

Seasons Specials

COCKTAIL OF THE WEEK

Vanilla Cranberry Spritzer 9.5

Vanilla vodka, club soda with a splash of cranberry

APPETIZERS

Filet Mignon Tips Wrapped In Bacon 16.5

Pan seared filet tips wrapped in bacon served in a mushroom marsala sauce

Crab & Spinach Dip 14.5

Lump crab meat and spinach with toasted bread

Bavarian Soft Pretzel 12.5

Jumbo salted pretzel served with honey mustard & beer cheese sauce

Mussels & Chorizo 16

Fresh whole mussels with chorizo sausage, onions and plum tomatoes in a white wine broth

Fountain Drinks

Pepsi

Diet Pepsi

Starry

Iced Tea

Lemonade

Unsweetened Iced Tea

Arnold Palmer Raspberry

Bottles

Coors Light

Miller Light

Budweiser

Corona

Heineken

Michelob Ultra

Guinness Stout

Surfside

White Claw

Get Ready With Tea

ENTRÉES

Shrimp & Scallops Fra Diavolo 29.5

Colossal shrimp and scallops in a spicy marinara sauce with linguine

Rosemary Crusted Lamb Chops 36.5

Lamb chops served with mint, veggies & mashed potatoes

Creamy Chicken Piccata 26.5

Sautéed chicken, garlic, onions and capers in a lemon white wine sauce with linguine

Chicken Sorrentino 26.5

Breaded chicken, layers of eggplant, prosciutto, tomatoes and mozz in a vodka sauce with penne

Grouper With Porcini Mushroom Risotto 28.5

Pan seared grouper over a bed of porcini mushroom risotto served in a garlic white wine sauce

ASK ABOUT OUR SOUP OF THE WEEK

Drafts

Coors Light

Blue Moon

Miller Light Yuengling

Cape May IPA

Sam Adams Octoberfest

Leinenkugel Summer Shandy

Stella Artois

Kane IPA

Icarus IPA

Rotating Beers

Desserts

Tartufo 8

Zeppolis 11.5

Chocolate Chip Cookie Skillet 8.5

NY Cheesecake 6.5

Homemade Cannoli 6

Vanilla Ice Cream 6.5

Chocolate Lava Cake 8.5

Add Ice Cream 3

Seasons

ANTIPASTI

Crostini Meatball Sliders	13.0
Our homemade meatballs sliced and topped with melted mozzarella and marinara sauce	
Boneless Fried Wings	13.5
Buffalo, Garlic Parmigiana or Tangy Gold BBQ	
Zuppa Di Mussels 	15.0
Homemade hot or mild pomodoro sauce	
Boom Boom Shrimp	13.5
Breaded shrimp served with boom boom sauce	
Eggplant Ala Seasons 	14.0
Thin sliced eggplant rolled with ricotta and mozzarella cheese	

Meatballs	(3)	11.5
Homemade meatballs served with ricotta cheese	(6)	20.5
Mozzarella Sticks		11.5
Served with marinara sauce		
Calamari		16.0
Original, Balsamic, Sweet & Sour, or Garlic Parm		
Grilled Clams		15.0
Served in a white wine garlic sauce		
Hot Antipasti For Two		23.5
Eggplant rollatini, calamari, mussels and shrimp in a plum tomato sauce		

COAL FIRED WINGS

Small (10) 14.5 | Large (20) 26

Original 
Served With Hot Peppers and Caramelized Onions

Buffalo
Bold Flavor With A Spicy Kick

Boom Boom
Zesty, Slightly Sweet With A Hint Of Heat

Tangy Gold BBQ
Smooth, Tangy Mustard With Mild Heat

FLATBREADS

Pepperoni & Hot Honey	15.5
Hot honey, pepperoni, and mozzarella cheese	
Pesto	15.5
Fresh mozzarella, sliced tomato, and pesto sauce	
Bruschetta	15.5
Tomato, basil, garlic, onions, olive oil, balsamic glaze, and mozzarella cheese	

