



••• to start

stuffed mushrooms or artichokes

stuffed with lump crab - 17

◆ homemade fried provolone cheese sticks

crispy, creamy provolone served with our housemade marinara sauce - 13

steamed clams

dozen clams served with drawn butter - 14

ribs & wings

ribs brushed with sweet tangy barbeque sauce and wings tossed in buffalo sauce - 15

smoked salmon

served with toasted bagel chips and horseradish-chive cream cheese - 16

◆ personal pizza

9" personal pizza - 10

garlic bread

crispy Italian bread spread with garlic butter - 8

italian meatballs

topped with our housemade marinara sauce and provolone, served with garlic bread - 12

◆ shrimp & asparagus egg rolls

shrimp with asparagus nestled in a flavorful egg roll - 13

••• sandwiches & soup

◆ theo burger

topped with bacon, sautéed onions, and swiss cheese - 16

◆ bacon cheddar burger with fried egg

topped with cheddar cheese, crispy bacon, and a fried egg - 16

reuben

layers of corned beef, sauerkraut, swiss cheese, and thousand island dressing served on rye bread - 13

philly cheesesteak

thinly shaved grilled steak with sauteed onions and house-cut provolone cheese - 13

◆ chicken cheesesteak

cajun style with sauteed onions topped with provolone and habanero cheddar - 13

crab cake sandwich

broiled lump crab cooked to perfection - 17

◆ grilled roast beef

topped with habanero cheddar served on pumpnickel bread with coleslaw and thousand island dressing - 16

◆ roast beef melt

served with a horseradish mayo - 14

soup du jour

bowl - 5.50

seafood soup *when available

bowl - 8.00

french onion soup

beef base with slow-cooked caramelized onions and provolone cheese - 9

spinach puff pie

a crispy baked house favorite - 10

◆ blackened yellowfin tuna

paired with white rice and sweet chili dipping sauce - 13

scallops wrapped in bacon

sweet and salty flavor that melts in your mouth - 16

◆ wasabi beef

pan seared steak topped with wasabi sauce and served over garlic toast - 16

buffalo wings

tossed in buffalo sauce, served with bleu cheese and celery - 16

baked oysters rockefeller

oysters on the half shell topped with sauce and baked to perfection - 14

onion rings

served with bistro sauce - 10

oysters on the half shell

a platter of chilled shellfish delights - 14

calamari

crispy and served with our housemade marinara sauce - 14

••• salads

chopped mediterranean

genoa salami, grilled chicken, feta, red onion, tomatoes, artichokes, kalamata olives, and mixed greens served with our housemade greek dressing - 15

oriental salad with blackened chicken or salmon

romaine lettuce, mandarin oranges, sliced almonds, carrots, red onion, and chow mein noodles served with asian sesame dressing - 15

chef

ham, turkey, swiss, American cheese, egg, bacon, red onion, and tomatoes over mixed greens served with bleu cheese dressing - 14

◆ greek

mixed greens, tomatoes, red onion, cucumber, feta cheese, and kalamata olives served with our housemade greek dressing large salad - 10 • small greek salad - 7

chopped buffalo chicken

spicy crispy chicken breast with bacon, egg, red onion, and tomatoes over romaine lettuce served with bleu cheese dressing - 15

caesar

romaine lettuce, romano cheese, and croutons tossed in caesar dressing large salad - 10 • small salad - 7

spinach

bacon, mushrooms, red onion, egg, and croutons atop spinach served with sweet and sour hot bacon dressing - 12

***add chicken - 5 or salmon - 6 to any salad**

**all sandwiches are served with potato chips - substitute french fries or sweet potato fries for an additional 2.00*

◆ House Specialty

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - especially if you have a medical condition.

20% gratuity will be added to parties of six or more.

••• land

all land dinners are served with your choice of two sides.

new york strip

center cut 14 oz. sirloin - 45

◆ **black jack filet**

topped with danish bleu cheese and a jack daniels demi glaze - 47

veal or chicken saltimbocca

sautéed in madeira wine with mushrooms,
topped with prosciutto and provolone cheese
veal - 28 • chicken - 24

veal or chicken marsala

sautéed in marsala wine sauce with mushrooms

veal - 25 • chicken - 23

land & sea

center cut 8 oz. filet served
with a crab cake - 47

surf & turf

center cut 8 oz. filet served with a 5 oz. lobster tail - 54

veal or chicken parmesan

served with linguini pasta

veal - 26 • chicken - 24

mediterranean rack of lamb

served over spinach sautéed in a garlic dill tomato sauce - 39

filet mignon

center cut 8 oz. filet - 41

bbq baby back ribs

slow roasted with sweet tangy barbeque sauce - 29

◆ **veal fra diavolo with lobster ravioli**

served in a spicy tomato sauce topped with fresh mozzarella cheese - 34

••• sea

all sea dinners are served with your choice of two sides.

broiled scallops

served with drawn butter - 27

◆ **atlantic walnut salmon**

topped with a honey-lemon glaze - 26

broiled crab cakes

two - 34 • one - 22

◆ **sesame crusted tuna**

served with sweet chili dipping sauce - 25

fried shrimp

served with cocktail and/or tartar sauce - 24

◆ **haddock harborside**

broiled haddock topped with sautéed jumbo lump crab - 31

lobster tails

two tails - 41 • one tail - 26

◆ **orange roughy**

pretzel encrusted, topped with shrimp, in a dijon lemon butter - 29

••• noodles

all pasta dinners are served with your choice of one side.

◆ **lobster ravioli with crab**

served in pesto crème - 29

rustic lasagna

layers of tender pasta, meat sauce, and cheese gently baked - 21

shrimp & crab aglio olio

shrimp and crab sautéed with tomatoes, snow peas, artichokes,
garlic, olive oil, and fresh basil served over linguini - 31

blackened scallops topped with crab

cajun seasoned seared scallops served over goat
cheese stuffed agnolotti pasta, all sautéed aglio style
with red peppers and sweet chili dipping, topped with sautéed crab - 34

◆ **stuffed salmon**

stuffed with spinach, artichokes, toasted pine nuts,
and mozzarella cheese. served over angel hair
pasta, topped with tomato basil vinaigrette - 27

tortellini alfredo

with our housemade alfredo - 23

add chicken - 5 • add crab or shrimp - 6

linguini marinara

housemade marinara - 16

with meatballs - 19

seafood italiano

clams, mussels, shrimp and scallops sautéed in
a spicy tomato sauce served over linguini - 34

sides

vegetable of the day • special potato • baked potato • french fries • sweet potato fries • rice pilaf • coleslaw • applesauce • pasta

**substitute a garden, greek, or caesar side salad for an additional 2.00 to entrée price*