

APPETIZERS

CROSTINI of the day	9
CONCH FRITTERS spicy red pepper aioli	10
BURRATA heirloom tomato, fresh basil, evoo	14
BAKED SHRIMP SCAMPI our original scampi butter	13
ARTICHOKE HEARTS SCAMPI scampi butter	9
SEARED TUNA seaweed salad, wasabi aioli	13
HOUSEMADE MEATBALLS veal, beef & pork	7
FRIED CALAMARI marinara sauce	11
MARYLAND CRABCAKE roasted tomato remoulade	13
FRIED SHRIMP tartar and cocktail sauces	11
FRESH MOZZARELLA roasted roma tomato, fresh basil, evoo	11
CHICKEN WINGS buffalo or sicilian	10
STUFFED MUSHROOMS sausage, broccoli rabe, cheese	9
CARPACCIO thin rare beef, arugula, parm, lemon aioli	13
PROSCIUTTO AND MELON arugula, lemon	12
ANTIPASTO salami, prosciutto, provolone, olives, roasted peppers, fennel	13

RAW BAR

CLAMS ON THE 1/2 SHELL	11
6, cocktail and lemon	
OYSTERS ON THE 1/2 SHELL	12
6, cocktail and lemon	
CHILLED SHRIMP COCKTAIL	12
5 jumbo shrimp	
JUMBO LUMP CRAB COCKTAIL	16
cucumber, avocado, radicchio, cocktail	
CLAMS CASINO	13
bacon, onion, pepper	
CLAMS OREGANATO	13
seasoned bread crumbs	
STEAMED LITTLE NECK CLAMS	12
natural broth, butter	
STEAMERS (SEASONAL)	MP
natural broth, butter	
SAUTÉED MUSSELS POMODORO	12
PEI, tomato, garlic, basil	

SOUPS & SALAD

SOUP DU JOUR always homemade	5
MANHATTAN CLAM CHOWDER house recipe	5
FRENCH ONION SOUP provolone, herb crouton	6
ORIGINAL HOUSE SALAD tomato, carrots, croutons, house dressing	7
CAESAR SALAD romaine, parmigiana, croutons	10
WEDGE SALAD iceberg, tomato, bacon, blue cheese dressing	10
BEET SALAD goat cheese, toasted pistachios, watercress, balsamic, evoo	11
ARUGULA SALAD blue cheese, strawberries, almonds, citrus vinaigrette	11
MISTA SALAD parmigiana, apples, walnuts, cranberries, balsamic vin.	11

* add chicken +5 / add shrimp +8 / add steak +10 / add salmon + 10

CHEESE AND CHARCUTERIE

HOUSE CHEESE AND CHARCUTERIE BOARD

selection of cured meats and cheeses, crackers, garnitures

chef's daily selection 17 *contains nuts

PASTA

LOBSTER MAC AND CHEESE cavatappi pasta, bread crumbs	25
LOBSTER RAVIOLI diced tomato, spinach, sherry lobster sauce	24
PENNE VODKA tomato, cream, peas	18
add chicken	23
LINGUINE AND CLAM SAUCE red or white	24
BAKED ZITI mozzarella, ricotta, marinara	17
add meatball	20
ORECCHIETTE SAUSAGE broccoli rabe, garlic, olive oil	22
SPAGHETTI AND MEATBALLS house favorite	20
FOUR CHEESE RAVIOLI fontina, provolone, ricotta, parmigiana	19
CHEESE TORTELLINI garlic, cream, spinach	21

BAKED PARMIGIANA

All breaded with seasoned bread crumbs topped with homemade tomato sauce and mozzarella.

Served with your choice of penne, spaghetti or linguine

EGGPLANT not breaded	17
CHICKEN	22
VEAL	24
SHRIMP	23

PIZZA

14" homemade pie

CLASSIC tomato sauce, mozzarella	SHRIMP SCAMPI scampi butter, mozzarella	VODKA WITH MEATBALLS vodka sauce, ricotta, mozzarella
13	15	13
MARGARITA marinara, fresh tomato, fresh mozzarella, basil	SAUSAGE AND PEPPERS green peppers	SPINACH AND BACON red onion, ricotta, mozzarella
13	14	14
CLAM baby clams, garlic, marinara, parmigiana, parsley	WHITE RICOTTA WITH TOMATO mozzarella, garlic, basil, arugula	12" TRADITIONAL THIN CRUST
14	13	13
ANY TOPPINGS 3		
tomato, onion, mushroom, green pepper, roasted red pepper spinach, black olive, meatball, sausage, pepperoni, prosciutto		

