



~Starters~

CHEF'S DAILY SOUP

***WEDGE 8**

Creamy and crumbly bleu, tomatoes, bacon, balsamic reduction

***WATERMELON STEAK SALAD 16**

Thick slice of ripe watermelon, tender salad greens, feta cheese, white balsamic, topped with a 6 ounce flank steak

***HEARTS OF ROMAINE 7**

Romaine hearts, shaved asiago, traditional Caesar dressing, crispy capers

CALAMARI FRITES 12

Panko dusted, sweet chili relish

GROTTO GREENS 12

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

***STUFFED LONG HOTS 10**

Chorizo & Italian sausage, parmesan & provolone cheese, prosciutto

HAND ROLLED MEATBALLS 9

Our signature meatballs with herbed ricotta cheese

MARYLAND BLUE CRAB CAKES 14

Fresh lettuce greens, chipotle remoulade

***WARM OLIVES 7**

Imported olives, extra virgin olive oil, savory herbs, shaved pecorino

SOFT SHELL CRAB 11

Panko dusted, over fresh lettuce greens, chipotle remoulade

***COLD WATER CLAMS 15**

Pancetta, garlic, roasted red peppers, white wine garlic butter, grilled bread

***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~

SEAFOOD FRA DIAVOLO 30

Shrimp, scallops, clams, spicy tomato sauce, fettuccini

***MAHI MAHI 26**

Pan Seared, topped with house made caponata. Over ruby red rice

GEORGES BANK SCALLOPS Market Price

Seared scallops, lemon caper white wine sauce and ribbon pasta

***BOURBON GLAZED SALMON 26**

Ruby red rice, roasted vegetables

***LINGUINE WITH**

RED or WHITE CLAM SAUCE 25

Cold water clams, garlic, white wine, fresh herbs

CHEF COATES' AWARD WINNING CHICKEN RIGGIES 22

Sundried tomatoes, sweet cherry peppers, garlic, pan seared chicken, white wine

CHICKEN FLORENTINE 22

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

CHICKEN FRANCAISE 24

Lemon butter white wine sauce, linguini, roasted vegetables

CRISPY MILANESE

Creamy couscous risotto, tomato arugula salad, white balsamic vinaigrette

CHICKEN 23

VEAL 26

PAPPARDELLE BOLOGNESE 25

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

CAVATELLI & BROCCOLI 20

Cavatelli, fresh broccoli florets, wild mushroom mix, garlic oil

***GRILLED ANGUS NY STRIP 32**

Herb & cheese smashed potatoes, roasted vegetables, choice of sauce Bordelaise or herb garlic butter

***GRILLED HANGER STEAK 29**

Herb & cheese smashed potatoes, roasted vegetables, choice of sauce Bordelaise or herb garlic butter

***GRILLED PORK RIBEYE 26**

Roasted vegetables, herb & cheese smashed potatoes, sauce Bourdelaise

***SLOW BRAISED BEEF SHORT RIBS 26**

Herb & cheese smashed potatoes, roasted vegetable

VEAL SCALLOPINI & SHRIMP 30

Over linguine tossed in a saltimbocca cream sauce with roasted red peppers

SHRIMP SCAMPI 25

Shrimp, white wine butter sauce, roasted red peppers, basil, linguine

STEAK RIGGIES 27

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

MARSALA

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

CHICKEN 23

VEAL 26

PARMESAN

Fresh hand breaded, Italian cheeses and rigatoni pasta

EGGPLANT 20

CHICKEN 23

VEAL 26

MARSCAPONE LOBSTER RAVIOLI 26

Blistered tomatoes, sherry blush sauce

*GLUTEN FREE OPTIONS