

## APPETIZERS

<b>CROSTINI</b> of the day	9
<b>CONCH FRITTERS</b> spicy red pepper aioli	10
<b>BURRATA</b> heirloom tomato, fresh basil, evoo	14
<b>BAKED SHRIMP SCAMPI</b> our original scampi butter	13
<b>ARTICHOKE HEARTS SCAMPI</b> scampi butter	9
<b>SEARED TUNA</b> seaweed salad, wasabi aioli	13
<b>HOUSEMADE MEATBALLS</b> veal, beef & pork	7
<b>FRIED CALAMARI</b> marinara sauce	11
<b>MARYLAND CRABCAKE</b> roasted tomato remoulade	13
<b>FRIED SHRIMP</b> tartar and cocktail sauces	11
<b>FRESH MOZZARELLA</b> roasted roma tomato, fresh basil, evoo	11
<b>CHICKEN WINGS</b> buffalo or sicilian	10
<b>STUFFED MUSHROOMS</b> sausage, broccoli rabe, cheese	9
<b>CARPACCIO</b> thin rare beef, arugula, parm, lemon aioli	13
<b>PROSCIUTTO AND MELON</b> arugula	12
<b>ANTIPASTO</b> salami, prosciutto, provolone, olives, roasted peppers, fennel	13

## RAW BAR

<b>CLAMS ON THE 1/2 SHELL</b>	11
6, cocktail and lemon	
<b>OYSTERS ON THE 1/2 SHELL</b>	12
6, cocktail and lemon	
<b>CHILLED SHRIMP COCKTAIL</b>	12
5 jumbo shrimp	
<b>PEEL AND EAT SHRIMP</b>	12
steamed, old bay seasoned	
<b>JUMBO LUMP CRAB COCKTAIL</b>	16
cucumber, avocado, radicchio, cocktail	
<b>CLAMS CASINO</b>	13
bacon, onion, pepper	
<b>CLAMS OREGANATO</b>	13
seasoned bread crumbs	
<b>STEAMED LITTLE NECK CLAMS</b>	12
natural broth, butter	
<b>STEAMERS (SEASONAL)</b>	MP
natural broth, butter	
<b>SAUTÉED MUSSELS POMODORO</b>	12
PEI, tomato, garlic, basil	

## SOUPS & SALAD

<b>SOUP DU JOUR</b> always homemade	5
<b>MANHATTAN CLAM CHOWDER</b> house recipe	5
<b>FRENCH ONION SOUP</b> provolone, herb crouton	6
<b>ORIGINAL HOUSE SALAD</b> tomato, carrots, croutons, house dressing	7
<b>CAESAR SALAD</b> romaine, parmigiana, croutons	10
<b>WEDGE SALAD</b> iceberg, tomato, bacon, blue cheese dressing	10
<b>BEET SALAD</b> goat cheese, toasted pistachios, watercress, balsamic, evoo	11
<b>ARUGULA SALAD</b> blue cheese, strawberries, almonds, citrus vinaigrette	11
<b>MISTA SALAD</b> parmigiana, walnuts, cranberries, apples, balsamic vin.	11

\* add chicken +5 / add shrimp +8 / add steak +10 / add salmon + 10

## CHEESE AND CHARCUTERIE

**HOUSE CHEESE AND CHARCUTERIE BOARD**  
selection of cured meats and cheeses, crackers, garnitures  
chef's daily selection 16

## PASTA

<b>PAPPARDELLE BOLOGNESE</b> veal, beef and pork ragu	23
<b>LOBSTER RAVIOLI</b> diced tomato, spinach, sherry lobster sauce	24
<b>PENNE VODKA</b> tomato, cream, peas 18	add chicken 23
<b>LINGUINE AND CLAM SAUCE</b> red or white	24
<b>BAKED ZITI</b> mozzarella, ricotta, marinara 17	add meatball 20
<b>ORECCHIETTE SAUSAGE</b> broccoli rabe, garlic, olive oil	22
<b>SPAGHETTI MARINARA</b> 16	add meatballs 20
<b>FOUR CHEESE RAVIOLI</b> fontina, provolone, ricotta, parmigiana	19

## BAKED PARMIGIANA

*All breaded with seasoned bread crumbs topped with homemade tomato sauce and mozzarella.*

*Served with your choice of penne, spaghetti or linguine*

<b>EGGPLANT</b>	17
<b>CHICKEN</b>	22
<b>VEAL</b>	24
<b>SHRIMP</b>	23

## PIZZA

14" homemade pie

<b>CLASSIC</b> tomato sauce, mozzarella 13	<b>SHRIMP SCAMPI</b> scampi butter, mozzarella 14	<b>VODKA WITH MEATBALLS</b> vodka sauce, ricotta, mozzarella 13
<b>MARGARITA</b> marinara, fresh tomato, fresh mozzarella, basil 13	<b>SAUSAGE AND PEPPERS</b> green peppers 14	<b>SPINACH AND BACON</b> red onion and mozzarella 14
<b>CLAM</b> baby clams, garlic, marinara, mozzarella 14	<b>WHITE RICOTTA WITH TOMATO</b> mozzarella, garlic, basil, arugula 13	<b>12" TRADITIONAL THIN CRUST</b> 13

**ANY TOPPINGS** 3

tomato, onion, mushroom, green pepper, roasted red pepper  
spinach, black olive, meatball, sausage, pepperoni, prosciutto

