

Appetizers

Bacon Wrapped Shrimp

With horseradish dipping sauce \$10.95

Steamed Clams

Bakers dozen steamed in white wine, garlic, and fresh herbs \$12.95

Spicy Mussels

1 lb PEI mussels sautéed in a spicy tomato sauce \$11.95

Clams Casino

½ dozen with peppers, onions, fresh herbs, and crispy bacon \$8.95

Crab and Avocado Tower

Layered fresh avocado, mango, and lump crab topped with colossal crab meat, with orange-coconut drizzle \$12.95

Coconut Shrimp

Lightly breaded and fried served with orange-coconut sauce \$7.95

Clams on the Half Shell

*½ dozen \$7.95**

Calamari

Lightly coated and quick fried with banana peppers, served with marinara sauce \$10.95

Soups and Salads

French Onion Soup

With melted Swiss and provolone \$5.95

Crab Bisque \$5.99

Iceberg Wedge

With crumbled blue cheese, bacon, bleu cheese dressing, and cherry tomatoes \$6.49

Caesar Salad

*Romaine lettuce tossed with Caesar dressing, croutons, parmesan cheese \$6.49
Add Chicken \$10.95 Add Shrimp \$13.95*

Caprese

Sliced tomatoes layered with fresh mozzarella topped with basil oil and balsamic reduction \$8.95

Steaks

Our steaks are center cut Black Angus seasoned with our house rub and include:

**Garden Salad / Crispy Steakhouse Onion Straws
Seasonal Vegetable of the Day / Steakhouse Baked Potato**

8 oz. Filet Mignon \$29.99*

Petite Filet Mignon \$22.95

Surf and Turf

*8 oz. filet mignon paired with a South African cold-water lobster tail \$36.95**

10 oz. New York Strip \$24.95*

Steak and Shrimp

*10 oz. NY strip steak topped with 3 shrimp sautéed in scampi sauce \$29.99**

12 oz. Rib Eye \$27.99*

22 oz. Porterhouse, The King of Steak \$29.99*

Add to any steak

**Smothered with Mushrooms and Onions \$4.95 / Sautéed Lump Crab \$8.95
Sautéed Scampi Shrimp \$8.95 / Lobster Tail \$12.95**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Seafood Specialties

All are served with:

Garden Salad / Seasonal Vegetable of the Day / Mashed Potato

Choose Your Fish:

-Tilapia \$16.95
-Flounder \$18.95
-Salmon \$21.95
-Scallops \$24.95

Choose Your Style:

-Simply Broiled
-Blackened
-Lightly breaded and pan fried

Jumbo Lump Crab Cakes

Served with "old bay-oli" sauce \$26.95

Twin Cold Water Lobster Tails

South African tails, simply the best \$29.95
Stuffed with crabmeat + \$8.95

Seafood Feast

Broiled flounder, scallops, and jumbo shrimp with a white wine sauce \$24.95

Jumbo Fried Shrimp

7 pieces fried golden brown \$18.95

Italian Dishes

Served with garden salad.

Spaghetti or Ravioli with Meatballs

Tossed in homemade marinara sauce \$13.95

Chicken Parmagiana

Breaded chicken breast topped with marinara sauce and mozzarella cheese, served with a side of spaghetti \$16.95

Chicken Saltimbocca

Sautéed chicken breast with prosciutto, fontina cheese, and marsala-sage sauce served over spinach with a side of spaghetti \$18.95

Chicken Capone *House specialty*

Sautéed chicken breast with mushrooms and lump crab meat in a white wine sauce, served with a side of spaghetti \$19.99

Steak Gorgonzola

House cut NY sirloin smothered with mushrooms, onions, and gorgonzola cheese \$23.95*

Seafood Fra Diavolo *Just the right amount of heat*

Shrimp, scallops, clams, and mussels simmered in a spicy white wine-tomato sauce served over spaghetti \$24.95

Shrimp Scampi

Sautéed shrimp with garlic, olive oil, white wine, grated Romano, and herbs over spaghetti \$18.99

Chicken Stefano

Breaded chicken breast topped with spinach, roasted red peppers, and provolone cheese, served with a side of spaghetti \$17.95

A La Carte Side Dishes

Sautéed Mushrooms \$4.95

Sautéed Asparagus \$6.50

Seasonal Vegetable of the Day \$4.95

Side of Spaghetti

With marinara sauce \$4.95

Macaroni and Cheese

Cavatappi tossed with cheddar, mozzarella, provolone, parmesan, and fontina cheeses \$5.95
Add Crabmeat \$8.00

Sautéed Spinach

With olive oil and garlic \$4.95

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