

Shrimp Marinara or
Fra Diavolo
over linguini
\$12.95

Shrimp De Pesto
with olive oil, garlic,
fresh tomato and basil
over angel hair pasta
\$12.95

Seafood Marinara or
Fra Diavolo
(shrimp, mussels and clams)
over linguini
\$12.95

Scungili Marinara or
Fra Diavolo
over linguini
\$12.95

Calamari Marinara or
Fra Diavolo
over linguini
\$12.95

Mussels Marinara or
Fra Diavolo
over linguini
\$11.95

Scallops De Pesto
with olive oil, garlic,
fresh tomato and basil
over angel hair pasta
\$12.95

Linguini with
Whole Clam Sauce
(red or white)
\$12.95

Appetizers

Baked Clams\$6.95
Clams Casino\$7.95
Shrimp Cocktail\$8.95
Mussels Marinara\$7.95
*Clams on the half shell\$7.95
Steamed Mussels\$7.95
Sliced Tomato Oreganato\$6.95
with melted mozzarella cheese
Fried Mozzarella Sticks\$7.95

Soup

Clam Chowder

Cup \$3.00 Bowl \$4.50

Lobster Bisque

Cup \$3.50 Bowl \$4.75

Soup Du Jour

Cup \$3.00 Bowl \$4.50

Broiled Seafood Platters

Sea Basin Special\$12.95
Stuffed shrimp, stuffed flounder and baked clams
Broiled Flounder\$12.95
Stuffed Flounder\$12.95
With crabmeat stuffing
Broiled Scallops\$12.95
Shrimp Scampi\$12.95
Stuffed Shrimp\$12.95
With crabmeat stuffing
Fried Shrimp\$12.95
Shrimp Parmigiana\$12.95
Stuffed Mushrooms\$10.95
With crabmeat stuffing
Fried Flounder\$11.95
Flounder Francese\$11.95
Fried Seafood Combination\$12.95
Shrimp, scallops and flounder

All Entrees Include: Salad or Soup,
Garlic Bread and your choice of Pasta, Potato or Vegetable

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions

Veal Specialties

Veal Piccata\$11.95
In white wine sauce with artichoke hearts
Veal Francese\$11.95
In a lemon white wine sauce
Veal Marsala\$11.95
Flambeed with Marsala wine sauce with sauteed mushrooms
Veal Parmigiana\$11.95
Veal Sorrentino\$11.95
With Marsala wine, prosciutto ham and melted mozzarella

Chicken and Eggplant Specialties

Chicken Francese\$10.95
In a lemon white wine sauce
Chicken Marsala\$10.95
Flambeed with Marsala wine sauce with sauteed mushrooms
Chicken Milanese\$10.95
With fresh tomatoes, prosciutto, spinach and melted mozzarella
Chicken & Eggplant Siciliana\$10.95
With Marinara Sauce, prosciutto and melted mozzarella
Chicken & Eggplant Rollatini\$10.95
With ricotta cheese and prosciutto in a marinara sauce
With melted mozzarella
Eggplant Rollatini\$10.95
With ricotta cheese and prosciutto in a marinara sauce
With melted mozzarella
Eggplant Parmigiana\$10.95

Salads

Mesclun Greens Antipasto Salad\$15.95
artichoke hearts, prosciutto, roasted peppers, vine ripe tomatoes,
crumbled Bleu Cheese & raisins with a balsamic vinegar & olive oil reduction
Fresh Mozzarella & Jumbo Shrimp Platter\$15.95
served on a bed of mesclun greens with a balsamic vinegar & olive oil reduction
Grilled Shrimp Salad\$13.95
served on a bed of mesclun greens with walnuts & a sesame ginger dressing
Caesar Salad\$9.95
with Romano cheese & crispy croutons tossed with homemade Caesar dressing
add chicken \$3.00
add shrimp \$4.00
Greek Salad\$11.95
with feta cheese, Greek olives, onions, cucumbers, tomatoes & anchovies
with our house dressing

salads are served with soup

Pasta Specialties

Pasta Primavera
\$10.95

Fettucine Alfredo
\$10.95

Baked Lasagna
Parmigiana
\$10.95

Baked Stuffed Shells
\$10.95

Baked Manicotti
Parmigiana
\$10.95

Spaghetti & Meatballs
\$10.95

Baked Ziti
Parmigiana
\$10.95