



New Year's Eve 2018



STARTERS

SHRIMP COCKTAIL 10

3 plump shrimp, house made spicy cocktail sauce

STUFFED LONG HOTS 10

Andouille sausage, parmesan & provolone cheese, prosciutto

CALAMARI FRITES 10

Diavolo sauce for dipping

HAND ROLLED FRIED MEATBALLS 9

Signature recipe, house sauce

GROTTO GREENS 10

Sauteed escarole, prosciutto, hot peppers, garlic, toasted bread crumbs, parmesan cheese

MARYLAND BLUE CRAB CAKES 14

Fresh lettuce greens, chipotle remoulade

LAMB POPS 14

Grilled lamb pops, rosemary tomato confit

LOBSTER BISQUE 6

ENTREES

VEAL & LOBSTER 30

Veal tenderloins, lobster ragu, herb & cheese mashed potatoes, grilled asparagus

KANSAS CITY STRIP STEAK 39

16 oz dry aged bone in strip, herb & cheese mashed potatoes, organic house vegetables, savory herb garlic butter

FILET MIGNON 30

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

LAMB CHOPS 28

Dijon herb crusted New Zealand lamb chops, baked potato, organic house vegetables

DUCK BREAST 26

Crispy gnocchi, duck confit, chorizo, butternut squash, maple balsamic gastrique

ASIAGO CHICKEN 21

Herb & cheese mashed potatoes, organic house vegetables

TWIN LOBSTER TAILS 34

Two 6 oz. cold water lobster tails, drawn butter, baked potato, grilled asparagus

GEORGES BANKS SCALLOPS 30

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

AHI TUNA 26

Crispy gnocchi, artichokes, olives, roasted red peppers, wilted spinach

LOBSTER RAVIOLI 24

Lobster and ricotta stuffed ravioli, pink sherry creme sauce

SHRIMP SCAMPI 22

Lightly sautéed garlic, red pepper, basil, organic tomatoes, lemon over linguine

SEAFOOD FRA DIAVOLO 28

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

ADD LOBSTER TAIL TO ANY ENTREE 15

