



~Starters~

CALAMARI FRITES 12
Panko dusted, 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**
Chorizo & Italian sausage, parmesan &
provolone cheese, prosciutto

GROTTO GREENS 12
Sautéed escarole, prosciutto, hot
peppers, garlic, toasted bread crumbs,
parmesan cheese

MARYLAND BLUE CRAB CAKES 14
Fresh lettuce greens, chipotle remoulade

STUFFED SHRIMP 14
Jumbo shrimp stuffed with lump crab,
sweet herb butter sauce

COLD WATER CLAMS 14
Pancetta, garlic, roasted red peppers,
white wine garlic butter, grilled bread

~Soup~

Chef's Daily Soup

~Salads ~

***WEDGE 8**
Creamy and crumbly bleu, tomatoes,
bacon, balsamic reduction

***HEARTS OF ROMAINE**
Romaine hearts, shaved asiago, traditional
Caesar dressing, crispy capers

SMALL 5
LARGE 8

HEIRLOOM TOMATO & BURRATA 13
Aged balsamic, basil oil,
toasted bread

***FEEL GOOD SALAD 12**
Field greens, arugula, fresh
blueberries, almond granola,
white balsamic vinaigrette

**TURN YOUR SALAD INTO A LEAN &
GREEN MEAL BY ADDING:**

CHICKEN 7
SHRIMP 9
SALMON 12
STEAK 14

***GLUTEN FREE OPTIONS**

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

**As we try to provide the best service to our customers, please
understand that separate checks for parties larger than 8 are discouraged**

**Menu prices are listed at a cash discount price.
If a credit card is used, a 3% transaction adjustment will be added to your bill.**



~ENTREES~

PARMESAN HERB CRUSTED MAHI MAHI 24
Creamy couscous risotto & fresh vegetables

SEAFOOD FRA DIAVOLO 27
Shrimp, scallops, clams, spicy tomato sauce, fettuccini

***GEORGES BANK SCALLOPS Market Price**
Seared scallops, sweet pea & edamame risotto, citrus dill beurre blanc

***CITRUS GLAZED SALMON 22**
Mixed grains, fresh vegetables

***LINGUINE WITH
RED or WHITE CLAM SAUCE 21**
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

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

TRUFFLE MUSHROOM RAVIOLI 23
Brown butter, spinach, wild mushrooms

CRISPY CHICKEN MILANESE 22
Creamy couscous risotto, tomato arugula salad, white balsamic vinaigrette

PAPPARDELLE BOLOGNESE 21
Slow cooked beef short rib, carrots, onions, red wine, tomato sauce

FRANCAISE
Lemon butter white wine sauce, herb & cheese smashed potatoes, fresh vegetables

CHICKEN 20
VEAL 22

TWIN FILETS 30
Pan seared in herbed garlic butter, blistered green beans, smashed potatoes, mushroom demi glace

***GRILLED PRIME SIRLOIN 28**
Herb & cheese smashed potatoes, fresh vegetables, choice of sauce Bordelaise or herb garlic butter

***GRILLED PORK RIBEYE 25**
Herb & cheese smashed potatoes, fresh vegetables, bourbon demi

***SLOW BRAISED BEEF SHORT RIBS 24**
Herb & cheese smashed potatoes, fresh vegetable

STEAK RIGGIES 25
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 23
Shrimp, white wine butter sauce, roasted red peppers, basil, linguine

CAVATELLI & BROCCOLI 20
Cavatelli, fresh broccoli florets, wild mushroom mix, garlic oil

MARSALA
Rich Marsala wine sauce with mushrooms, herb & cheese smashed potatoes, fresh vegetables

CHICKEN 20
VEAL 22

PARMESAN
Fresh hand breaded, Italian cheeses and rigatoni pasta

EGGPLANT 18
CHICKEN 19
VEAL 21

*GLUTEN FREE OPTIONS