



BEGINNINGS

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese and Honey 9.
- Italian Eggroll** Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce 9.
- Hawaiian Tartar Tower** Tuna, Salmon, Cucumber-Mango Salsa, Miso-Mirin Glaze, Wasabi Mayo 12.
- Fresh Mozzarella Coins** Fried Mozzarella, Tomato-Basil Dipping Sauce 9.
- Baked Little Neck Clams** Oreganato Bread Crumbs 12.
- Prince Edward Island Mussels Posillipo** One Pound of Mussels, San Marzano Tomatoes, Basil, White Wine Sauce 14.
- Maryland Crab Cake** Remoulade, Micro Greens 16.
- Lobster & Crabmeat Sliders** Old Bay Aioli, Lobster and Crabmeat Salad 18.
- House-Made Mozzarella** Roasted Peppers, Mixed Olives, Basil, Aged Balsamic, EVOO 9.
- Grilled Octopus** Arugula, White Beans, Celery, Olives, Lemon-Garlic Vinaigrette, Balsamic Reduction 16.
- Dragon Shrimp** Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli, Micro Greens 12.
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental Dressing and Sesame Seeds 16.
- House-Made Meatballs or Meatball Sliders** San Marzano Plum Tomato Sauce with Ricotta Cheese 9.
- BBQ Surf 'n Turf** Slab Bacon and Roasted Shrimp with House-Made BBQ Sauce 12.

RAW BAR

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| Jumbo Lump Crab Meat Cocktail 21 | Select Oysters ½ Dozen 15 Dozen..... 29 |
| Little Neck Clams ½ Dozen..... 8 Dozen 15 | Jumbo Shrimp Cocktail 4 Pieces 22 8 Pieces 41 |
| "Bloody Mary" Oyster Shooter 5 | Seafood Tower (Build Your Own)MP |

SOUPS & SALADS

- *Enhance your salad with
Grilled Chicken add \$6.00, Grilled Shrimp add \$9.00, Crabmeat add \$12.00, Sliced Steak add \$12.00*
- Soup Du Jour** Chef's Seasonal Soup of the Day 6.
- House Salad** Mixed Greens with Balsamic Vinaigrette 8.
- Lobster Bisque** Lobster Meat, Brandy, Cream 10.
- Marina Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese 8.
- Greek Salad** Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumbers, Feta Cheese with Red Wine Vinaigrette 12.
- Summer Salad** Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne-Strawberry Vinaigrette 12.
- Sesame Crusted Rare Tuna** Soba Noodles, Cucumber, Baby Arugula, Oriental Sesame Dressing 18.

BRICK OVEN PIZZETTE

- Cheese Pizza** Fresh Plum Tomato Sauce, Mozzarella 9.
- With Meatballs**10 **With Pepperoni**10
- Sausage Vodka Pie** Creamy Vodka Sauce with Fresh Sausage and Basil 10.
- White Clam Pie** Chopped Clams, Parsley, Roasted Garlic and Chili Oil 12.

STEAK HOUSE SELECTIONS

All Served with Garlic Smashed Potato and Creamed Spinach

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| Rack of Lamb Dijon Mustard Oreganata Bread Crumb, Rosemary infused Jus | 10 oz Filet Mignon 38. |
| 16oz Black Angus Dry-Aged New York Strip 36. | Surf 'n Turf Filet Mignon and Lobster Tail MP. |
| 30oz Black Angus Porterhouse (FOR TWO) 66. | |

LOBSTERS

- Single & Twin Canadian Lobster Tails** MP.
- Whole Live Lobsters 1 ¼ Lbs & Up: Steamed, Baked, Fra Diavolo, Arrigiatta** MP.

MAINS

Gluten Free Pasta Available \$2.00 Additional

- Chicken Breast Alla Nicco** Stuffed with Prosciutto, Ricotta, Fresh Mozzarella Cheese and Spaghetti Filetto Pomodoro 25.
- Veal Saltimbocca** Prosciutto, Sage, Spinach, Fontina Cheese and White Wine Sauce 26.
- Sauté Breast of Chicken** Marsala, Francaise or Sicilian 24.
- Seafood Stuffed Shrimp** Lobster Sauce, Leek Risotto and Asparagus 32.
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes and EVOO 24.
- Baked Pasta in Foil** Shrimp, Scallops, Asparagus and Spaghetti in a Blush Sauce 29.
- Brick-Pressed Organic Chicken** Vegetables Du Jour, Garlic Smashed Potatoes, Chicken Jus 26.
- Pan Roasted Whole Bronzini** Salsa Verde, Crispy Potatoes 29.
- Mezza Rigatoni Alla Vodka** Plum Tomatoes, Vodka and Cream 18. **with Chicken** 22. **with Shrimp** 28.
- Zuppa di Pesce** Shrimp, Calamari, Clams and Mussels, Tomato-Basil Broth over Linguini 29.
- Pan-roasted Whole Bronzini** Salsa Verde, Crispy Potatoes 29.
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice 26.
- Atlantic Salmon** Mustard Tarragon-crust, Leek Risotto, Chardonnay Dijon Sauce 27.
- Filet of Red Snapper Meuniere** Lemon Brown Butter over Leek Risotto 28.
- Pan-Charred Yellow Tail Tuna** Miso-Mirin Glazed Eggplant, Sticky Rice Cake, Wasabi Sauce 27.
- Pan-Roasted Pork Chop** Prosciutto, Fontina Cheese and Sage-Stuffed with Shitake Mushroom Madeira Wine Sauce 27.
- Veal Milanese** Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion, Tomato and Fresh Mozzarella, Shaved Parmesan Cheese 24.
- Braised Beef Short Ribs** Garlic Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche 27.
- Seafood Sensation** Lobster Meat, Shrimp, Scallops, Clams, White Wine, Creamy Risotto32.

