



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** Oregano 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.
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental Dressing and Sesame Seeds 16.
- Dragon Shrimp** Tempura-Panko Fried Shrimp, Spicy Kim Chee Aioli, Micro Greens 12.
- 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

Jumbo Lump Crab Meat Cocktail	21	Select Oysters	½ Dozen 15	Dozen...	29
Little Neck Clams ... ½ Dozen...	8	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*

- 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.
- Steak 'n Stinger Salad** Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette 19.

BRICK OVEN FLAT PIZZETTE

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

SANDWICHES & MORE

ALL BURGERS SERVED WITH TOASTED BRIOCHE ROLL

- CHAR-GRILLED CERTIFIED ANGUS HALF POUND BURGER** 10.
- Choice of Cheese** Swiss, American, Provolone, Smoked Gouda 11., Bacon 12.
- Ultimate Burger** Provolone Cheese, Avocado, Bacon, Sriracha Aioli, Frizzled Onions 13.
- Chicken on the Ranch Pizzawich** Grilled Chicken, Roasted Garlic, Broccoli Rabe, Bacon, Caramelized Onion and Mozzarella..... 14.
- Mignon Sandwich** Sliced Filet Mignon, Swiss Cheese and Frizzled Onions on Ciabatta Bread 17.
- Grilled Chicken Sandwich** Pickled Red Onion, Plum Tomatoes, Provolone on Ciabatta Bread with Pesto Aioli, Cole Slaw 12.
- English Muffin BLT** Crispy Bacon, Lettuce and Tomato, Sriracha Aioli, Cole Slaw 12.
- Crispy Fish Tacos** Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Salsa, Kim Chi Aioli, Flour Tortilla..... 12.
- Crispy Shrimp Tacos** Pineapple-Mango Salsa, Kim Chi Aioli, Flour Tortilla 14.
- Fish and Chips** Lettuce, Zesty Tartar Sauce on a Toasted Roll 15.

MAINS – \$16.00

All Mains Include Chef's Seasonal Soup or House Salad

Gluten-free Pasta Available \$2.00 Additional

- Chicken Breast Alla Nicco** Stuffed with Prosciutto, Ricotta and Fresh Mozzarella and Spaghetti Filetto Pomodoro
- Veal Milanese** Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion, Tomato and Fresh Mozzarella, Shaved Parmesan Cheese
- Fillet of Sole Francaise** Lemon White Wine Sauce and Risotto
- Sauté Breast of Chicken** Marsala, Francaise or Sicilian
- Mezza Rigatoni Alla Vodka** Chicken, Plum Tomatoes, Vodka and Cream
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes, EVOO
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice
- Atlantic Salmon** Mustard Tarragon-crust, Leek Risotto, Chardonnay Dijon Sauce
- Braised Beef Short Ribs** Garlic Smashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraiche
- Linguine and Clams** Little Neck Clams, Garlic, Grape Tomatoes, White Wine and EVOO
- Sauté Beef Tenderloin Tips** Mushroom and Onion Merlot Wine Sauce over Buttered Noodles

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