

# APPETIZERS

SOUP 5/7 - SEAFOOD SOUP (WHEN SERVED) 6/8 - FRENCH ONION 8

## HOT SEAFOOD ANTIPASTO

SHRIMP, SCALLOPS, CLAMS, MUSSELS, MUSHROOMS, ROASTED RED PEPPERS AND ARTICHOKE HEARTS IN A SHERRY MARINARA SAUCE. FINISHED WITH MELTED MOZZARELLA CHEESE AND FRIED EGGPLANT GARNISH 28

## MOZZARELLA STUFFED MEATBALLS

HAND-PACKED MEATBALLS STUFFED WITH FRESH MOZZARELLA FINISHED WITH HOMEMADE MARINARA, ROMANO CHEESE AND BALSAMIC REDUCTION 14

## LIGHTHOUSE CRAB CAKES

HAND-PACKED FRESH CRAB SERVED OVER MANGO SALSA. FINISHED WITH A SPICY TARRAGON AIOLI 15

## HEIRLOOM BRUSCHETTA

QUARTERED HEIRLOOM CHERRY TOMATOES, MINCED GARLIC, RED ONION AND FRESH BASIL. FINISHED WITH BALSAMIC REDUCTION AND ROMANO CHEESE. SERVED WITH TOASTED FRESH HERB FOCACCIA CROSTINI 14

## STEAMED LITTLE NECK CLAMS

A DOZEN LITTLE NECK CLAMS SERVED WITH MELTED BUTTER AND A FRESH LEMON WEDGE 12  
MUSSELS ALSO AVAILABLE

BIANCO - FRA DIAVOLO - MARINARA 1

## JUMBO SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE AND FRESH LEMON 12

## FRIED CALAMARI

CLASSIC FRIED CALAMARI WITH HOMEMADE MARINARA OR TOSSED IN THAI CHILI SAUCE WITH BANANA PEPPERS AND FRESH ARUGULA 14

## EGGPLANT CAPRESE

CRISPY FRIED EGGPLANT LAYERED WITH OVEN ROASTED TOMATOES, FRESH MOZZARELLA AND BASIL, PLACED ON A ARUGULA AND ROASTED RED PEPPER SALAD. FINISHED WITH A ROASTED GARLIC OIL, BALSAMIC REDUCTION, AND ROMANO CHEESE 12

## CRAB AND SPINACH ARTICHOKE DIP

FRESH CRAB MEAT FOLDED INTO HOMEMADE SPINACH ARTICHOKE DIP SERVED WITH TOASTED FRESH HERB FOCACCIA CROSTINI 15

## AHI TUNA POKE

SESAME SEARED AHI TUNA STEAK DICED OVER HOMEMADE MANGO SALSA WITH A WAKAME SOBA NOODLE SALAD AND FRIED WONTONS 14

## BONELESS/BONE-IN WINGS

BONELESS CHICKEN THIGHS OR BONE IN WINGS TOSSED IN YOUR CHOICE OF SAUCE AND SERVED WITH HOMEMADE BLUE CHEESE DRESSING 14

SEITAN WINGS ALSO AVAILABLE

HOT - MEDIUM - MILD - BBQ - HONEY BOURBON BBQ  
SESAME GINGER - THAI CHILI - GARLIC PARMESAN

# SALADS

CHICKEN 4 - SHRIMP 6 - SALMON 6 - SCALLOPS 6 - STEAK TIPS 7 - AHI TUNA 6

SEITAN 5 - VEGGIE BURGER 5 - BEYOND BURGER 5 - TOFU 4

GARDEN SALAD 5/10 - CAESAR SALAD 7/14

## MIXED FRUIT BERRY SALAD

MIXED GREENS TOPPED WITH TOASTED ALMONDS, CRUMBLD GOAT CHEESE, FRESH STRAWBERRIES, BLUEBERRIES, RASPBERRIES AND BLACKBERRIES WITH RASPBERRY VINAIGRETTE ON THE SIDE 15

## AHI TUNA SALAD

MIXED GREENS WITH SLICED SESAME AHI TUNA, FRESH STRAWBERRIES, FETA AND TOASTED ALMONDS WITH HOMEMADE LEMON POPPY VINAIGRETTE 15

## ROMAN CHEF SALAD

CREAMY BURRATA CHEESE AND JULIENED ITALIAN CURED MEATS OVER A DRESSED MIXED GREEN SALAD WITH GRAPE TOMATOES, RED ONION, AND MARINATED ITALIAN VEGETABLES DRESSED WITH BALSAMIC GLAZE, ROASTED GARLIC OIL AND FRESH HERB FOCACCIA CROSTINI 15

