

Menu

STARTERS

New England Clam Chowder	\$14
Rich and creamy clam chowder, seasoned to perfection with bacon	
*Seafood Sampler	\$27
A delightful mix of jumbo shrimp, oysters, and little neck clams.	
Shrimp Cocktail	\$24
1/2. Dozen Local Clams	\$17
1/2. Dozen Blue Point Oysters	\$20
Mozzarella Caprese	\$18
Burrata, fresh mozzarella, arugula and balsamic glaze	
Crispy Fried Calamari	\$18
Lightly battered calamari served with a tangy marinara sauce or Thai sauce	
Baked Clams Oreganata	\$18
Fresh local clams topped with a savory oreganata crumb	
Eggplant Rollatini	\$16
Traditional eggplant rollatini, mozzarella cheese	
Steamed Mussels	\$18
Your choice of marinara or a Provencal white wine sauce	
Crab Cake	\$22
Golden crab cake served with arugula, chipotle aioli and mango salsa	
Lightly Spiced Ricotta Meatballs	\$17
House-made ricotta meatballs in a tomato basil sauce	

MAIN COURSE

Grilled Branzino	\$39
Grilled Mediterranean branzino Can also be served Oreganata style	
*Atlantic Salmon	\$38
Cooked to perfection served with spinach, farro and olive tomato tapenade	
Sauteed Sole Francese	\$36
Can also be served Oreganata style	
*Yellowfin Tuna	\$38
Sesame crusted seared tuna, served with brown rice, mango salsa and wasabi vinaigrette	
*Pork Chop Michelle	\$37
Sweet and hot peppers, pan fried potatoes and light natural aju sauce	
Braised Short Ribs	\$46
Slow-cooked beef short ribs in a rich Chianti mushroom sauce, served with whipped potatoes	
Chicken Scarpariello	\$32
Sauteed boneless chicken strips and sausage in a rosemary white wine sauce with sweet vinegar peppers, crispy potatoes	
Chicken Parmesan	\$32
Lightly breaded chicken breast topped with mozzarella and marinara, served with linguini	
Chicken Taverna	\$32
Sliced eggplant, tomatoes, fresh mozzarella with a brown marinara sauce	

FROM THE GRILL

*Prime Ny Strip \$65	*Rack of Lamb \$55	*Angus Skirt Steak \$43
Char-grilled prime sirloin steak, served with fingerling potatoes	Fingerling, baked or whipped potatoes	String beans & whipped potatoes
<i>All sides 12\$: Baked potato, whipped potato, fingerling potato, French fries, broccoli, spinach, string beans, mushrooms and broccoli rabe.</i>		

FRESH SALADS

Super Greens House Salad	\$15
Crisp greens with cucumbers, carrots, tomatoes and Italian dressing	
Classic Caesar	\$16
Romaine lettuce, house-made croutons, Parmesan cheese in a creamy Caesar dressing	
Wedge Salad	\$18
Romaine lettuce, tomatoes, avocado, bacon and blue cheese dressing	
Power Ball Salad	\$18
A healthy mix of spinach, quinoa, carrots, chickpeas, avocado, tomatoes, almonds and pickled onions	
Greek Salad	\$18
Tomato, black olives, cucumber, peppers, onions, feta cheese and home-made Greek dressing	
Add grilled chicken \$12, skirt steak \$25, grilled salmon \$20, crab cake \$15 or shrimp \$20	

PASTA

Seafood Fra Diavolo	\$39
Linguini tossed with jumbo shrimp, clams, mussels and calamari in a spicy fra diavolo sauce	
Linguini and Fresh Local Clams	\$33
Served with your choice of marinara or Provencal white wine sauce	
Jumbo Shrimp Provencal	\$39
Spinach and garlic tossed with shellfish and Provencal sauce over cheese ravioli	
Artisanal Tagliatelle Bolognese	\$30
Classic beef, pork and veal Bolognese with Parmesan cheese	
Orecchiette Calabrese	\$30
Fresh orecchiette with broccoli rabe, sausage, cannellini beans, roasted red peppers, garlic and oil	
Linguini Cacio o Pepe	\$33
Pecorino Romano, black pepper and truffle oil	

Harbor Mist