

Seasons Specials

COCKTAIL OF THE WEEK

Long Beach Tea

Vodka, Triple Sec, Tequila, Sour Mix & Cranberry Juice

APPETIZERS

Panko Lemon Crusted Zucchini 14

Crispy lemon panko crusted zucchini served with a basil oil dip

Asparagus Puff Pastry 13.5

Grilled asparagus wrapped with mozzarella & puff pastry topped with cream sauce

Lobster Macaroni & Cheese 18.5

Shell pasta with melted cheese topped with lobster meat

Cilantro Coal Fired Wings 15.5

Coal fired roasted wings with garlic cilantro lime roasted garlic sauce

ENTRÉES

Chicken Shish Kabob 26

Chicken, peppers & onion kabob over a bed of teriyaki risotto

Scallops Asparagus Risotto 31

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

Seafood Paella 34.5

Shrimp, calamari, scallops mussels, hot sausage, spinach, rice & green peas in a saffron broth

Skirt Steak With Chimichurri 34

Tender skirt steak topped with chimichurri sauce served with mashed potatoes

French Cut Maple Balsamic Pork Chop 33.5

Grilled french cut pork chop topped with honey balsamic demi glaze served with veggies mashed potatoes

Panko Lemon Crusted Chicken Orzo Spinach Salad 27

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

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

Drafts

Coors Light

Blue Moon

Miller Light

Yuengling

Michelob Ultra

Cape May IPA

Sam Adams Seasonal

Stella Artois

Kane IPA

Icarus IPA

Rotating Beers

Desserts

Tartufo 8

Zeppolis 11.5

Chocolate Chip Cookie Skillet

8.5 Homemade Cannoli 6

Vanilla Ice Cream 6.5

Chocolate Lava Cake 8.5

Add Ice Cream 3

Seasons

ANTIPASTI

Crostini Meatball Sliders Our homemade meatballs sliced and topped with melted mozzarella and marinara sauce	13.0	Meatballs Homemade meatballs served with ricotta cheese	(3) 11.5 (6) 20.5
Boneless Fried Wings Buffalo, Garlic Parmigiana or Tangy Gold BBQ	13.5	Mozzarella Sticks Served with marinara sauce	11.5
Zuppa Di Mussels  Homemade hot or mild pomodoro sauce	15.0	Calamari Original, Balsamic, Sweet & Sour, or Garlic Parm	16.0
Boom Boom Shrimp Breaded shrimp served with boom boom sauce	13.5	Grilled Clams Served in a white wine garlic sauce	15.0
Eggplant Ala Seasons  Thin sliced eggplant rolled with ricotta and mozzarella cheese	14.0	Hot Antipasti For Two Eggplant rollatini, calamari, mussels and shrimp in a plum tomato sauce	23.5

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
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FLATBREADS

Pepperoni & Hot Honey Hot honey, pepperoni, and mozzarella cheese	15.5	Buffalo Chicken Ranch Crispy buffalo chicken, bacon, and ranch	15.5
Pesto Fresh mozzarella, sliced tomato, and pesto sauce	15.5	Caprese Fresh mozzarella, sliced tomato, basil and olive oil	15.5
Bruschetta Tomato, basil, garlic, onions, olive oil, balsamic glaze, and mozzarella cheese	15.5	Spinach & Ricotta Baby spinach and ricotta cheese	15.5

HANDHELDS

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

Chicken Caesar Wrap Grilled chicken and romaine with caesar dressing	16.5	Meatball Parmigiana Homemade meatballs with mozzarella and marinara	16.5
Chicken Parmigiana or roasted red peppers, fresh mozzarella and balsamic glaze	16.5	Cheese Steak Meat topped with melted mozzarella, peppers and onions	16.5
Pollo Di Forno Coal roasted chicken, monterey jack cheese peppers and caramelized onions	16.5	French Onion Burger 1/2 lb. Angus beef topped with caramelized onions mozzarella cheese with french onion sauce	17.0
Eggplant Thin eggplant parmigiana or roasted peppers mozzarella and balsamic glaze	16.5	Hamburger 1/2 lb. Angus beef topped with lettuce, tomato and onions. Add cheese or bacon .50	16.5