## APPLE & CANDIED WALNUT SALAD

MIXED GREENS TOPPED WITH SLICED GRANNY SMITH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, AND CRUMBLD GOAT CHEESE WITH HOMEMADE CHAMPAGNE VINAIGRETTE 14

## THAI SALAD

CRISP SHREDDED CABBAGE, FRESH ARUGULA, SLICED AVOCADO, DICED MANGO, JULIENED CARROTS AND PEANUTS MIXED IN A SESAME GINGER DRESSING 14

## ICEBERG WEDGE SALAD

CRISP ICEBERG LETTUCE WEDGES WITH CRISP BACON, CHERRY TOMATOES AND RED ONION DRESSED WITH HOMEMADE BLUE CHEESE DRESSING 13

## MEDITERRANEAN GRAIN SALAD

MIXED GREENS WITH GRAINS, KALAMATA OLIVES, ARTICHOKE HEARTS, GARBANZO BEANS, TOMATOES, RED ONION, FETA CHEESE AND ALMONDS MIXED IN HOMEMADE BALSAMIC 15

# DINNER ENTRÉES

ADD ALASKAN KING CRAB LEGS OR A BROILED LOBSTER TAIL - MARKET PRICE  
ADD A SIDE OF PASTA WITH YOUR CHOICE OF SAUCE - 5

## SEAFOOD RISOTTO

SHRIMP, SCALLOPS AND LOBSTER IN A CREAMY CORN RISOTTO 28

## CIOPPINO

SAN FRANCISCO STYLE SEAFOOD STEW. 8 oz. LOBSTER TAIL, SHRIMP, SCALLOPS, CLAMS AND MUSSELS IN OUR CRUSHED POMODORO SAUCE, GARNISHED WITH AGED PROVOLONE CHEESE AND GARLIC CROSTINI 36  
ADD PASTA 2

## FISH & CHIPS

HAND BREADED HADDOCK WITH FRENCH FRIES, HOMEMADE COLESLAW AND VEGETABLE DU JOUR. SERVED WITH YOUR CHOICE OF COCKTAIL OR TARTAR 18

## CEDAR PLANK SALMON

8 oz. WILD CAUGHT AND HAND CUT SALMON DUSTED IN LEMON PEPPER SEASONING AND BAKED ON CEDAR WOOD. SERVED WITH WILD RICE AND VEGETABLE DU JOUR 28

## GRILLED SWORDFISH PANZANELLA

8 oz. WILD CAUGHT AND HAND CUT GRILLED SWORDFISH RESTED ON A MIXED GREEN SALAD DRESSED WITH HOMEMADE CROUTONS, ARUGULA, MARINATED ANTIPASTO VEGETABLES, RED ONION, GARLIC OIL AND BALSAMIC REDUCTION. FINISHED WITH ROMANO, AGED PROVOLONE AND OVEN ROASTED TOMATO 28

## CHILEAN SEA BASS OREGANATA

8 oz. WILD CAUGHT AND HAND CUT CHILEAN SEA BASS CRUSTED WITH FRESH OREGANO ITALIAN BREADCRUMBS RESTED OVER A SHRIMP, GRAPE TOMATO AND FRESH BASIL SCAMPI WITH CAPELLINI PASTA 36

## SCALLOP & LOBSTER CAPRESE PASTA

PAN SEARED SEA SCALLOPS AND LOBSTER IN A LIGHT LEMON PESTO SAUCE WITH CILIEGINE MOZZARELLA AND GRAPE TOMATOES TOSSED WITH PAPPARDELLE PASTA. FINISHED WITH ITALIAN BREADCRUMBS AND BALSAMIC REDUCTION 32

## ALASKAN KING CRAB LEGS

1 lb. OF WILD CAUGHT ALASKAN KING CRAB LEGS WITH POTATO AND VEGETABLE DU JOUR. SERVED WITH MELTED BUTTER AND A FRESH LEMON WEDGE - MP

## SEAFOOD STUFFED LOBSTER TAIL

12 oz. LOBSTER TAIL WITH CRAB AND SCALLOP STUFFING. SERVED WITH POTATO AND VEGETABLE DU JOUR, MELTED BUTTER AND A FRESH LEMON WEDGE - MP

PLAIN BROILED LOBSTER TAIL ALSO AVAILABLE

## CHICKEN OR EGGPLANT PARMESAN

HAND BREADED CHICKEN BREAST OR EGGPLANT WITH MELTED MOZZARELLA AND ROMANO, HOMEMADE MARINARA AND SERVED OVER CAPPELLINI 20/18  
MAKE IT A SORRENTO 4

