APPETIZERS AND SALADS

FRIED RAVIOLIS Breaded cheese raviolis, served with marinara sauce			13				
CALAMARI CALABRESE Domestic calamari fried together with crumbs	hot pep	per rings, tossed with gorgonzola	16				
CLAMS CASINO Little neck clams stuffed with smoky bacon and casino butter			16				
BUFFALO SHRIMP Louisiana style golden fried shrimp, to dressing and celery	ssed wit	h buffalo sauce, served with blue cheese	15				
ESCARGOT Large snails baked with mushrooms, herb - butter - Parmesan compote ZUPPA DI MUSSELS Sweet black mussels, simmered In a house made herb marinara GORGONZOLA BREAD Toasted ciabatta, garlic, Parmesan, melted Gorgonzola cheese CRAB CAKES With remoulade sauce – Maryland style, Made with blue crab meat, zesty remoulade, crisp greens, lemon hedge FRESH MOZZARELLA AND TOMATOES Fresh mozzärella, tomatoes. tossed with virgin-herb olive oil			16 15 12 17				
				14			
				SOUPS			
				LOBSTER BISQUE	12	ONION SOUP	9
			CLAM CHOWDER	10	SOUP OF THE DAY	7	
SALADS							
MEDITERRANEAN SALAD Crispy romaine, tomatoes, cucumbers, Kalamata olives, pepperocini, feta, citrus herb olive oil	17	HOUSE SALAD Dressed rainbow.Mixed greens, house vinaigrette	12				
		CLASSIC WEDGE Iceberg lettuce, toasty bacon bits,	15				
CAESAR SALAD Romaine lettuce, seasoned croutons, parmesan, classic creamy Caesar	15	tomatoes cubes, crumbled bleu cheese dressing					
APPLE SPINACH Leaf spinach, native apples, bacon, roasted peppers, Gorgonzola crumbs	16	Add: * Grilled Herb Chicken Filet 7 Add: * Gulf Shrimp 8 Add: * Sirloin Tips 8					