

Italian Favorites

Served with garlic toast and soup or salad.

Alfredo

Creamy blend of tender roasted garlic, white wine, fresh parmesan and asiago cheese over pasta.

Classic 12

Cajun Shrimp 16

Lobster 18

Seafood 20

Chicken & Broccoli 15

Italian Parmesan

Hand breaded and topped with provolone, parmesan and asiago cheese. Baked till golden brown.

Chicken 14

Meatloaf 14

Eggplant 13

Veal 15

Pasta and Sauce

Choice of tender pasta topped with house marinara. 10

Add meatballs, sausage or meat sauce. 13

Sausage Cacciatore

Sweet Italian sausage with sauteed onions and peppers, house marinara sauce, choice of pasta. 14

Lasagna

Layered pasta with ricotta and marinara, topped with provolone and asiago cheese. 13

Jumbo Cheese Ravioli

Ricotta and herb stuffed ravioli topped with house marinara and fresh grated asiago cheese. 12

Ask your server
about our
lasagna options!

Seafood Dinners

Served with soup of the day or salad

Platters and Baskets

Fresh caught New England seafood hand breaded and deep fried.

Whole Clams 18 / 12

Clam Strips 14 / 9

Scallops 16 / 12

Fresh Haddock 15 / 10

Shrimp 17 / 11

Combine two of the above platter options. 18 / 12



Seafood Platter

Haddock, shrimp, scallops, whole clams and strips. 22

Baked Stuffed Lobster Pie

Fresh Maine lobster baked with house seafood stuffing and topped with white wine and warm butter. 18

Baked Stuffed Seafood Trio

Baked haddock, jumbo shrimp and sea scallops topped with house herb & cracker crumbs, white wine and butter. 20

Baked Stuffed Haddock, Shrimp or Scallops

Fresh seafood stuffed with our house crabmeat stuffing, drizzled with white wine and butter, then baked to perfection. 17

Broiled Haddock or Scallops

Fresh seafood topped with our house herb and cracker crumbs, broiled in white wine and lemon butter sauce till golden brown. 16



Beef & Reef

Pick one of each. 20

Delmonico Steak

Baked Stuffed:

Choice Prime Rib

Haddock, Shrimp

Steak Tips

Scallops or Lobster