

APPETIZERS

Gazpacho	2.50 cup/4.25 bowl
A Cold Tomato Cucumber Soup	
Shrimp and Risotto Cake	8.95
Sautéed Shrimp and a Fried Risotto Cake in Country Ham Gravy	
Smoked Salmon and Potato Pancakes	10.95
Smoked Salmon, Crispy Red Onions, Capers with a Chive Sour Cream	
Crispy Calamari	11.95
Buttermilk Battered Calamari with an Apricot Shallot Sauce	
Black Mussels Two Ways	11.95
Provencal or Basil Pesto	
Crab Cake	10.95
Pan Seared Jumbo Lump Crab Meat Cake with a Citrus Basil Aioli	
Fried Green Tomatoes and Oysters	12.95
Cornmeal Encrusted Fried Green Tomatoes and Oysters Smoked Tomato Sauce with an Herb Aioli	
Scallops and Polenta Fries	12.95
Pan Seared Scallops, Polenta Fries, Chive Butter with a Spicy Tomato Remoulade	
Broiled Littleneck Clams	11.95
Clams stuffed with oregano, lemon, garlic and parmesan cheese and broiled till golden brown	
Sweet and Spicy Ribs	11.95
Slow cooked baby back pork ribs with a ginger-chili glaze & steamed bok choy	

Oysters Rockefeller			
1/2 Dozen	Market Price	Dozen	Market Price

SALADS

Garden Salad	4.95
Chopped Romaine Lettuce, Cucumbers, Tomatoes and Olives with a Creamy Italian Dressing	
Wedge of Iceberg Lettuce	5.95
Iceberg Lettuce, Cucumbers and Tomatoes with a Blue Cheese Buttermilk Dressing	
Caesar Salad	5.95
Chopped Romaine Lettuce, Parmesan Cheese and Croutons in a Classic Caesar Dressing	
Hearts of Palm Salad with Creamy Italian Dressing	7.95
Chopped romaine, cucumbers, tomatoes and red onions	
Garibaldi Salad	7.95
Boston, Radicchio, and Baby Lettuces with Pine Nuts, Gorgonzola Cheese and a Raspberry Vinaigrette	
Fresh Mozzarella and Roma Tomato Salad	7.95
Baby Lettuces, Roma Tomatoes, Fresh Mozzarella and Crostoni with a Basil Dressing	
Poached Pear Salad	9.75
Arugula, Poached Pear, Toasted Walnuts and a Blue Cheese Fritter in a Port Wine Pear Vinaigrette	

PIZZAS

Pepperoni, Sausage, Mushroom and Peppers	6.95
Roma Tomato and Basil	6.95
Eggplant and Goat Cheese	7.95

ENTREES

Linguine and Marinara Sauce	8.95
Linguine and Meat Sauce	9.95
Fettuccine Alfredo	8.95
Fettuccine Carbonara	9.95
Fettuccine, Crispy Bacon and Onion in an Alfredo Sauce	
Linguine and Italian Sausage	9.95
Linguine and Italian Sausage in a Marinara Sauce	
Linguine and Meatballs	11.95
Marinara Sauce and Parmesan	
Lasagna	13.95
Beef, Sausage and Mozzarella in a Marinara Sauce	
Eggplant Parmigiana	13.95
Pan Fried Eggplant with Fresh Mozzarella, Parmesan, Marinara Sauce and Linguine	
Pasta Primavera	13.95
Sautéed Seasonal Vegetables, Herbs and Pine Nuts in a Parmesan Cream Sauce	
Chicken Parmigiana	14.95
Chicken, Mozzarella, Vegetables and Linguine in a Marinara Sauce	
Chicken Milanese	14.95
Pan Seared Parmesan Crusted Chicken, Vegetables and Linguine in a Garlic Beurre Blanc	
Veal Scaloppine Piccata	17.95
Veal, Herb Roasted Red Potatoes and Vegetables in a Lemon Caper Butter Sauce	
Veal Parmigiana	17.95
Veal, Mozzarella, Vegetables and Linguine in a Marinara Sauce	
Veal Scaloppine Marsala	17.95
Veal, Herb Roasted Red Potatoes and Vegetables in a Mushroom Marsala Wine Sauce	
Fried Shrimp	17.95
Fried Shrimp and House Fries with Tartar and Cocktail Sauces	
Veal Scaloppine Saltimbocca	17.95
Veal, Prosciutto, Spinach, Mozzarella and Herb Roasted Red Potatoes in a White Wine Sage Sauce	
Sautéed Shrimp and Italian Sausage	18.95
Sweet Peppers, Fresh Herbs, Cream and Penne Pasta	
Steamed Littleneck Clams and Linguine	19.95
Traditional White Clam Sauce	
Almond Crusted Tilapia	21.95
Almond Encrusted Tilapia and Sautéed Shrimp in an Herb Butter Sauce, Rice and Vegetables	
Crab Cakes	19.95
Pan Seared Jumbo Lump Crab Cakes, House Fries and Sautéed Spinach with a Citrus Basil Aioli	
Salmon & Shrimp with Sweet Ginger-Chili Glaze	23.95
Sauté of Shrimp, Shiitakes, Bok Choy and Jasmine Rice	
Beef Tenderloin and Shrimp Linguine	23.95
Beef Tenderloin and Sautéed Shrimp, Asparagus, Peppers and Linguine in a Mushroom Soy and Red Chili Glaze	
Crispy Flounder	26.95
Our famous signature dish. Diamond Scored Whole Dressed Flounder in an Apricot Shallot Sauce	
Yellowfin Tuna with Sesame Crust	23.95
Seared Rare with Soy, Ginger and Orange Sauce, Rice and Sautéed Bok Choy	
Seared NY Strip Steak	28.95
Blue Cheese Butter, Sautéed Spinach and French Fries	
Filet Mignon Garibaldi	29.95
Two Beef Medallions Sautéed in Brandy, Dijon and Mushrooms with a Tomato Concassé, Potatoes and Spinach	

SIDES

Herb Roasted Red Potatoes	2.00	Sautéed Spinach	2.00
Linguine and Marinara Sauce	2.00	Sautéed Bok Choy	2.00
Polenta Fries	2.25	Sautéed Asparagus	3.00
Fettuccine Alfredo	3.00		