FROM THE GRILL

Served with garlic mashed and sautéed spinach

NY STRIP 12 oz grilled	27
FILET MIGNON 8 oz grilled	29
BBQ ROASTED CHICKEN airline breast, bourbon honey bbq sauce	24
CENTER CUT PORK CHOP 12 oz grilled	26
NY STEAK AND SHRIMP 12 oz. strip topped with 4 shrimp scampi	34
SURF AND TURF 8 oz filet and single lobster tail	MP

SEAFOOD

Served with saffron rice, mashed, fingerling or fries

FRESH "CATCH" OF THE DAY broiled or fried	MP
SHRIMP broiled or fried	23
BAKED SHRIMP SCAMPI our original scampi butter	24
SHRIMP FRANCAISE lemon, butter, white wine	24
CRABMEAT STUFFED SHRIMP roasted tomato remoulade	26
FLOUNDER broiled or fried	23
FLOUNDER FRANCAISE lemon, butter, white wine	24
CRABMEAT STUFFED FLOUNDER roasted tomato remoulade	26
SEA SCALLOPS broiled or fried	24
MARYLAND CRABCAKES roasted tomato remoulade	25
SEAFOOD COMBO broiled or fried, shrimp, scallops, flounder, crabcake	27
CANADIAN LOBSTER TAILS drawn butter	MP
SINGLE LOBSTER TAIL drawn butter	MP

OFFSHORE FAVORITES

ATLANTIC SALMON

honey balsamic glaze,
roasted vegetables, mashed potato
25

OFFSHORE SCALLOPS

pan seared, portabella mushroom risotto
26

PAN SEARED TUNA

warm wasabi potato salad, green beans
26

CHICKEN SCARPIELLO

sausage, onions, peppers, potatoes
23

PORK MILANESE

bone in, breaded, chopped salad,
garlic mashed potato
28

VEAL PICCATA

lemon, capers, white wine, saffron rice
26

ZUPPA DI PESCE

clams, mussels, shrimp, fish,
saffron plum tomato broth, spaghetti
26

OUR ORIGINAL SCAMPI

Try our original scampi sauce one of these ways!

ARTICHOKE HEARTS SCAMPI APP	9	SHRIMP SCAMPI PIZZA	15
SHRIMP SCAMPI APPETIZER	13	BAKED SHRIMP SCAMPI	24
SHRIMP & ARTICHOKE SCAMPI APP	12	SEA SCALLOPS SCAMPI	25
SLICED STEAK SANDWICH	16	NY STEAK AND SHRIMP	34

HALF SIZE

a smaller portion without a salad

PENNE VODKA	12
tomato, cream, peas	
PARMIGIANA	14
chicken, shrimp or veal	
FRANCAISE	15
shrimp, chicken or flounder	
MARYLAND CRABCAKE	16
roasted tomato remoulade	
FILET MIGNON	18
4 oz grilled	
FOUR CHEESE RAVIOLI	12
4 ravioli	

SIDES

FRENCH FRIES	4
ONION RINGS	6
SAFFRON RICE	5
MASHED POTATOES	5
FINGERLING POTATO	6
SWEET POTATO FRIES	7
FRIZZLED ONIONS	3
SIDE SALAD	4
SAUTEED SPINACH	7
VEGETABLE OF THE DAY	5

SANDWICHES

All served with french fries

OFFSHORE BURGER 8 oz grilled, lettuce & tomato	10
MEATBALL PARMIGIANA italian roll	10
CHICKEN PARMIGIANA italian roll	10
GRILLED CHICKEN PANINI asiago, spinach, roasted red peppers	12
FRENCH DIP AU JUS house roasted, italian bread	11
SLICED NY STRIP 8oz, toast points, scampi butter, frizzled onions	16
FISH SANDWICH fresh "catch" of the day	MP
FRIED FLOUNDER lettuce, tomato, tartar sauce, lemon	12
MARYLAND CRABCAKE roasted tomato aioli	14
SHRIMP SALAD CROISSANT shallots, thyme, lettuce, tomato	11
TUNA SALAD BLT CROISSANT avocado	10
TURKEY AND BRIE FOCCACIA apples, arugula, honey mustard	13
FRESH MOZZARELLA PANINI roasted tomato, pesto aioli	12
GRILLED VEGETABLE PANINI	11
zucchini, squash, portobella, roasted peppers, pesto	

Gratuity of 20% added for parties of 8 or more. Upstairs banquet room available up to 80 guests.