jumbo Scallops Served over Truffle Infused Vegetable Risotto and Asparagus. Finished with Caper Beurre Blanc	
Lemon Sole and Jumbo Shrimp Francese	\$29.95
Lightly dipped in flour and egg, sautéed in lemon, butter and white wine. Served over sautéed spinach.	
Seafood Pasta Special	\$29.95
Shrimp, Scallop and Lobster With Asparagus, Shiitake Mushroom and Cherry Grape Tomato in Brandy Sauce with a Touch of Tomato and Cream. Tossed with Papardella Pasta	
Stuffed Branzini Filet	\$29.95
TOPPED with Crabmeat Imperial, served with Asparagus and finished with Chardonnay Wine Sauce.	
24 oz. Short Loin Steak (Bone in sirloin)	\$32.95
Topped with garlic herb butter, and tempura battered onion rings.	
Veal Loin Chop	\$32.95
18oz. Veal Chop with Roasted Red Peppers, Portobello Mushrooms, Smoked Mozzarella Cheese. Porcini Demi-Glaze.	