Buffalo Chicken Ranch	15.5
Crispy buffalo chicken, bacon, and ranch	
Caprese	15.5
Fresh mozzarella, sliced tomato, basil and olive oil	
Spinach & Ricotta	15.5
Baby spinach and ricotta cheese	

HANDHELD S

Hoagie, Flatbread Or Wrap (Substitute Fries For Side Salad 3)

Chicken Caesar Wrap	16.5
Grilled chicken and romaine with caesar dressing	
Chicken	16.5
Parmigiana or roasted red peppers, fresh mozzarella and balsamic glaze	
Pollo Di Forno	16.5
Coal roasted chicken, monterey jack cheese peppers and caramelized onions	
Eggplant	16.5
Thin eggplant parmesan or roasted peppers mozzarella and balsamic glaze	

Meatball Parmigiana	16.5
Homemade meatballs with mozzarella and marinara	
Cheese Steak	16.5
Meat topped with melted mozzarella, peppers and onions	
French Onion Burger	17.0
1/2 lb. Angus beef topped with caramelized onions mozzarella cheese with french onion sauce	
Hamburger	16.5
1/2 lb. Angus beef topped with lettuce, tomato and onions. Add cheese or bacon .50	

INSALATA

Gorgonzola 3 / Chicken 6 / Shrimp 8

Side Salad	5.5
Romaine, onion, and tomato with house dressing	
Caprese	13.0
Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze	

Caesar Salad	12.0
Romaine, grated romano cheese & caesar dressing	
Insalata Di Casa	12.0
Romaine, plum tomatoes, onions, chickpeas olives, and hard-boiled eggs in our house dressing	

Southwest Salad	14.5
Romaine, onions, tomatoes, black beans and corn served with mixed cheese and salsa & ranch dressing	

KIDS MENU 13.5 Under 10 Yrs. Includes Fountain Drink (Dine In Only)

Personal Pizza
Macaroni and Cheese

Spaghetti and Meatball
Chicken Parmigiana and Pasta

Chicken Fingers and Fries
Mozzarella Sticks and Fries



Gluten Free Options Available Upon Request.

A Service Fee Of 2.9% Will Be Added To All Debit & Credit Card Transactions.

ENTREES

Classics

Chicken Parmigiana or Francaise

Veal Parmigiana

• Served with pasta

Asiago Chicken

Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

Chicken Ala Vodka

Breaded chicken cutlet in a vodka sauce, melted mozz served with pasta

Chicken Scarpello

Chicken, hot sausage, peppers, onions, red potatoes diced hot cherry peppers in a white wine sauce

French Cut Pork Chop

Pork chop with sausage, peppers, onions and cherry peppers in a white wine sauce with mashed potatoes

SEAFOOD

Shrimp Classics

Choice of Scampi or Parmigiana, served over linguine

Lobster Ravioli

Lobster ravioli, topped with shrimp in a blush sauce

Stuffed Salmon

Filet of salmon stuffed with our traditional lump crabmeat served with veggies and mashed potatoes

Seafood Risotto

Shrimp, calamari, crabmeat, and mussels with risotto in a garlic sauce

PASTA

Rigatoni Sausage Murphy

Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

Penne Ala Vodka

Creamy blush sauce, garlic and red onions

Rigatoni Bolognese

Ground sausage and beef with a touch of creamy plum tomato sauce

SIDES

Risotto

5.5

5.0

French Fries

5.5

4.0

Mashed Potatoes

5.5

9.0

No Substitutions On Entrees

New Orleans Chicken

Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

25.0

Chicken Gerard

Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine

25.0

Baked Chicken Alfredo

Breaded cutlet, penne, melted mozzarella in alfredo sauce

25.0

Chicken Michelle

Chicken cutlet with artichokes, sundried tomatoes mushrooms and mozzarella in a scampi sauce

25.0

Filet Mignon

8 oz choice filet mignon, served with vegetables and mashed potatoes

33.0

Spaghetti With Crabmeat

Lump crabmeat, tomatoes, arugula, and garlic served in a white wine sauce or Fra Diavolo

