

APPETIZERS

Asparagus Vinaigrette \$12

Fresh mozzarella, sun-dried tomatoes, black olives, red wine vinaigrette

Clams on the Half \$12

½ Dozen, cocktail sauce, lemon

Colossal Shrimp \$15

Cocktail sauce, lemon

Stuffed Mushrooms \$9

Sausage, herb stuffing

Szechuan Wings \$10

Thai chili, peanuts, scallions, miso aioli

Grilled Smoked Sausage \$11

Broccoli rabe, hot cherry peppers, shiitake mushrooms, plum tomatoes, garlic & oil

Portobello "Milanese" \$12

Breaded, baked, served sliced over baby arugula, laced with roasted pepper aioli

Baked Brie \$12

Almond crust, mixed berries, crackers, raspberry

Steamed Clams \$12

Marinara, fra diavolo, lemon garlic

Clams Oreganata \$12

Garlic, oreganata crusted

Mozzarella Completa \$12

Fresh mozzarella, proscuitto, roasted peppers, tomatoes, red onion, basil, e.v.o.o

Oysters on the Half \$13

½ Dozen, cocktail sauce, lemon

Artichoke Hearts \$8

Garlic, oreganata crusted

Spinach & Artichoke Dip \$10

Garlic, cheese, chips

Spicy Shrimp \$11

Garlic, lemon, herbs

Perrogies \$11

Caramelized onions, sour cream

Fried Cajun Calamari \$12

Cajun spices, scallions, diced tomatoes, balsamic ginger glaze

Crab cake \$12

Dijon caper sauce

Clams Casino \$12

Onions, peppers, bacon

Creamy Polenta \$12

Broccoli rabe, sausage, shiitake mushrooms, plum tomato, garlic & oil

Portuguese PEI Mussels \$14

Chorizo, onion, hot & sweet peppers, tomato broth

Mini "Raw" Bar \$16

2 clams, 2 oysters, 1 colossal shrimp, 1 crab claw

FLATBREADS \$8

Chipotle Chicken

Onions, peppers, cheddar, cheese

Southwest Chicken

Homemade salsa, 3 cheeses

Jeannie

Spinach, tomatoes, goat cheese

Bruschetta

Chopped tomatoes, onions fresh mozzarella, pesto aioli

SOUPS

Escarole & Beans \$6

Seafood Gumbo \$6

Pasta e Fagioli \$6

Soup Du Jour \$6

Garlic \$6

Good for the heart!

SALADS

String Beans & Provolone \$8

Onions, tomatoes, garlic, potatoes, olive oil

Mixed Garden \$8

Onions, tomatoes, cucumbers, balsamic vinaigrette

Classic Caesar \$9

Homemade croutons, shaved Parmesan

Iceberg Wedge Salad \$10

Beefsteak tomato, bacon, bleu cheese dressing

PASTA

Rigatoni Bolognese \$19

Fresh pork, beef, sausage, garlic, sage, plum tomato, brown sauce

GF Butternut Squash Ravioli \$19

Brandy cream sauce

Fusilli Barese \$19

Canellini beans, plum tomatoes, broccoli rabe, sausage, garlic & oil

Pappardelle Mare e Monte \$22

Prosciutto, shrimp, shiitake, brandy pink sauce

Tagliatelle Castelemare \$24

Shrimp, scallops, crabmeat, arugula, fresh tomato basil

CREATE YOUR OWN PASTA \$18

Choose Your Pasta

Penne, linguine, shells, tagliatelle, fusilli, capellini, gluten free penne

Choose Your Sauce

Vodka, marinara, carbonara, pesto, arrabiatta, fillet di pomodoro, garlic & oil

HOUSE FAVORITES

GF Calamari \$21

Garlic & lemon, marinara, or fra diavolo, vegetable medley, rice

Chicken Toscana \$21

Parmesan crusted, artichoke hearts, plum tomatoes, sherry, mozzarella, over escarole

Mango Pineapple Glazed Pork Chop \$22

Double cut, scallion mashed potatoes, ginger carrots

7 Spice "Rare" Ahi Tuna \$22

Stir-fry soba noodles, julienne vegetables, soy ginger aioli

Veal Saltimbocca \$22

Prosciutto, mozzarella, artichoke hearts, marsala demi glaze, spinach

Scallops Provencal \$24

Asparagus, plum tomatoes, capers, black olives, garlic & oil, over risotto

Crawfish Étouffée \$24

Celery, onions, peppers, over rice

Wild King Salmon \$24

Herb crusted, baked, toasted orzo, wilted arugula, horseradish cream

Chicken & Shrimp Jambalaya \$24

Sautéed chicken, sausage, tomatoes, bell peppers, onions, over rice

Shrimp Cynthia \$24

Garlic, shallots, plum tomatoes, sherry lemon sauce, topped with arugula

Prime Rib au jus \$26

Mashed potatoes, vegetable medley

Cioppino \$28

Classic crab stew!

– Crab, shrimp, scallops, clams, mussels, tomatoes, sea broth, parmesan focaccia –

Petite Filet Mignon \$34

8oz, Grilled, gorgonzola crusted, au gratin potatoes, asparagus, pinot noir glaze

CHICKEN \$19

Potato Du Jour & Vegetable Medley

Scampi Francaise Marsala Oreganata Parmigiana

SHRIMP \$24

Rice & Vegetables

Scampi Francaise Marinara Fra Diavolo Fried Blackened

Louisiana Shrimp & Scallops \$25

Shrimp, scallops, mushrooms, garlic, tomato broth, over rice

Crabmeat Stuffed Shrimp \$27

FILET MIGNON \$34

Potato Du Jour & Vegetable Medley

Grilled to Perfection Au Poivre' Pizzaiola Giambotta

TWIN LOBSTER TAILS \$35

Rice & Vegetables

Broiled Steamed Scampi Marinara Fra Diavaolo

HAMBURGERS

House cut fries, lettuce, tomato, onion, pickle

Classic Burger \$10

Gillette Burger \$13

Bacon, bbq, cheddar, onion, jalapeno

Ralph Burger \$13

Cheddar cheese, roasted garlic sauce

Cheddar Bacon Burger \$13

Noel Burger \$13

Imported provolone, hot cherry peppers

House Burger \$13

BBQ onions, smoked gouda, bacon

SLIDERS

Angus Beef \$10

Vermont cheddar, tangy bbq sauce

Pulled Chicken \$12

Homemade slaw, bbq sauce

Crab Cake \$13

Lemon aioli

Fresh Mozzarella \$10

Tomato, roasted peppers, pesto

PIZZA

GF Gluten Free Crust Available +\$2

Personal Plain Pizza \$9

Additional toppings available

Personal Margarita Pizza \$9

Fresh mozzarella, tomato, basil