



Appetizers

Crab Cakes- Maryland-style with roasted red pepper aioli	10-
Jumbo Shrimp Cocktail- With zesty cocktail sauce	10-
Vegetable Risotto Stuffed Portabella Mushroom Cap- With basil oil	9-
Fried Calamari- Cherry peppers and marinara sauce for dipping	10-
Scallops and Bacon- Fresh sea scallops wrapped in apple-smoked bacon	9-
Little Neck Clams on the Half Shell (6) - Traditional garnishes	10-
Clams Casino (5)- Baked with seafood stuffing and bacon	10-
Steak Fiorentina- Grilled sirloin sliced, with white truffle oil and shaved Reggiano	12-
Baked Artichoke and Spinach Dip- Served with crisp crostini for dipping	8-

Soups and Salads

New England Clam Chowder 5-	Baked French Onion Soup 6-
Panzanella Salad 8- Diced tomato, mozzarella, cucumber red onion, ceci peas, crisp croutons, evoo, vinegar and cheese	Baby Arugula Salad 8- Goat cheese crostini, pecans craisins, raspberry vinaigrette
Cru Chopped Salad 8- Greens, apple, pear and walnuts crumbled blue cheese and maple vinaigrette	Caesar Salad 7- with grilled chicken 11- with grilled shrimp 13-

Sandwiches and Pannini

Served with Sweet Potato Fries and a Pickle

Prime Rib Pannini- Grilled onions, tomato, Fontina cheese, horseradish-chive sauce	12-
Caprese Pannini- Tomato, mozzarella, grilled onions, red pepper and pesto	10-
Ham Pannini- With Fontina cheese, arugula and course mustard	10-
Black Angus Burger- Char broiled, choice of cheese, lettuce and tomato	10-

Grilled Pizzas

Pizza Pie of the Day-	
Johnny Pie- White pie with walnuts, bacon, caramelized onions and gorgonzola	11-
Margherita- Red sauce, mozzarella, and basil pesto	10-
Meat Lovers Pie- Sausage, meatball, red sauce and cheese	10-

Pastas

Lobster Ravioli- Saffron and vanilla bean cream sauce	15-
Festonati Melanzana- Tomato, garlic, shallots, spinach and crisp, fried eggplant	12-
Scampi- Jumbo shrimp, garlic, extra virgin olive oil, herb butter and wine on linguine	18-

Entrees

Grilled Fresh Atlantic Salmon- Served on our Panzanella Salad	19-
Fresh Haddock- Baked with seafood stuffing and lobster sauce	19-
Baked Seafood Platter- Stuffed shrimp, fresh scallops, haddock, salmon and clams casino	21-
Roast Half Ducking- With seasonal fruit sauce, served with rice pilaf	20-
Boneless Breast of Chicken- Herb marinated and char-grilled served on a Caprese salad of vine-ripened tomatoes and fresh mozzarella	18-
New York Sirloin Steak- 12oz. USDA Choice, char-grilled with fresh herb butter	24-
Classic Steak au Poivre- Cracked pepper, shallots, brandy, veal jus and cream	27-
Grilled Ribeye Delmonico Steak- 12 oz. with herb butter and onion rings	22-
Steak Frites- Grilled hanger steak, grilled tomato, crisp French fries and onion rings	18-