INSALATA

Gorgonzola 3 | Chicken 6 | Shrimp 8

Side Salad Romaine, onion, and tomato with house dressing	5.5	Caesar Salad Romaine, grated romano cheese & caesar dressing	12.0
Caprese Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze	13.0	Insalata Di Casa Romaine, plum tomatoes, onions, chickpeas olives, and hard-boiled eggs in our house dressing	12.0
Chopped Salad Romaine, onions, tomatoes, green olives, salami ham, and provolone with italian dressing	15.5	Southwest Salad Romaine, onions, tomatoes, black beans and corn served with mixed cheese and salsa & ranch dressing	14.5

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

Personal Pizza	Spaghetti and Meatball	Chicken Fingers and Fries
Macaroni and Cheese	Chicken Parmigiana and Pasta	Mozzarella Sticks and Fries

ENTREES

Classics

Chicken Parmigiana or Francaise 25.0
Veal Parmigiana 28.0
• Served with pasta

Asiago Chicken 25.0
Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

Chicken Ala Vodka 25.0
Breaded chicken cutlet in a vodka sauce, melted mozz served with pasta

Chicken Scarpiello 25.0
Chicken, hot sausage, peppers, onions, red potatoes diced hot cherry peppers in a white wine sauce

French Cut Pork Chop 30.5
Pork chop with sausage, peppers, onions and cherry peppers in a white wine sauce with mashed potatoes

SEAFOOD

Shrimp Classics 27.5
Choice of Scampi or Parmigiana, served over linguine

Lobster Ravioli 28.5
Lobster ravioli, topped with shrimp in a blush sauce

Stuffed Salmon 29.0
Filet of salmon stuffed with our traditional lump crabmeat served with veggies and mashed potatoes

Seafood Risotto 33.5
Shrimp, calamari, crabmeat, and mussels with risotto in a garlic sauce

PASTA

Rigatoni Sausage Murphy 24.0
Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

Penne Ala Vodka 24.0
Creamy blush sauce, garlic and red onions

Rigatoni Bolognese 25.0
Ground sausage and beef with a touch of creamy plum tomato sauce

SIDES

Risotto 5.5

French Fries 5.5

Mashed Potatoes 5.5

No Substitutions On Entrees

New Orleans Chicken 25.0
Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

Chicken Gerard 25.0
Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine

Baked Chicken Alfredo 25.0
Breaded cutlet, penne, melted mozzarella in alfredo sauce

Chicken Michelle 25.0
Chicken cutlet with artichokes, sundried tomatoes mushrooms and mozzarella in a scampi sauce

Filet Mignon 33.0
8 oz choice filet mignon, served with vegetables and mashed potatoes

Spaghetti With Crabmeat 30.5
Lump crabmeat, tomatoes, arugula, and garlic served in a white wine sauce or Fra Diavolo

Linguini With Clam Sauce 24.0
Fresh clams, garlic, basil in white wine sauce

Pesto Shrimp Rigatoni 27.5
Jumbo shrimp with a light pesto sauce served with rigatoni

Zuppa Di Pesce 33.5
Shrimp, clams, mussels, calamari served in a plum sauce over linguine

Eggplant Parmigiana 26.0
Thin eggplant with ricotta and mozz served with tomato sauce over pasta

Rigatoni Sausage Broccoli Rabe 26.0
Broccoli rabe, sausage in a white wine sauce

Rigatoni Pomodoro 24.0
Garlic, onions, plum tomatoes, prosciutto, and mushrooms in a plum tomato sauce with rigatoni

Spinach 5.0

Veggies 4.0

Broccoli Rabe 9.0

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)

GOURMET 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

Gluten Free Options Available Upon Request

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

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

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

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