

Dinner

APPETIZERS

CLASSIC BRUSCHETTA

marinated tomato relish, fresh mozzarella cheese
\$9

BROCCOLI RABE

broccoli rabe sauté in olive oil and garlic with grilled polenta
\$9

SMOKED SALMON PARFAIT

smoked salmon layered with jumbo lump crab meat
tomato relish, boursin cheese and capers
\$15

PAN SEARED LOCAL DAY BOAT SCALLOPS

shiitake mushroom and spinach risotto
\$12

CRAB CAKE

jumbo lump crab cake, baby greens and mustard sauce
\$12

LOBSTER BISQUE

\$12

SHRIMP BRUSCHETTA

sauté in a garlic lemon butter sauce with fresh tomato relish
\$12

FRIED CALAMARI

roasted peppers, hot peppers, capers and honey mustard
\$11

CAJUN FRIED OYSTERS

hand breaded, baby greens and pepper cream sauce
\$12

BBQ BUTTER SHRIMP

sauté in house BBQ butter with fontina cheese
\$12

LOBSTER RISOTTO

lobster meat in a sherry infused lobster stock
\$14

AWARD WINNING CLAM CHOWDER

(1st place 2010 cape may food and wine festival)
\$7

ENTREES

All Entrees are served with your choice of Caesar or house salad

FILET ALEXANDRIA

pepper crusted and grilled filet mignon
red mashed with sauté shiitake mushrooms and spinach
saute jumbo lump crab meat and bearnaise sauce
m/p

FIRE GRILLED FILET AU POIVRE

red mashed, hand breaded onion rings
peppercorn and brandy infused demi

\$31

VEAL SALTIMBOCCA

veal medallions stuffed and rolled with, spinach and fontina cheese
lemon butter sauce with prosciutto and capers red mashed potatoes and asparagus

\$29

PORK CHOP MILANESE

14 oz chop pounded thin and hand breaded
flash fried and topped with arugula tossed in extra virgin olive oil
finished with balsamic reduction and shaved asiago cheese

\$29

CHICKEN PICCATA

tender chicken escalopes lightly saute in butter with fresh lemon and capers
red mashed potatoes and asparagus

\$25

SAUTÉ SHRIMP TISHA

jumbo shrimp saute in a fresh lemon and butter sauce
sun dried tomatoes, shiitake mushrooms, artichoke hearts and basmati rice

\$28

SACCHETTI PASTA AND SHRIMP

shrimp saute in olive oil with onion, garlic, red pepper flake and vodka
tossed with sacchetti in a tomato and cream sauce

\$29

FRESH FISH

please check with your server for tonight's selection

2 -4 available nightly

PEPPERED SHRIMP AND CRABCAKE

Jumbo lump crab cake, red mashed and baby spinach
jumbo shrimp sauté in pepper cream sauce with jumbo lump crab meat

\$31

SEAFOOD RISOTTO

shrimp, local day boat scallops and baby clams sauté in a sherry cream sauce
With toasted pignoli nuts, baby spinach and mushrooms set over risotto

\$31

TRE POMODORI

oven roasted, sun dried and fresh tomato
saute in olive oil and garlic with onion and oven roasted eggplant tossed with fettuccini pasta and Gorgonzola cheese

\$22 w/shrimp \$29

CARBONARA

our version is pancetta, onion, garlic and baby peas
saute in a light cream sauce with grated pecorino Romano tossed with pasta

\$22 w/shrimp \$29

PUTTANESCA

a spicy marinara sauce with anchovies, capers, garlic and calamata olives tossed with pasta
\$ 22 w/shrimp \$29

BROCCOLI RABE AND PENNE

broccoli rabe in olive and garlic, pancetta, Gorgonzola and red pepper shake
\$22 w/shrimp \$29