

**BAKED CLAMS OREGANATA
(1/2 DOZEN)**

Whole Little Neck Clams topped with seasoned Italian breadcrumbs in lemon wine garlic butter 14

SHRIMP COCKTAIL (4)

Jumbo shrimp served with our spicy, homemade cocktail sauce 18

FISH TACO

Daily Fresh Fish, Mango Slaw, Cilantro and Chipotle Mayo 14

**SMALL SEAFOOD SAMPLER
FOR 1**

2 Jumbo Shrimp, 2 Littleneck Clams, 2 Blue Point Oysters served with Homemade Spicy Cocktail Sauce and Lemon Wedges 18

FRENCH ONION SOUP

Classic Onion Soup, Toasted Crostini topped with Gruyere Cheese 10

WEDGE SALAD

Crispy Iceberg, Crumbled Blue Cheese, Heirloom Tomatoes, Bacon and Red Onion Drizzled with Cabernet Vinaigrette finished with Crispy Onions 16

**BONELESS ANGUS SHORT
RIBS**

Braised in a Cabernet Red Wine Sauce served with Garlic Mashed Potato 32

PRIME BONE IN RIB EYE

Cooked to your Satisfaction served with Roasted Rosemary Potato Spears 39

**BASIL CRUSTED CHICKEN
PARMESAN**

Chicken Breast breaded with Basil breadcrumbs, Fresh Mozzarella with our house Pomodoro sauce over Linguini 27

BONE IN PORK CHOP

14oz. Bone In Pork Chop served with Garlic Mash Potato and a Cabernet Demi Glaze finished with Shaved Cherry Peppers 30

PETITE FILET MIGNON

Merlot Demi Glaze Garlic Sautéed Spinach 34

**1/2 FREE RANGE ROASTED
CHICKEN**

In a Natural Au Jus served with Garlic Mash Potato 25

CREAMED SPINACH

9

PARMESAN TRUFFLE FRIES

9

Appetizers

CRAB CAKES

Pan seared jumbo lump crab meat with a whole grain mustard cream sauce 22

MUSSELS

Du Jour served with Homemade Crostini 18

ZUCCHINI TOWER

Crispy Eggplant & Zucchini Chips served with Tzatziki Dip 12

Raw Bar

**RAW LITTLE NECK CLAMS
(6)**

On the Half Shell with Lemon and Homemade Cocktail Sauce 14

FRIED CALAMARI

Crispy Golden Calamari served with Homemade Marinara Sauce 16

EGGPLANT ROLLATINI

Breaded Eggplant cutlets stuffed with Fresh Mozzarella, Ricotta Cheese, Fresh Basil, Grated Parmesan Cheese topped with our Homemade Pomodoro Sauce 15

BLUE POINT OYSTERS (6)

On the Half Shell with Lemon and Homemade Cocktail Sauce 18

Soups

SOUP DU JOUR

Daily Selection 9

Salads

CLASSIC CAESAR SALAD

Romaine Hearts, Garlic Parmesan Crostini, Hand Shaved Reggiano Parmesan topped with our Homemade Classic Caesar Dressing 14

CAPRESE SALAD

Baby Greens, Fresh Mozzarella, Fire Roasted Red Peppers, Red Onion, Roasted Garlic topped with Shaved Parmesan and White Balsamic Dressing 14

Entrées

BRANZINO

Mediterranean Sea Bass topped with lemon, olive oil & herbs served with Asparagus 38

GRILLED ATLANTIC SALMON

served with Sautéed Garlic Spinach 33

**PINK PEPPERCORN
CRUSTED AHI TUNA**

Topped with a Tomato Lemon Butter Sauce served with Jasmin Confetti Rice 33

STUFFED JUMBO SHRIMP (4)

Jumbo Shrimp stuffed with Lump Crab served with Jasmin Confetti Rice 37

SHRIMP SCAMPI

Jumbo Shrimp Broiled and Topped with Garlic and EVOO over Linguini 32

ORECCHIETTE WITH

**SAUSAGE AND BROCCOLI
RABE**

Italian Sweet Sausage with Sautéed Broccoli Rabe in a light Garlic Butter with Fresh Basil and Orecchiette Pasta 28

LOBSTER RAVIOLI

Homemade Lobster Ravioli in a Sherry Pink Sauce 29

WILD MUSHROOM RISOTTO

Italian Rice slowly cooked with a Variety of Wild Mushrooms, Heavy Cream, Romano Cheese, Fresh Tarragon and Shallots 25

PENNE ALA VODKA

Pink Sauce with Shallots, Parmesan Cheese, Prosciutto over Penne Pasta 25

**LINGUINI WHITE CLAM
SAUCE**

Sautéed Little Neck Clams, Garlic, Basil, EVOO over Linguini 26

Sides

GARLIC MASH POTATO

9

GRILLED ASPARAGUS

9

SWEET POTATO MASH

9

MIXED VEGETABLES

9