## FROM THE GRILL

*Served with garlic mashed and sautéed spinach*

<b>NY STRIP</b> 12 oz grilled	27
<b>FILET MIGNON</b> 8 oz grilled	29
<b>HERB ROASTED CHICKEN</b> airline breast	24
<b>CENTER CUT PORK CHOP</b> 12 oz grilled	26
<b>NY STEAK AND SHRIMP</b> 12 oz strip and 4 shrimp	34
<b>SURF AND TURF</b> 8 oz filet and single lobster tail	MP

## SEAFOOD

*Served with basmati rice, mashed, fingerling or fries*

<b>FRESH "CATCH" OF THE DAY</b> broiled or fried	MP
<b>SHRIMP</b> broiled or fried	23
<b>BAKED SHRIMP SCAMPI</b> our original scampi butter	24
<b>SHRIMP FRANCAISE</b> lemon, butter, white wine	24
<b>CRABMEAT STUFFED SHRIMP</b> roasted tomato remoulade	26
<b>FLOUNDER</b> broiled or fried	23
<b>FLOUNDER FRANCAISE</b> lemon, butter, white wine	24
<b>CRABMEAT STUFFED FLOUNDER</b> roasted tomato remoulade	26
<b>SEA SCALLOPS</b> broiled or fried	24
<b>BAKED COD</b> oregano breadcrumbs	23
<b>MARYLAND CRABCAKES</b> roasted tomato remoulade	25
<b>SEAFOOD COMBO</b> broiled or fried, shrimp, scallops, flounder, crabcake	27
<b>CANADIAN LOBSTER TAILS</b> drawn butter	MP
<b>SINGLE LOBSTER TAIL</b> drawn butter	MP

## OFFSHORE FAVORITES

### ATLANTIC SALMON

honey balsamic glaze,  
roasted vegetables, mashed potato  
25

### OFFSHORE SCALLOPS

pan seared, roasted vegetables, couscous  
red pepper vinaigrette  
26

### PAN SEARED TUNA

warm wasabi potato salad, green beans  
26

### CHICKEN CACCIATORRE

on the bone, onion, garlic, tomato  
served over mashed potato  
23

### STEAK PIZZAIOLA

10 oz flat iron, crushed tomato,  
garlic mashed potato  
28

### VEAL PICCATA

lemon, capers, white wine, basmati rice  
26

### ZUPPA DI PESCE

clams, mussels, shrimp, fish,  
saffron plum tomato broth, spaghetti  
26

## OUR ORIGINAL SCAMPI

*Try our original scampi sauce one of these ways!*

<b>ARTICHOKE HEARTS SCAMPI APP</b>	9	<b>SHRIMP SCAMPI PIZZA</b>	14
<b>SHRIMP SCAMPI APPETIZER</b>	13	<b>BAKED SHRIMP SCAMPI</b>	24
<b>SHRIMP &amp; ARTICHOKE SCAMPI APP</b>	12	<b>SEA SCALLOPS SCAMPI</b>	25
<b>SLICED STEAK SANDWICH</b>	16	<b>NY STEAK AND SHRIMP</b>	34

**HALF SIZE**

a smaller portion without a salad

<b>PENNE VODKA</b>	12
tomato, cream, peas	
<b>PARMIGIANA</b>	14
chicken, shrimp or veal	
<b>FRANCAISE</b>	15
shrimp, chicken or flounder	
<b>MARYLAND CRABCAKE</b>	16
roasted tomato remoulade	
<b>FILET MIGNON</b>	18
4 oz grilled	
<b>FOUR CHEESE RAVIOLI</b>	12
4 ravioli	

## SIDES

<b>FRENCH FRIES</b>	4
<b>ONION RINGS</b>	6
<b>BASMATI RICE</b>	5
<b>MASHED POTATOES</b>	5
<b>FINGERLING POTATO</b>	6
<b>SWEET POTATO FRIES</b>	7
<b>FRIZZLED ONIONS</b>	3
<b>SIDE SALAD</b>	4
<b>SAUTEED SPINACH</b>	7
<b>VEGETABLE OF THE DAY</b>	5

## SANDWICHES

*All served with french fries*

<b>OFFSHORE BURGER</b> 8 oz grilled, lettuce & tomato	10
<b>MEATBALL PARMIGIANA</b> italian roll	10
<b>CHICKEN PARMIGIANA</b> italian roll	10
<b>GRILLED CHICKEN PANINI</b> asiago, spinach, roasted red peppers	12
<b>BREADED CHICKEN</b> fontina, pickles, herb mayo	12
<b>FRENCH DIP AU JUS</b> house roasted, italian bread	11
<b>SLICED NY STRIP</b> 8oz, toast points, scampi butter, frizzled onions	16
<b>FISH SANDWICH</b> fresh "catch" of the day	MP
<b>FRIED FLOUNDER</b> lettuce, tomato, tartar sauce, lemon	12
<b>MARYLAND CRABCAKE</b> roasted tomato aioli	14
<b>SHRIMP SALAD CROISSANT</b> shallots, thyme, lettuce, tomato	11
<b>TUNA SALAD BLT CROISSANT</b> avocado	10
<b>TURKEY AND BRIE FOCCACIA</b> apples, arugula, honey mustard	13
<b>FRESH MOZZARELLA PANINI</b> roasted tomato, pesto aioli	12
<b>GRILLED VEGETABLE PANINI</b> zucchini, squash, portobella, roasted peppers, pesto	11

*Gratuity of 20% added for parties of 8 or more. Upstairs banquet room available up to 80 guests.*