30.5

Linguini With Clam Sauce

Fresh clams, garlic, basil in white wine sauce

24.0

Pesto Shrimp Rigatoni

Jumbo shrimp with a light pesto sauce served with rigatoni

27.5

Zuppa Di Pesce

Shrimp, clams, mussels, calamari served in a plum sauce over linguine

33.5

Eggplant Parmigiana

Thin eggplant with ricotta and mozz served with tomato sauce over pasta

26.0

Rigatoni Sausage Broccoli Rabe

Broccoli rabe, sausage in a white wine sauce

26.0

Rigatoni Pomodoro

Garlic, onions, plum tomatoes, prosciutto, and mushrooms in a plum tomato sauce with rigatoni

24.0

TRADITIONAL PIZZA

Homemade Tomato Sauce, Mozzarella and Romano Cheese

⊕ Personal Pizza 12" 13.5 Additional Topping 2.5

Large Pizza 16" 18.5 Additional Topping 4

SPECIALTY PIZZA

12" 15.5 | 16" 22.5

Margherita

Homemade tomato sauce
fresh mozzarella and basil

Donny Brasco

Pesto, mozzarella, garlic
roasted tomato and olive oil

The Godfather

Fresh mozzarella, basil
and sliced tomato (no sauce)

Theresa Cocuzza

Ricotta, Romano, mozzarella
cheese and olive oil (no sauce)

GOUREMET PIZZA

12" 16.5 | 16" 24

Al Pacino

Traditional pie with broccoli rabe, sausage and garlic

Frank Sinatra

Sausage, meatballs hot or sweet
peppers, ricotta and tomato sauce

Tony Soprano

Breaded chicken, mozz, tomato
sauce, romano cheese and basil

Joe Pesci

Roasted peppers, onions
mushrooms and ricotta

Rocky Marciano

Meatballs and ricotta cheese
over our traditional pie

Brooklyn Bridge

Margherita pie with meatballs
italian sausage, pepperoni
and fresh basil

Al Capone

Breaded chicken, mozz, tomato
sauce, buffalo chicken and
bleu cheese dressing

Mona Lisa

Homemade vodka sauce
fresh mozz with basil

Seasons

WINE & DINE WEDNESDAYS

2 FOR \$40

1 APPETIZER AND 2 ENTREES!

APPETIZERS

BONELESS WINGS

Buffalo, Garlic Parm or Tangy Gold BBQ

TWO SIDE SALADS

Choice of House or Caesar

MOZZARELLA STICKS

Served with marinara sauce

CROSTINI MEATBALL SLIDERS

Sliced meatballs topped with marinara and mozzarella on crostini

ENTREES

PENNE ALA VODKA

Creamy blush sauce, garlic and red onions

BAKED CHICKEN ALFREDO

Breaded cutlet, penne, melted mozzarella in alfredo sauce

CHICKEN PARMIGIANA

Breaded chicken cutlet topped with melted mozzarella with choice of marinara or vodka sauce

CHICKEN FRANCAISE

Sauteed chicken cutlet in a lemon white wine sauce served with pasta

ASIAGO CHICKEN

Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

RIGATONI BOLOGNESE

Ground sausage and beef with a touch of creamy plum tomato sauce

EGGPLANT ALA SEASONS

Thin sliced eggplant rolled with ricotta & mozzarella cheese

PESTO FLATBREAD

Fresh mozzarella, sliced tomato and pesto sauce

CAPRESE FLATBREAD

Fresh mozzarella, sliced tomato, basil & olive oil

BRUSCHETTA FLATBREAD

Tomatoes, basil, garlic, onions, olive oil, balsamic glaze and mozzarella cheese

SPAGHETTI AND MEATBALLS

Spaghetti and meatballs served with marinara sauce

INSALATA OR CAESAR SALAD

Salad includes grilled chicken

EGGPLANT PARMIGIANA

Sliced eggplant layered with ricotta topped with mozzarella cheese with pasta

NEW ORLEANS CHICKEN

Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

RIGATONI SAUSAGE MURPHY

Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

CHICKEN MICHELLE

Breaded chicken cutlet with artichokes, sundried tomatoes mushrooms, and mozzarella in a scampi sauce

DINE IN ONLY – NO MODIFICATIONS