



## ***Appetizers***

### **Steamed Blue Mussels 8.95**

Lemon, garlic and toasted almond broth

### **Fried Calamari and Baby Shrimp 11.95**

Served with finger peppers, lemon aioli and organic greens

### **Tapas Sampler Plate 12.95**

Selection changes daily

### **Fried Arancini 8.95**

Sicilian risotto fritters, stuffed with fontina cheese  
and served with chunky tomato herb sauce

### **Grilled Feta Cheese 9.95**

Marinated olives, red roasted peppers and toasted flatbread

### **Turkey Burger Sliders 10.95**

Pancetta, provolone and pesto on Romano rolls

### **Lobster Cocktail 13.95**

Lightly dressed lobster on Boston Bibb leaf  
With artichoke slivers and roasted red peppers

## ***Salads***

### **Grilled Romaine Salad 9.95**

Goat cheese, grilled red onions, tomato, balsamic reduction and extra virgin olive oil

### **Classic Caesar Salad 7.95**

Crisp romaine, Parmesan cheese, herb croutons and Classic Caesar dressing

### **Organic Mixed Greens Salad 8.95**

Caramelized orange, crushed almonds and blood orange vinaigrette

**Boston Bibb Salad 9.95**

Bleu cheese, vine ripened tomato, red onion, cucumber and  
Champagne mustard vinaigrette

**Antipasto Salad 10.95**

Grilled Portobello, marinated artichoke, grilled zucchini, roasted tomato,  
Fresh mozzarella and roasted shallot vinaigrette

Your Host: Angela & Rick Angelini

Executive Chef: Michael Pirini

***Entrées***

**Grilled Jumbo Shrimp Skewers 21.95**

Baby bok choy, marinated roasted red peppers, cucumber raita  
Served over Jasmine rice

**Baked Chatham Haddock 18.95**

Pistachio crusted day boat haddock served with  
Sautéed spinach, roasted cherry tomatoes and lemon beurre blanc

**Veal Sirloin Medallions 24.95**

Roasted shallots, caperberry and lemon sauce, veal and sage ravioli and broccoli rabe

**Grilled Chatham Sea Scallops 22.95**

Day boat scallops with cool curry cream, vegetable “linguine”  
and toasted cashew gremolata

**Bell & Evans Statler Chicken Breast 19.95**

Prosciutto and sage, potato leek cake, sautéed spinach,  
lemon and white wine pan sauce

**Grilled 14oz Organic Pork Porterhouse Chop 21.95**

Golden raisin chutney, grilled asparagus and roasted Yukon gold potatoes

**Grilled 12 oz Choice Rib-eye Steak 29.95**

Parmesan frites, grilled zucchini and roasted tomato

## **Seafood Scampi 21.95**

Shrimp, scallops and mussels in garlic and herb butter sauce  
with tomato and lemon over linguine

**Additional charge may apply for substitutions**

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.