



## Appetizers

<b>Stuffed Mushrooms-</b> With Maryland-style crab cake filling	10-
<b>Jumbo Shrimp Cocktail-</b> With zesty cocktail sauce	10-
<b>Bruschetta Caprese-</b> Grilled ciabatta, fresh tomato crudo, basil, EVOO	8-
Topped with grilled shrimp	14-
<b>Fried Calamari-</b> Cherry peppers and marinara sauce for dipping	10-
<b>Seared Sea Scallops on Grilled Polenta-</b> Wilted arugula salad	12-
<b>Little Neck Clams on the Half Shell (6) -</b> Traditional garnishes	10-
<b>Clams Casino (5)-</b> Baked with seafood stuffing and bacon	10-
<b>Baked Artichoke and Spinach Dip-</b> Served with crisp crostini for dipping	8-
<b>Baked Filo Wraps-</b> With Brie, pear compote and almonds	9-
<b>Prosciutto and Melon-</b> With Strawberries au Poivre	9-

## Soups and Salads

### **New England Clam Chowder** 5-

**Panzanella Salad** 8-  
Diced tomato, mozzarella, cucumber  
red onion, ceci peas, crisp croutons,  
vinaigrette dressing

**Cru Chopped Salad** 8-  
Greens, apple, pear and walnuts  
crumbled blue cheese and maple  
vinaigrette

### **Chef's Soup of the Day**

**Baby Arugula Salad** 8-  
Goat cheese crostini, pecans  
craisins, raspberry vinaigrette

**Caesar Salad** 7-  
with grilled chicken 11-  
with grilled shrimp 13-

## Sandwiches

Served with Sweet Potato Fries and a Pickle

<b>Black Angus Burger-</b> Char broiled, choice of cheese, lettuce and tomato	10-
<b>Lobster Roll-</b> Claw and knuckle meat, celery and Hellman's Mayo	18-
<b>Chicken Saltimbocca Sandwich-</b> With prosciutto, fresh mozzarella, tomato	12-

## Grilled Pizzas

<b>Johnny Pie-</b> White pie with walnuts, bacon, caramelized onions and gorgonzola	11-
<b>Margherita-</b> Red pie, mozzarella, and pesto	10-
<b>Mediterranean-</b> Tomato, calamata olives, onions, arugula, feta cheese	11-
<b>Frutta di Mare-</b> White pie with shrimp, scallops, and sea clams, herb butter	14-

## Pastas

<b>Calamari-</b> Red or white tossed with linguine and herb butter	14-
<b>Vongole-</b> Sea clams, littlenecks, garlic, tomato, EVOO, with linguine	16-
<b>Scampi-</b> Jumbo shrimp, garlic, EVOO, white wine, herb butter on linguine	18-
<b>Festonati Melanzana-</b> Tomato, garlic, shallots, spinach and crisp fried eggplant	14-
<b>Orecchiette-</b> With broccoli rabe, garlic, tomato and ceci peas	12-

## Entrees

<b>Grilled Organic Salmon-</b> Served on our Panzanella Salad	19-
<b>Fresh Atlantic Haddock-</b> Baked with seafood stuffing and lobster sauce	19-
<b>Baked Seafood Platter-</b> Stuffed shrimp, fresh scallops, haddock, salmon and clams casino	21-
<b>Baked Stuffed Jumbo Shrimp-</b> With savory seafood stuffing	19-
<b>Chicken Julia-</b> Stuffed with lobster stuffing and spinach with garlic-herb butter	20-
<b>New York Sirloin Steak-</b> 12oz. USDA Choice, char-grilled with fresh herb butter	24-
<b>Classic Steak au Poivre-</b> Cracked pepper, shallots, brandy, veal jus and cream	27-
<b>Grilled Ribeye Steak-</b> 12 oz. topped with onion rings	20-
<b>Veal Scaloppini Marsala-</b> Fresh mushrooms, Marsala demi glace	21-