

STARTERS

GRILLED VEGETABLE & FRESH
MOZZARELLA ANTIPASTO sliced
mozzarella & grilled seasoned vegetables
topped with balsamic vinaigrette

7.95

BRUSCHETTA grilled herbed Italian bread
topped with melted mozzarella and plum
tomato compote

7.95

BAKED OYSTERS ARIZONA stuffed with
onions, spinach, bacon, topped with spicy
hollandaise sauce

8.50

SESAME CHICKEN OR SHRIMP tossed in
flour, fried then mixed with our own special
teriyaki sauce and sesame seeds

CHICKEN 7.95 SHRIMP 8.95

FRIED CALAMARI tossed in seasoned flour
served with spicy marinara sauce

7.95

GRILLED CALAMARI tossed with bread
crumbs and olive oil then topped with diced
tomatoes, garlic and fresh basil

7.95

BAKED STUFFED CLAMS chopped clams
sautéed with special herbs and spices stuffed
back into clam shells and topped with
seasoned bread crumbs

7.95

BLACKENED CHICKEN AND SHRIMP
COMBO

lightly coated in our own Cajun spices and
served with horseradish sauce

8.95

OUR HOMEMADE MOZZARELLA STICKS
served with marinara sauce

7.25

HOT ANTIPASTO FOR TWO

baked stuffed clams, crabmeat stuffed
mushrooms,
mozzarella sticks, bruschetta

12.95

GRILLED PORTOBELLO MUSHROOM
served over fresh spinach in a warm garlic,
balsamic dressing, topped with goat cheese

8.95

ONION SOUP AU GRATIN our homemade
onion soup topped with melted mozzarella
cheese

4.50

SOUP DU JOUR ask your server about our
homemade soup of the day

4.00

BURGERS & DINNER SALADS

CAESAR SALAD

crisp romaine tossed with grated parmesan
cheese, croutons and our own Caesar
dressing

8.95

Chicken 10.95 Shrimp 12.95

SPINACH SALAD WITH CHICKEN spinach,
sliced mushrooms, hard boiled eggs, bacon,
and crumbled bleu cheese tossed in
vinaigrette

10.95

NEPTUNE SALAD shrimp and crabmeat
tossed with fresh greens in a lemon dill
vinaigrette

12.95

***CREATE YOUR OWN BURGER** start with
8oz. of ground beef or turkey add your favorite
toppings,

(cooked to order)

Choose Two:

Swiss-Cheddar-American-Mozzarella-Bacon-
Mushrooms-Onions- Peppers- Bleu Cheese
served with seasoned French fries

10.95

~CHICKEN~

CHICKEN BALSAMIC sautéed with sun dried
tomatoes and shiitake mushrooms in a white
wine balsamic vinegar sauce served over
fresh spinach

17.95

CHICKEN PANZANELLA breaded and baked
chicken cutlet topped with diced plum
tomatoes, fresh mozzarella, fresh basil, olive
oil and balsamic vinegar

17.95

CHICKEN ALA JULES breast of chicken
sautéed with sliced tomato and mozzarella in
a marsala wine sauce with prosciutto

17.95

CHICKEN AND SHRIMP PICCATA sautéed
with artichokes and sun dried tomatoes in a
lemon white wine sauce

18.50

~BEEF, PORK & LAMB~

*GRILLED FILET MIGNON served over
toasted potato gnocchi with Portobello
mushrooms in a gorgonzola cheese sauce
24.00

WHISKEY PORK sautéed loin of pork
with apples & raisins in a whiskey glaze
16.95

*RACK OF LAMB maple Dijon roasted with a
walnut crust
22.95

~SEAFOOD~

BAKED STUFFED SHRIMP stuffed with
Alaskan crabmeat
18.50

BROILED SCALLOPS OREGANATO topped
with sautéed plum tomatoes, garlic and fresh
basil
17.95

LOBSTER TAIL and SHRIMP FRANCAISE
sautéed with egg batter in a lemon white wine
sauce served over fettuccine
23.95

BROILED SEAFOOD COMBO 1/2 lobster tail,
shrimp, scallops and crab legs in a garlic
butter sauce
24.95

*FRESH FISH DU JOUR served blackened,
broiled, grilled or baked Dijon. Check today's
specials

P/A

SHRIMP SCAMPI and FILET MIGNON
COMBO
24.95

~PASTAS~

WHOLE WHEAT LINGUINE

With grilled shrimp, sun dried tomatoes, broccoli yellow tomatoes in a Roasted Garlic Broth

17.95

OUR OWN SEAFOOD RAVIOLI large ravioli stuffed with seafood and ricotta cheese

topped with pink shrimp sauce with a touch of tarragon

16.95

RIGATONI with shrimp and fresh spinach in a creamy plum tomato sauce topped with goat cheese

17.50

TORTELLONI filled with six cheeses topped with lobster and wild mushrooms in a chardonnay cream sauce

18.50

FETTUCCHINE with shrimp, scallops, andouille sausage, chicken, fresh basil, garlic and plum tomatoes

18.50

RIGATONI WITH STIR FRIED CHICKEN & BROCCOLI

diced chicken and broccoli stir fried in sesame oil, light soy sauce, chicken broth and tossed with rigatoni

16.95

PENNE CALIFORNIA artichokes, sun dried tomatoes, shiitake mushrooms and fresh basil in a garlic olive oil sauce

17.95

PENNE VODKA prosciutto, scallions and plum tomatoes in a pink vodka sauce

16.95

VEGETABLE LASAGNA garden vegetables, three

cheeses and POMODORO sauce

15.95

FETTUCCHINE ALFREDO with grilled chicken, mushrooms, and prosciutto

16.95

PENNE with sautéed plum tomatoes, fresh basil, fresh mozzarella and marsala wine

15.95

CAVATELLI with roasted eggplant, fresh spinach,

sweet sausage and plum tomato sauce, topped with shaved Romano cheese

16.50

WHOLE WHEAT LINGUINE

With shrimp, sun dried tomatoes, broccoli yellow tomatoes in a Roasted Garlic Broth

17.95