



Starters

CALAMARI FRITES 10
Side diavolo sauce

WARM OLIVES 6
Imported olives, extra virgin olive oil,
savory herbs, shaved pecorino

HAND ROLLED FRIED MEATBALLS 9
Signature recipe, house sauce

STUFFED LONG HOTS 10
Andouille sausage, parmesan &
provolone cheese, prosciutto

GROTTO GREENS 10
Sautéed escarole, prosciutto, hot
peppers, garlic, toasted bread crumbs,
parmesan cheese

MARYLAND BLUE CRAB CAKES 14
Fresh lettuce greens, chipotle remoulade

“CHEERS TO CYNTHIA” SHRIMP COCKTAIL 10
In a sassy sauce

CHEESE ARANCINI 11
Over roasted pepper coulis

GRILLED FLATBREAD 10
Caramelized onions, Maytag bleu cheese,
balsamic reduction

MAINE LITTLENECK CLAMS 12
Pancetta, garlic, tomatoes, white
wine garlic butter

Soups

HOUSE GRAINS CHICKEN SOUP
Bowl 4

CLASSIC GREENS & BEANS
Bowl 4

Salads

WEDGE 9
Creamy and crumbly bleu, tomatoes,
balsamic reduction

HEARTS OF ROMAINE
SMALL 5
LARGE 8
Romaine hearts, shaved asiago, traditional
Caesar dressing, crispy capers, herbed crostini

SPINACH SALAD 9
Warm bacon vinaigrette, goat cheese, red
onion, mushrooms, heirloom tomatoes

FARMER’S MARKET SALAD
SMALL 5
LARGE 9
Heritage blend lettuce, farm
fresh vegetables

DRESSINGS

House Balsamic
Bleu Cheese
Raspberry Viniagrette

****Please alert server to any and all food allergies.****

Entrees

VEAL & LOBSTER 30

Pan roasted veal tenderloin, lobster ragout, herb & cheese mashed potatoes, asparagus

RIBEYE 30

14 oz. Delmonico, herb & cheese mashed potatoes, fresh vegetable, sweet onion demi

PORK TENDERLOIN 24

House grains, roasted sweet potatoes, tart cherry demi

“JAIL ISLAND” SALMON 23

Savory herb & walnut crusted salmon, house grains, seasonal vegetable, sweet basil cream

ASIAGO CHICKEN 20

Crispy chicken cutlet, herb & cheese mashed potatoes, seasonal vegetable

GARLIC SHRIMP 22

5 Plump shrimp over house grains, fresh cucumber salad

FILET MIGNON 29

6oz. Tender filet, herb & cheese mashed potatoes, grilled asparagus, sauce Bordelaise

GEORGES BANK SCALLOPS Market Price

Seared scallops, roasted fennel & blue crab risotto, sweet herb buerre blanc

PASTAS

STEAK RIGGIES 27

Tenderloin tips, sautéed sweet onions, peppers & mushrooms, cherry peppers, rigatoni, sweet & spicy blush sauce

BLACK PEPPER FETTUCCHINE PUTTANESCA 21

Tomatoes, onions, capers, olives, anchovies, fresh basil

LINGUINE - RED or WHITE CLAM SAUCE 20

P.E.I. clams, garlic, white wine, fresh herbs

CHICKEN FLORENTINE 19

Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

SEAFOOD FRA DIAVOLO 26

Shrimp, scallops, clams, spicy tomato sauce, black pepper fettuccini

FARMER’S MARKET PAPPARDELLE 18

Fresh picked vegetables lightly sautéed, white wine butter lemon sauce

LOBSTER RAVIOLI 23

Lobster and ricotta filled ravioli, pink sherry cream sauce

Gluten free pasta available