FOR THE TABLE

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| Lobster Mac & Cheese 17. | Spinach, Garlic & Oil 6. | Asparagus Parmesan 8. |
| Creamed Spinach 7. | Broccoli Rabe 10. | Creamy Risotto 8. |

CHILDREN'S MENU AVAILABLE



WINES

"Wine is passion. It's family and friends. It's warmth of heart and generosity of spirit. Wine is art. It's culture. It's the essence of civilization and the art of living" -Robert Mondavi

CHAMPAGNE & SPARKLING WINES

	Glass/Bottle
Korbel, Brut, California.....	38
Korbel, Rosé, California.....	38
Prosecco, La Marca, Italy.....	14/42
Piper Heidsieck, Brut, France.....	100
Moët & Chandon, Imperial, France.....	120
Dom Pérignon, France.....	325

WHITES

Sauvignon Blanc, Matua, Marlborough, New Zealand.....	12/36
Sauvignon Blanc, Kim Crawford, New Zealand.....	40
Sauvignon Blanc, Bonterra "Organically Farmed", Napa, California.....	10/32
Riesling, Pacific Rim, Columbia Valley, Washington.....	10/28
Riesling, Relax, Germany.....	25
Chardonnay, Ruffino "Unoaked," Italy.....	10/30
Chardonnay, St. Francis, Sonoma, California.....	12/34
Chardonnay, Simi, Sonoma, California.....	38
Chardonnay, Sonoma Cutrer, Russian River Valley, California.....	14/46
Pouilly-Fuisse, Louis Jadot, France.....	58
Pinot Grigio, Santa Marina, Italy.....	10/28
Pinot Grigio, Verduzzo "Masianco," Italy.....	30
Pinot Grigio, Mezzacorona Cliffhanger Vineyard "Riserva," Italy.....	12/36
Pinot Grigio, Santa Margherita, Italy.....	59
White Zinfandel, Buehler, Napa, California.....	10/26
Rosé, Juliette, France.....	24

REDS

Cabernet Sauvignon, Robert Mondavi "Private Selection," Napa, California.....	10/30
Cabernet Sauvignon, Decoy, Sonoma, California.....	12/44
Cabernet Sauvignon, Bonterra "Organically Farmed," Napa, California.....	34
Cabernet Sauvignon, Simi, Sonoma, California.....	52
Cabernet Sauvignon, Mount Veeder, Napa, California.....	80
Cabernet Sauvignon, Jordan, Sonoma, California.....	110
Cabernet Sauvignon, Chimney Rock, Napa, California.....	190
Malbec, Alamos "Selection," Mendoza, Argentina.....	12/34
Malbec, Norton, "Reserve," Mendoza, Argentina.....	36
Beaujolais-Villages, Louis Jadot, France.....	12/34
Chateauf-neuf-du-Pape, La Fiole du Pape, France.....	65
Merlot, Francis Ford Coppola, "Diamond Series," Central Coast, California.....	12/38
Merlot, St. Francis, Sonoma, California.....	40
Merlot, Robert Mondavi, Napa Valley, California.....	48
Merlot, Duckhorn, "Three Palms Vineyard," Napa, California.....	170
Pinot Noir, MacMurray Ranch, Sonoma, California.....	14/46
Pinot Noir, Francis Ford Coppola, "Diamond Series," California.....	12/40
Pinot Noir, Etesian, "Gloria Ferrer," Sonoma, California.....	40
Zinfandel, Ravenswood, "Vintners Blend," Sonoma, California.....	28
Zinfandel, Francis Ford Coppola, "Director's Cut," Central Coast, California.....	48
Shiraz, Penfolds, Australia.....	34
Petite Syrah, Mondavi Family, "Spellbound," Napa, California	30
Chianti Classico Riserva, Castello Banfi, Italy.....	12/38
Chianti Classico Riserva, Nozzole, Italy.....	56
Chianti Classico Riserva Ducale, Ruffino "Gold Label," Italy.....	95
Super Tuscan, Poggio al Tufo Rompicollo, Italy.....	38
Super Tuscan, Ruffino, "Modus," Italy.....	48
Barolo, Michele Chiarlo, Italy.....	115
Brunello di Montalcino, Castello Banfi, Italy.....	135
Tommasi Ripasso "Baby Amarone," Italy.....	45
Amarone, Cesari, Italy.....	85
Amarone, Masi, Italy.....	105
Tignanello, Antinori, Italy.....	205