



Fried Mozzarella 12.99

Six sharp mozzarella cheese sticks fried crispy, served with marinara sauce.

Bruschetta 12.99

Four slices of Italian bread topped with tomato, basil, onion, locatelli cheese and balsamic

Bang Bang Shrimp 13.99

Breaded fried shrimp and smothered in a spicy

Clams or Mussels 14.99

Littleneck clams or mussels with marinara, fra diavolo, saffron or white wine sauce.

Crab Cakes 15.99

Five mini crab cakes made with jumbo lump crabmeat, served with lemon and drawn

Calamari Fritti 15.99

Lightly battered and fried to a tender crispy golden brown, traditional or buffalo style.

tccompaniments

All entrees come with a cup of Italian wedding soup or garden or caesar salad. Upgrade to French onion soup extra \$4

Main Courses

Center Cut Filet of Beef 37.99 69

8 oz. mouth-watering filet, seasoned and grilled to perfection served with a baked potato and vegetable medley.

Parmigiana

Chicken 25.99 Shrimp 27.99

Gnocchi Sorrento 23.99

Potato dumplings with fresh mozzarella cheese, basil and imported parmesan in a creamy rose sauce and topped with free range grilled chicken breast.

Surf & Turf 45.99 🏻 🌐

8 oz. Filet Mignon steak and 5 oz. Maine Lobster tail served with vegetable medley and baked

Rib-Eve Steak 34.99 @

16 oz. of tender seasoned and marinated rib steak, served with a baked potato and vegetable medley.

Bronzino 32.99 @

Filet Mediterranean sea bass topped with white wine lemon caper sauce served with arugula salad and sautéed spinach.

Salmon Augustine 29.99 🔻

Grilled Faroe Island salmon in vodka blush sauce over heart shaped cheese raviolis.

Fettuccine Alfredo 20.99

Fettuccine pasta tossed with a blend of sweet butter, Parmesan cheese, cream and parsley. Add chicken 5.99 Shrimp 7.99

Broiled Stuffed Flounder 32.99

Fresh flounder filet stuffed with jumbo lump crabmeat served with a baked potato and vegetable medley.

Broiled Stuffed Shrimp 32.99

Jumbo shrimp stuffed with jumbo lump crabmeat, served with a baked potato and vegetable medley.

Rigatoni Bolognese 22.99

Rigatoni pasta tossed with our slow braised Bolognese of beef, veal, San Marzano tomatoes and herbs. Topped with whipped Ricotta.

Broiled Seafood House 45.99

Flounder, Shrimp, Scallops, Crab cake, and 5 oz. Lobster tail served with vegetable medley and baked potato.

Crab Cakes 32.99

Broiled two large crab cakes made with jumbo lump crabmeat, served with lemon, drawn butter, baked potato and vegetable medley.

Lighthouse Scampi 30.99

Sautéed jumbo shrimp, jumbo lump crabmeat and deep sea scallops in a white wine garlic basil sauce over linguini pasta.

Chicken San Remo 30.99

Sautéed Free range chicken breast, shrimp and jumbo lump crabmeat in vodka blush sauce tossed with penne pasta.

Shrimp St. Valentine 26.99 💙 🔻

Sauteed shrimp with spinach in vodka blush sauce over heart shaped cheese raviolis.

Chicken Sacchetti Rosa 26.99

Sacchetti pasta in blush sauce topped with $\stackrel{\cdot}{\text{mozzarella}}$ cheese , spinach and free range grilled chicken breast.

Seafood Supreme 32.99

Jumbo shrimp, deep sea scallops and jumbo lump crabmeat in a creamy alfredo sauce tossed over fettuccine pasta.

Lamb Chops 34.99 @

Marinated grilled Lamb chops served with sautéed spinach and mashed potatoes.

Chicken Margherita 24.99 🜐

Grilled chicken breast smothered with fresh mozzarella, cherry tomatoes, pesto sauce. Served with vegetable medley and baked potato.

Seafood Fra Diavolo 32.99

Fresh mussels, clams, shrimp, scallops, served with a chunky spicy garlic basil pomodoro sauce over linguine pasta.

Penne Alla Vodka 20.99

Pencil point pasta tossed with sun-dried tomatoes in a vodka blush sauce. Add chicken 5.99 Shrimp 7.99

Gluten Free Tortellini 23.99 🙃

GF four cheese tortellini pasta with spinach and grape tomatoes in pesto sauce topped with fre range chicken breast.

