



## APPETIZERS

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### CRISPY FRIED CALAMARI

*served with fresh basil and cherry peppers* 9.

### NEW ENGLAND CLAM CHOWDER 6.

### SHRIMP BRUSCHETTA

*pesto grilled shrimp with goat cheese, marinated tomatoes and sweet onions, served on grilled foccacia* 14.

### CRAB & SALMON CAKES

*served with cool cucumber cilantro yogurt sauce* 13.

### SPICY LITTLENECKS

*in a garlic and tomato broth* 13.

## SALADS

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### HOUSE SALAD

*baby greens, grape tomatoes and red onion* 8.

### THE "WEDGE"

*iceberg lettuce served with chopped tomato, crumbled bacon and bleu cheese* 9.

### CAESAR SALAD

*romaine lettuce, croutons and parmesan cheese* 9.

### BABY ARUGULA SALAD

*with goat cheese, beets and candied walnuts* 11.

### ENDIVE SALAD

*with pears, candied walnuts and crumbled bleu cheese in a lemon vinaigrette* 11.

### CHICKEN SALAD

*chicken with grapes, walnuts and tarragon over mixed greens* 11.

### CAPRESE SALAD

*tomatoes, fresh basil, fresh mozzarella, olive oil and balsamic glaze* 12.

#### SALAD ADDITIONS:

*Grilled Lemon Chicken Breast* 7.

*Grilled Shrimp (5)* 10.

*Grilled Salmon* 10.

## SANDWICHES

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### CHEESEBURGER

*eight ounce grilled angus burger served with cheddar cheese, mixed greens, tomato and French fries* 9.

### BISTRO BURGER

*eight ounce grilled angus burger served with bleu cheese, bacon, mixed greens, tomato and French fries* 11.

### CHICKEN SALAD SANDWICH

*chicken salad served with mixed greens, tomato and French fries* 11.

### SCALLOP ROLL

*golden fried bay scallops with lemon tartar sauce and French fries* 15.





## ENTREES

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### CHICKEN MESSINA

*chicken breasts sautéed with artichoke hearts, sundried tomatoes, garlic and white wine served over linguine 22.*

### NY SIRLOIN

*topped with mushroom demi-glace and homemade onion rings 28.*

### PAN-SEARED SCALLOPS

*seared sea scallops with corn, grape tomato, Italian parsley, and fresh lime 24.*

### BAKED STUFFED SHRIMP

*stuffed with a buttery cracker crumb stuffing 24.*

### EGGPLANT PARMESAN

*pan-fried eggplant with homemade tomato sauce, fresh mozzarella, and fresh basil 18.*

### CHICKEN SAVANNAH

*chicken breasts sautéed with peaches, pecans, curry and finished with hazelnut liqueur 22.*

### SOLE FRANCAISE

*lightly battered sole filets in lemon butter sauce 21.*

### FISHERMAN'S STEW

*sea scallops, shrimp, and littlenecks in a tomato broth with fennel, shallots, and garlic 24.*

### LINGUINE & CLAMS

*littlenecks sautéed in garlic, white wine, and butter or red sauce 22.*

### BUTTERNUT SQUASH RAVIOLI

*with roasted butternut in a sage brown butter 18.*

### GRILLED SALMON

*with a mustard dill sauce 23.*

### SHRIMP SCAMPI

*over pasta with garlic, white wine, tomatoes, parsley, and capers 23.*

### SCALLOPS AND BUTTERNUT RISOTTO

*pan-seared sea scallops in sage brown butter, served over roasted butternut risotto 24.*

### CHICKEN PARMESAN

*panko breaded chicken breast with homemade tomato sauce, fresh mozzarella, and basil. Served over pasta. 20.*

### FISH & CHIPS

*filet of sole battered and golden fried, served with French fries and coleslaw 19.*

### LOBSTER RAVIOLI

*served with fresh basil and tomato sauce 20.*

### VEAL BOLOGNESE

*panko crusted veal with prosciutto, fresh mozzarella, and mushroom demi-glace 25.*

20% gratuity will be added to parties of 8 or more.

Consuming undercooked food products will increase your risk of food-borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.  
Please advise server of any allergies or dietary restrictions.

