

Seasons Specials

COCKTAIL OF THE WEEK

Blood Orange Margarita 9.5

Tequila, triple sec, fresh lime juice, blood orange juice with a splash of sour

APPETIZERS

Prosciutto & Provolone Risotto Ball 14

Breaded risotto balls served with marinara sauce

Lobster Macaroni & Cheese 19.5

Shell pasta with melted cheese topped with lobster meat

Stuffed Clams 16

Clams stuffed w/ lump crab meat topped w/ butter sauce

Scarpariello Wings 16.5

Ground sausage, peppers, onions, hot cherry peppers coal fired wings

ENTRÉES

Salmon Caprese 30

Roasted salmon topped with grape tomato, garlic, fresh basil & wet mozzarella in olive oil

Braised Short Rib Ragu 32

Tender short rib topped with a creamy mushroom demi glaze served with pappardelle

Balsamic Maple Pork Chop 33

Fresh cut pork chop with balsamic maple glaze served with veggies & mashed potatoes

Scallops Asparagus Risotto 30

Pan seared scallops, asparagus, plum tomatoes with risotto in a roasted garlic sauce

Seafood Combo 32.5

Shrimp, scallops, flounder, stuffed clams in a scampi sauce served with rice

Lemon Panko Crusted Chicken Orzo Spinach Salad 27

Pan seared lemon crusted chicken over a bed of orzo spinach, feta salad with oil & lemon

Fountain Drinks

Pepsi

Diet Pepsi

Starry

Lemonade Unsweetened

Iced Tea Arnold Palmer

Raspberry Iced Tea

Bottles

Coors Light

Miller Light Budweiser

Corona

Heineken

Michelob Ultra Guinness

Stout

Get Ready With Tea

Surfside

White Claw

Drafts

Coors Light

Miller Light Yuengling

New Trail Michelob Ultra

New Trail Hazy IPA

Shock Top

Allagash White

Stella Artois

Kane IPA

Icarus IPA

Rotating Beers

Desserts

Tartufo 8

Zeppolis 11.5

NY Cheesecake 6.5

Homemade Cannoli 6

Vanilla Ice Cream 6.5

Chocolate Lava Cake 8.5

Add Ice Cream 3