## SUPERFOOD BOWL

ANCIENT GRAINS WITH OVEN ROASTED BRUSSEL SPROUTS AND CAULIFLOWER, DICED SWEET POTATOES, FRESH ARUGULA, SLICED AVOCADO AND A PLANTAIN GARNISH. FINISHED WITH A CAJUN THAI REMOULADE 18  
CHICKEN 4 - SHRIMP 6 - SCALLOPS 7 - STEAK 7 - SEITAN 5 - TOFU 5

## CHICKEN PEPE

A UNIQUE BLEND OF GRILLED CHICKEN, BANANA PEPPERS, ROASTED RED PEPPERS, ARTICHOKE HEARTS AND BLACK OLIVES IN A WHITE WINE LEMON CAPER SAUCE. SERVED OVER WILD RICE AND SAUTEED SPINACH 25  
SUBSTITUTE SEITAN 2

## PORK OSSO BUCCO POMODORO

BRAISED PORK SHANK DIPPED INTO OUR HOMEMADE RED SAUCE AND NESTED AROUND BUCATINI PASTA. FINISHED WITH BASIL, BALSAMIC REDUCTION AND ROMANO 28

## BRAISED LAMB SHANK

BRAISED IN-HOUSE AND FINISHED WITH A FRESH BLACKBERRY MINT RED WINE DEMI-GLACE. SERVED WITH POTATO AND VEGETABLE DU JOUR 28

## STEAK TIPS

HAND CUT MARINATED STEAK TIPS FINISHED WITH A ROASTED GARLIC AND ROSEMARY AU JUS REDUCTION. SERVED WITH POTATO AND VEGETABLE DU JOUR 25  
ADD 8 oz. LOBSTER TAIL MP      ADD A CRAB CAKE 8



## NY STRIP STEAK

12 oz. HAND CUT PRIME NY STRIP TOPPED WITH A FRESH CITRUS AND HERB COMPOUND BUTTER. SERVED WITH POTATO AND VEGETABLE DU JOUR 32



## FILET AU POIVRE

8 oz. HAND CUT FILET MIGNON FINISHED WITH A FRESH CRACKED PEPPER AND COGNAC CREAM SAUCE. SERVED WITH POTATO AND VEGETABLE DU JOUR 34



## SLOW ROASTED PRIME RIB

SLOW ROASTED CERTIFIED ANGUS BEEF® PRIME RIB SERVED WITH AU JUS, POTATO AND VEGETABLE DU JOUR  
KING CUT (16 oz.) 28      QUEEN CUT (12 oz.) 26  
SERVED THURSDAY, FRIDAY, SATURDAY AND SUNDAY

# PASTABILITIES

CHOOSE ONE OF OUR PASTAS ALONG WITH ONE OF OUR HOMEMADE SAUCES  
16

## PASTAS

CAPELLINI  
BUCATINI  
CAVATAPPI  
PAPPARDELLE  
RISOTTO  
LOBSTER RAVIOLI 4  
CHEESE TORTELLINI 2  
GLUTEN FREE PASTA 2

## SAUCES

MARINARA  
ALFREDO  
ALA VODKA  
AGLIO E OLIO  
CRUSHED POMODORO  
SCAMPI  
FRA DIAVOLO  
BOLOGNESE 4

## ACCOMPANIMENTS

ADD AS MANY ACCOMPANIMENTS AS YOU DESIRE TO PUT YOUR SIGNATURE ON THE DISH

CHICKEN 4	BROCCOLI 1	ARTICHOKE HEARTS 2	LOBSTER 12
STEAK TIPS 7	ASPARAGUS 2	FEATHERED ONIONS 1	SCALLOPS 7
SAUSAGE 4	KALAMATA OLIVES 1	ROASTED RED PEPPERS 2	SALMON 6
MEATBALLS 4	MUSHROOMS 2	CHERRY TOMATOES 1	SHRIMP 6
BACON 4	BANANA PEPPERS 2	ANCHOVIES 2	CLAMS 6
STUFFED MEATBALLS 5	VEGGIE BURGER 5	BEYOND BURGER 5	MUSSELS 5
SEITAN 5			TOFU 4

## SURF & TURF

CHOOSE ONE ITEM FROM OUR SELECTION OF SEAFOODS AND PAIR IT WITH ONE OF OUR MEATS  
SERVED WITH POTATO AND VEGETABLE DU JOUR  
ASK YOUR SERVER FOR CURRENT MARKET PRICE

JUMBO LOBSTER TAIL  
ALASKAN KING CRAB LEGS  
CHILEAN SEA BASS  
CEDAR PLANK SALMON  
GRILLED SWORDFISH  
PAN SEARED SCALLOPS

