

Appetizer

Clams Casino 12.00

Little neck clams stuffed with casino butter and crisp bacon

Fried Calamari 12.00

Point Judith native calamari, golden fried served with marinara sauce

Shrimp Cocktail 3.79 each

Poached gulf shrimp served with cocktail and zesty remoulade sauce

Fresh Mozzarella and Tomato 12.00

Sliced vine ripened tomatoes, fresh mozzarella
drizzled with basil oil

Bruschetta 11.00

Toasted Italian bread with basil, tomatoes, herbs,
And melted mozzarella cheese

Italian Antipasto 11.00

Cold cuts, imported and domestic cheeses, stuffed cherry peppers,
giardiniera vegetables

Salads and Soup

Lobster Bisque 8.00

Delicate classic cream soup with real chunks of Maine lobster

Chicken Orzo 6.00

Wedge Salad 9.00

Iceberg lettuce, bleu cheese, bacon bits diced tomatoes and ranch dressing

Caesar Salad 9.00

The classic. Romaine lettuce, croutons tossed with Caesar

Apple Almond Spinach Salad 12.00

Fresh spinach, almonds, apple wedges, honey citrus, vinaigrette

Rainbow Greens 9.00

Organic mixed greens, tomatoes, cucumbers

Happy

Mother's

Day

Entrée

Honey Nut Encrusted Sea Bass 25.00

Australian bass filet baked with honey and mixed nuts
Served with potatoes and vegetables

Angus Prime Rib Of Beef 35.00

Slowly roasted Served with garlic mashed potatoes, creamed horseradish
and vegetables of the day

Veal Oscar 32.00

Sautéed veal medallions in a madeira butter sauce, topped with soft
Asparagus, with Maine lobster meat, laced with béarnaise sauce

Atlantic Scallops 28.00

Sweet native scallops broiled with Ritz crackers, lemon and butter
Served with potatoes and fresh vegetables

Grilled Lamb Rack Chops 35.00

With a Rosemary demi glaze
Mashed potatoes and fresh vegetable du jour

Baked Stuffed Shrimp 28.00

Jumbo shrimp stuffed with Maryland crab stuffing,
laced with a sweet butter sauce

Baked Stuffed Filet of Sole 23.00

Fresh filet of Sole with Maryland crab stuffing,
laced with a citrus butter

Vegetarian Pasta 22.00

Mixed vegetables simmered in a sweet marinara sauce,
tossed with Penne pasta

Chicken Cordon Blue 28.00

Prosciutto and Swiss cheese, stuffed chicken breast,
Sautéed in a madeira wine and mushroom cream sauce

Ham Steak 22.00

Served with a orange marmalade crust
With vegetables and charred pineapple salsa

Pork Oso Buco 29.00

Fork tender pork shank laced with demi glaze
Mashed potatoes and vegetables

Citrus Filet of Salmon 26.00

Grilled salmon filet served with a mild orange, mandarin salsa

Italian Mac and Cheese 23.00

Sausage, hot peppers, yellow cheddar sauce, baked with rigatoni pasta

Shrimp fra Diavolo 27.00

Gulf shrimp sautéed in a spicy marinara sauce
Served with linguine pasta

Chicken Parmigiana 22.00

Classic pan fried breaded chicken breast
served with marinara sauce, melted cheese, and penne pasta

Veal Parmigiana 24.00

Classic pan fried breaded fresh tender veal
served with marinara sauce, melted cheese, and penne pasta