

PASTA

CHICKEN ALFREDO

Grilled chicken breast served over linguini and garlic cream sauce 24

SHRIMP SCAMPI

Sautéed shrimp in garlic lemon butter served over linguini 27

LOBSTER RAVIOLI

Lobster stuffed Ravioli served in a tomato cream sauce 29

SEAFOOD PASTA

Scallops, shrimp, calamari, and mussels tossed in a marinara sauce and served over linguini 29

LINGUINI WITH CLAM SAUCE

Al dente Linguini with your choice of white or red clam sauce 25

PENNE RUSTICA

Penne pasta with shrimp, grilled chicken and smoked bacon baked under a golden crust of Parmesan cheese 26

SHRIMP WITH ANGEL HAIR

Large Shrimp Sautéed with Herbs, Lemon and Garlic.
Combined with Angel Hair Pasta, Fresh Tomato and Fresh Basil 29

CAJUN JAMBALAYA PASTA

Shrimp and Chicken Sautéed with Onions, Tomato and Peppers
in a Very Spicy Cajun Sauce. All on top of Fresh Linguini.
Also Available over Rice 29

BAKED PENNE TOPPED WITH RICOTTA CHEESE

Baked and served in a casserole with ricotta, mozzarella, and grated parmesan cheeses, and homemade tomato sauce. 21

SPAGHETTI WITH RED SAUCE

Traditional marinara sauce over spaghetti. 21

PASTA MILANO

Penne pasta with tender, grilled chicken, sundried tomatoes and fresh mushrooms
in a roasted garlic cream sauce 25

CHICKEN & BROCOLLI PASTA

A fresh, grilled chicken breast and fresh broccoli over pasta that's tossed in
Parmesan cream sauce. 26

POULTRY

CHICKEN PARMIGIANA

Breaded chicken breast topped with provolone cheese and marinara sauce served over linguini 22

CHICKEN MARSALA

Sautéed breast of chicken served in a Marsala wine sauce with mushrooms 24

CHICKEN GRATELLA

Grilled chicken breast basted with olive oil and herb seasoning 24

CHICKEN BRYAN

Grilled chicken breast topped with goat cheese, sundried tomatoes and a basil lemon butter sauce 26

MUSHROOM CHICKEN

Grilled chicken breast topped with grilled mushrooms, melted mozzarella and demi glace. 26

CHICKEN FRESCO

A grilled fresh chicken breast topped with seasonal vine-ripened tomatoes, lemon-butter sauce and a splash of balsamic vinaigrette and fresh basil. 25

CHICKEN BELLA

Slices of sautéed mushrooms and asparagus in Parmesan cream sauce over a fresh, grilled chicken breast. 26

CHICKEN OSCAR

Tender jumbo lump crab meat with asparagus tips and lemon-butter sauce atop a fresh grilled chicken breast. 29

SMOTHERED CHICKEN

Breast of chicken served grilled and topped with cheddar cheese and covered with a caramelized onion and mushroom demi-glace 24

CHICKEN SCAMPI

Chicken breast tenderloins sautéed with peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 25

CHOPS

GRILLED PORK CHOPS

Two select cut chops grilled over an open flame 26

NEW YORK STRIP STEAK

12 oz, aged Black Angus beef 29

SURF & TURF

12 oz New York Strip Steak with a cold water lobster tail 43

SEAFOOD

GROUPER, MAHI MAHI or SALMON

Prepared grilled, blackened, sautéed or broiled 27

SEA SCALLOPS

Sautéed Scallops served with garlic lemon butter over a bed of Linguini 24

HOMEMADE JUMBO LUMP CRAB CAKES

Gently sautéed Jumbo lump crabmeat, served with a mustard remoulade sauce 29

MUSSELS FRA DIAVOLO

Sautéed mussels in a spicy marinara white wine sauce served over linguini 22

FISH & CHIPS

Hand battered Grouper served with French fries and cole slaw 22

SHRIMP & CHIPS

Hand battered jumbo shrimp served with French fries and cole slaw 23

SHRIMP SCAMPI

Juicy shrimp sautéed with garlic, lemon butter, white wine, peppers and tomatoes. 26

LEMON GRILLED SALMON

Grilled Atlantic salmon topped with our delicate lemon-butter sauce. Simply delicious. 27

SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce 29

SEAFOOD ALFREDO

Sautéed shrimp and scallops tossed with creamy fettuccine Alfredo. 29

GRILLED SHRIMP CAPRESE

Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce. 25

SHRIMP PORTOFINO

Tender, sautéed shrimp with mushrooms, and spinach in a lemon butter sauce. Served with imported Capellini pasta 25

APPETIZERS

SHRIMP COCKTAIL 12

CRABMEAT COCKTAIL 13

CALAMARI LIGHTLY FLOURED AND SERVED WITH MARAINARA 11

HOMEMADE SOUP D' JOUR 6

BRUSHETTA 9

CRABMEAT STUFFED MUSHROOMS 14

FISH DIP *smoked Mahi Mahi garnished with salad accompaniments* 9

SCAMPI STYLE SHRIMP 12

STEAMED MUSSELS IN A WHITE WINE GARLIC SAUCE 11

JUMBO LUMP CRAB CAKE 14

SIDES

STEAMED RICE 4

MASHED POTATOES 5

SAUTÉED BROCCOLI WITH FRESH GARLIC 5

SAUTÉED MUSHROOMS WITH FRESH GARLIC 5

FRENCH FRIES 4

Full Bar Menu & Cocktails (available upon request) everything on menu available for takeout or room service r, Room service fee of \$4. Gratuity will be added to parties of 5 or more \$5 splitting charge, \$15 corkage fee