

Dinner

To Start

Maryland Lump Crabcakes 10.

Prince Edward Island Mussels 10.

Steamed in a Garlicky Lobster Broth

Tender, Crispy Fried Calamari, Chili Mayo Sauce & Fra Diavolo Sauce 10.

Baked Clams Oreganata 10.

Lobster Strudel, Roasted Maine Lobster Meat with Shitake Mushrooms & Grilled Asparagus
Wrapped in Phyllo Pastry, served with a Warm Garlic Chive Sauce **13.**

Mozzarella Carozza, Parmagiano crusted melted Mozzarella served with light Marinara Sauce **9.**

Soup and Salad

Soup du Jour 7.

House Salad 7.

Mixed Greens, Tomatoes, Onions, Chunks of Bleu Cheese & Vinaigrette Dressing

Poached Pear Salad 9.

Port Wine marinated sliced pears over mixed greens, topped with crumpled Bleu Cheese,
Diced cucumber, red onion, tomatoes, walnuts & Balsamic Vinaigrette dressing

Caesar Salad for Two 14.

Tri Color Salad 8.

Avocado, plump sliced tomato, Buffalo Mozzarella Cheese, in a Balsamic reduction

Beet Salad 11.

Sliced beets, French beans, baby red boiled potatoes, bacon bits, shrimp,
Diced red apples, Feta cheese & Italian vinaigrette dressing

Seafood Salad 15.

Baby shrimps, calamari, scallops & octopus in garlic & Virgin Olive Oil

Steakhouse Salad 8.

Iceberg lettuce, diced tomatoes, crumpled Bleu Cheese & Bleu Cheese Dressing

Raw Bar

Clams on the Half Shell 9. Jumbo Shrimp Cocktail 14.

A la Carte Vegetables

Sauteed Spinach 4. Sauteed Broccoli Raabe 4.

Steamed Asparagus with Melted Gorgonzola 4.

There is a \$7 Plate Share Charge on all entrees, 20% Gratuity will be added to parties of 6 or more

**Consuming raw or undercooked meat, shellfish or fresh egg may increase your risk
Of food-borne illness, especially if you have certain medical conditions.**

Entrees

Shrimp Scampi, Artichoke, Rice & Vegetable 25.

Sesame Crusted Salmon Dijon, With rice & Vegetable 25.

Baked Chilean Sea Bass, Diced tomato, basil & garlic, in a lemon white wine sauce, with rice &
vegetable **25.**

Tilapia Oreganata, White wine, lemon, basil & bread crumbs, with rice & vegetable **25.**

Yellow Fin Tuna au Poivre, With rice & Vegetable **25.**

J.D.'s Pasta 21.

Tortelloni stuffed with shrimp, asparagus & oreganata cheese, In garlic & oil with diced fresh tomato

Tortellini de Venche, Ricotta cheese, sautéed mushrooms & shrimp, in an Alfredo sauce **23.**

Veal or Chicken J.D. with Linguini, Tender Cutlet with Mozzarella & Light Tomato Sauce **22.**

Seafood Linguini 28.

With Clams, mussels, shrimp, calamari & scallops in a light red tomato sauce

Paella Valencia 28.

Shrimp, clams, mussels, chicken, scallops, sausage and Chorizo
Simmered in a tomato, vegetable & garlic broth, served over rice

Rigatoni a la Vodka 19.

Penne with Shrimp, Asparagus, roasted red pepper, garlic & White Wine **21.**

Penne with Chicken, Asparagus, roasted red pepper, garlic & White Wine **20.**

Lobster Ravioli, Light pink sauce **19.**

Tender Medallions of Veal Provencal, With fresh lemon, white wine, capers, chopped tomatoes & asparagus spears,
with potatoes & vegetable **25.**

Prime Steaks and Chops

All our Meats are Prime and Aged

Grilled Filet Mignon 32.

Served with potatoes & vegetable

Delicious Marinated Skirt Steak 26.

Topped with sauteed Bell Peppers - Chef suggests served medium, slightly pink

N.Y Strip Steak Au Poivre 31.

Served with potatoes & vegetable

American Rack of Lamb 31.

Sauteed with Dijon Mustard Sauce, bread crumb encrusted, with potatoes & vegetable

Costelleta de Branzzino 32.

Grilled veal chop marinated with rosemary, garlic & oil, served with white beans
And Bell Peppers, with a touch of garlic sauce, with potatoes & vegetables