APPETIZERS

Fried Calamari
Tubes and tentacles, hot pepper rings  |  $10

Mussels
Prince Edward Island, leeks, grape tomatoes, garlic, wine, butter  |  $12

Stuffed Mushrooms
Seasoned bread stuffing, melted cheese  |  $9

Italian Nachos
Breaded chicken, meatball, sausage, pepperoni, marinara, cheese  |  $12

Lobster Ravioli
Lobster meat, ricotta, light cream, baby spinach, fresh tomato  |  $16

Arancini Bites
Risotto balls, pecorino, peas, prosciutto  |  $9

Orange Shrimp
Battered shrimp, orange liquor  |  $12

Fried Mozzarella
Fried, seasoned breadings, marinara  |  $8

Truffle Fries
Truffle oil, fresh parsley, black pepper, pecorino  |  $8

Garlic & Cheese Bread
White wine, garlic, fresh parsley, black pepper, parmesan  |  $8

SANDWICHES

Sandwiches are served with fries & greens

Hamburger or Cheeseburger
Fresh ground chuck, eight ounces, hand formed/packed (substitute chicken breast)  |  $12

Fried Haddock
Fried, fresh locally caught haddock  |  $16

Lobster Roll
Knuckle and claw meat, lightly mayonnaised, griddled-buttered bun  |  $22

SOUPS & CHOWDERS

Italian Wedding Soup
Miniature meatballs, escarole, chicken broth  |  $7

French Onion
Caramelized onions, beef stock, melted cheese, croutons  |  $7

New England Clam Chowder
Fresh chopped clams, potatoes, celery, cream  |  $8

Pasta Fagiote
Cannellini beans, pancetta, ditali pasta  |  $7

SALADS

Caesar
Chopped romaine, pecorino, croutons, creamy dressing  |  $8

Caprese
Beef steak tomatoes, buffalo mozzarella, basil, olive oil, balsamic glaze  |  $12

Mixed Greens
Green apple, walnuts, goat cheese, red onion, balsamic vinaigrette  |  $12

Roasted Beet
Crumbled bleu cheese, red onion, carrot, pecans, cranberries, balsamic vinaigrette  |  $12

Wedge
Iceberg, tomatoes, bacon, bleu cheese, red onion, bleu cheese dressing  |  $10

RAW BAR

Oysters
Selection varies, six  |  $14

Shrimp Cocktail
Large, white, six  |  $14

Clams
Cherrystones, six  |  $12

Sampler
Three of each  |  $18
MEATS

Served with mashed potatoes and vegetable; unless otherwise noted(*).

**Roasted Chicken**
Bell & Evans premium free-range, organic chicken | $24

**Pork Chop**
Center cut, grilled or breaded | $22

**VPO Pork Chop**
Vinegar peppers, onions, potatoes and sweet Italian sausage(*) | $24

**Sirloin Tips**
Choice midwestern beef, minimally marinated | $24

**Petit Filet Mignon**
Four ounce, choice, tenderloin of beef | $20

**New York Sirloin**
Naturally lean & full of bold beef flavor | $28

**Grilled Rib Eye**
Meat lovers favorite, rich marbling and juicy | $29

**Lamb Chops**
Australian lamb, hand cut, four chops | $34

**Veal Chop**
Hand-cut, domestic, grilled or breaded | $36

PASTA

Chicken & Veal Pasta served over Penne; Seafood is served over Spaghetti.

**Shrimp Scampi**
Large white shrimp, grape tomato, baby spinach, garlic-wine | $24

**Clam Sauce**
Fresh, chopped clams, garlic-wine sauce | $22

**Macaroni & Cheese**
Cheese sauce, fresh fusilli pasta (add lobster meat $6) | $18

**Mussels**
Prince Edward Island, leeks, grape tomatoes, garlic, wine, butter | $22

**Baked Penne**
Chopped meatball and sausage, ricotta, marinara, melted cheese | $22

**Salmon Piccata**
Baby spinach, mushrooms, capers, lemon | $26

**Lobster & Shrimp**
Maine lobster meat, white shrimp, risotto with corn & peas | $29

**Fruita D’Mare**
Shrimp, cherry stones, scallops, calamari, mussels, marinara | $28

**Seafood Romano**
Lobster ravioli, shrimp, scallops, lobster, mushrooms, spinach, provolone | $32

**Seafood Risotto**
Lobster, shrimp, scallops, fresh tomato, spinach, traditional risotto | $28

**Penne or Spaghetti**
Dry pasta, marinara, garlic-wine butter sauce -or- alfredo | $16

**Fresh Pasta**
Fusilli, Fettucini or Linguine | $18

**Ravioli**
Fresh, four cheese | $20

**Gnocchi**
Fresh, potato | $18

**Chicken Parmesan**
Seasoned breading, melted cheese, marinara | $22

**Chicken Piccata**
Baby spinach, capers, mushrooms, lemon | $22

**Chicken Marsala**
Prosciutto, mushrooms, baby spinach, marsala wine sauce | $24

**Chicken Alfredo**
Fresh broccoli, pecorino, light cream sauce | $22

**Chicken Cacciatore**
Peppers, onions, mushrooms, marinara | $22

**Chicken Pomodoro**
Fresh tomatoes, basil, garlic & olive oil | $22

**Chicken Romana**
Artichoke hearts, baby spinach, mushrooms, provolone cheese | $22

**Chicken Saltimboca**
Sage, lemon, prosciutto, baby spinach | $24

**Chicken Carbonara**
Pancetta, peas, pecorino | $22

**Chicken Mediterranean**
Sun dried tomato, peppers, onions, spinach, artichoke, olives, feta | $24

**Chicken Pesto**
Fresh basil, extra virgin olive oil, pecorino | $22

**Chicken Francesca** | $24

Substitute fresh veal | $4

Substitute fresh pasta: fusilli, fettucini or linguine | $2

Add eggplant parm, meatballs, sausage-peppers-onions -or- bolognese | $6

SEAFOOD

Fried seafood is served french fries, cole slaw & tartar sauce. All other preparations of seafood are served with rice pilaf & vegetable.

**Haddock**
Fresh native haddock served fried or broiled with cracker crumbs | $24

**Shrimp**
Tender, white shrimp served fried, broiled or sauteed | $22

**Sea Scallops**
Dry packed, served fried or broiled with cracker crumbs | $26

**Calamari**
Tubes and tentacles served fried | $18

**Fisherman**
Haddock, shrimp, scallops, whole belly clams served fried | $28

**Nantucket Pie**
Broiled haddock, shrimp, scallops and lobster meat with cracker crumbs | $30

**Salmon**
North Atlantic, served grilled or blackened | $26

**Fried Clams**
Golden, whole belly (belly sizes will vary seasonally) | $28

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.