FILET MIGNON  
NY STRIP  
STEAK TIPS  
BRAISED LAMB SHANK  
PORK OSSO BUCO  
PRIME RIB WHEN SERVED

# SANDWICHES

FRENCH FRIES 3 - SWEET POTATO FRIES 4 - EGGPLANT FRIES 4 - ONION RINGS 4

## SOFT SHELL CRAB BLT

HAND BREADED WILD CAUGHT BLUE CRAB WITH CRISP BACON, LETTUCE, TOMATO AND RED ONION ON A TOASTED BRIOCHE BUN WITH A LEMON CAPER REMOULADE 16

## GRILLED SWORDFISH SANDWICH

8 oz. WILD CAUGHT, HAND CUT SWORDFISH ON A TOASTED BRIOCHE BUN WITH FRESH ARUGULA AND RED ONION WITH A CILANTRO LIME AIOLI 16

## MARYLAND SALMON BURGER

HAND PACKED AND PAN SEARED MARYLAND STYLE SALMON CAKE SERVED ON A TOASTED BRIOCHE BUN WITH ARUGULA, SLICED TOMATO AND RED ONION WITH CAJUN THAI REMOULADE 16  
ALSO AVAILABLE BLACKENED

## ITALIAN STYLE QUESADILLA

A BLEND OF JULIENNED PROSCIUTTO, SOPPRESSATA, CAPICOLA AND SALAMI WITH MOZZARELLA CHEESE AND FRESH BASIL INSIDE OF A SUNDRIED TOMATO TORTILLA. FINISHED WITH BALSAMIC REDUCTION AND ROMANO CHEESE. SERVED WITH HOMEMADE MARINARA SAUCE 15

## BEYOND BURGER

100% PLANT BASED BURGER SUBSTITUTE THAT LOOKS, COOKS AND TASTES JUST LIKE THE REAL THING. PREPARED ON A TOASTED PRETZEL BUN WITH FRESH ARUGULA, SLICED TOMATO AND RED ONION SERVED WITH SWEET POTATO FRIES 15

HOMEMADE VEGGIE BURGER AVAILABLE

VEGAN CHEESE AVAILABLE 1

CHEESE 1 - BACON 1 - ONIONS 1 - MUSHROOMS 1 - AVOCADO 2

## NEW ENGLAND LOBSTER ROLL

FRESH CHILLED NORTH ATLANTIC LOBSTER TOSSED IN A CITRUS AIOLI SERVED ON A TOASTED NEW ENGLAND STYLE BRIOCHE ROLL WITH LETTUCE AND FRESH CUT SCALLIONS - MARKET PRICE  
ALSO AVAILABLE BUTTER POACHED

## TURKEY APPLE BACON MELT

HICKORY SMOKED TURKEY, GRANNY SMITH APPLES, CRISP BACON, HONEY BOURBON BBQ SAUCE AND SMOKED GOUDA ON TOASTED WHEAT BREAD 15

## BLACKENED CHICKEN AND AVOCADO

BLACKENED CHICKEN BREAST ON A TOASTED PRETZEL BUN WITH ARUGULA, SLICED TOMATO, RED ONION AND SLICED AVOCADO. FINISHED WITH SRIRACHA RANCH 15

## BLACK ANGUS BURGER



8 oz. CERTIFIED ANGUS BEEF® ON A TOASTED BRIOCHE BUN WITH LETTUCE, SLICED TOMATO, RED ONION AND A FRIED ONION GARNISH 12  
HOMEMADE VEGGIE BURGER AVAILABLE 1  
CHEESE 1 - BACON 1 - ONIONS 1 - MUSHROOMS 1 - AVOCADO 2

## PRIME RIB MELT



THINLY SHAVED CERTIFIED ANGUS BEEF® PRIME RIB, SAUTEED ONIONS AND MUSHROOMS, CHEDDAR CHEESE AND ROASTED GARLIC HORSE RADISH AIOLI ON TOASTED WHITE BREAD WITH AU JUS 15

## REUBEN SANDWICH



SLICED CERTIFIED ANGUS BEEF® CORNED BEEF OR SMOKED TURKEY ON GRILLED RYE BREAD WITH MELTED SWISS CHEESE, SAUERKRAUT AND HOMEMADE RUSSIAN DRESSING 14

## THE POPOLIZIO

THINLY SHAVED PROSCIUTTO, CAPICOLA, SALAMI, AND SOPPRESSATA WITH PROVOLONE CHEESE, ROASTED RED PEPPERS, LETTUCE, SLICED TOMATO, AND RED ONION. FINISHED WITH BALSAMIC REDUCTION AND SERVED ON A TOASTED FRESH HERB FOCACCIA ROLL 14