



Starters

CALAMARI FRITES 10
Sweet chili relish

***WARM OLIVES 7**
Imported olives, extra virgin olive oil,
savory herbs, shaved pecorino

HAND ROLLED MEATBALLS 9
Our signature meatballs
with herbed ricotta cheese

***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

STUFFED SHRIMP 13
4 jumbo shrimp stuffed with lump crab,
sweet herb butter sauce

COLD WATER CLAMS 12
Pancetta, garlic, roasted red peppers,
white wine garlic butter, grilled bread

Salads

WEDGE
Creamy and crumbly bleu, tomatoes,
bacon, balsamic reduction
SMALL 5
LARGE 8

***BALSAMIC STEAKHOUSE SALAD 14**
Mixed greens, grilled flatiron steak, candied
nuts, feta, craisins, roasted red peppers,
house balsamic dressing

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

***HOUSE SALAD**
Mixed green lettuce, artichokes,
tomatoes, carrot, radish,
house balsamic dressing
SMALL 5
LARGE 8

**Large groups of 10 or more:
A 20% gratuity will be added
to the check**

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

PARMESAN HERB CRUSTED MAHI MAHI 23
Creamy couscous risotto & roasted vegetables

***STEAK & POTATOES 22**
Grilled flatiron steak, herb & cheese
mashed potatoes, roasted vegetables,
garlic herb butter

***GEORGES BANK SCALLOPS Market Price**
Seared scallops, new garden vegetable
risotto, fresh herb buerre blanc

***GRILLED SALMON 22**
Creamy couscous risotto, roasted
vegetables, citrus honey butter

HOT PASTRAMI & SWISS PANINI 14
House smoked pastrami, swiss cheese,
carmelized onions, marble rye, choice of
Russian or stone ground mustard. Flat fries

CHICKEN

MARSALA 19
Served over linguine, roasted vegetables

FRANCAISE 19
Served over linguine, roasted vegetables

PARMESAN 19
A classic combination of juicy chicken, Italian
cheeses and rigatoni pasta

STEAK RIGGIES 26
Tenderloin tips, sautéed sweet onions, peppers & mushrooms,
cherry peppers, rigatoni, sweet & spicy blush sauce

VEAL SCALLOPINI & SHRIMP 27
Over linguine tossed in a saltimbocca cream sauce with roasted red peppers

SHRIMP SCAMPI 22
Shrimp, white wine butter sauce, roasted red peppers, basil, linguine

EGGPLANT PARMESAN 18
Fresh hand breaded eggplant, Italian cheeses and rigatoni pasta

LINGUINE - RED or WHITE CLAM SAUCE 20
Cold water clams, garlic, white wine, fresh herbs

CHEF COATES' AWARD WINNING CHICKEN RIGGIES 20
Sundried tomatoes, sweet cherry peppers, garlic, pan seared chicken, white wine.

SEAFOOD FRA DIAVOLO 26
Shrimp, scallops, clams, spicy tomato sauce, black pepper fettuccini

CHICKEN FLORENTINE 20
Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

CAVATELLI & BROCCOLI 18
Cavatelli, fresh broccoli florets, mushrooms, garlic oil

JUMBO SHORT RIB RAVIOLI 22
Wild mushroom gravy & roasted vegetables

***Gluten free options**