



Raw Bar

Shrimp Cocktail – 17
Local Oysters – MP

Sfizi

Calamari – pomodoro 15
Mussels – garlic white wine 15
Crab Cakes – arugula, spicy aioli 20
Meatballs 13
Spring rolls – steak and cheese, spicy aioli 13
Chicken Wings- Buffalo or Honey Garlic 13
Hummus – traditional flavors, flatbread 12
Clam Chowder 9

Insalate

Caesar – parmesan, croutons, lemon 13
Baby Arugula – goat cheese, toasted almond, blueberry vinaigrette 13
Caprese – fresh mozzarella, cherry tomatoes 16
Chopped – avocado, tomatoes, chickpeas, red onion, cucumber, oregano dressing 17
ADD - (chicken 9, shrimp 11, salmon 13)

Panini – w/ fries only

Lobster Rolls 29
Chicken Parmigiana 16
Steak Sandwich – American cheese, arugula, spicy mayonnaise 17
VP Burger – ½ pound angus, lettuce, tomato, onion, American cheese 17
Caprese Sandwich –Mozzarella, tomato, basil 16

Pasta

Fusilli Bolognese 25
Spaghetti and Clams – local clams, cherry tomatoes, garlic, evoo 25
Lobster Ravioli – Stuffed with local lobster, tomato, lobster crema 29
Gnocchi Pomodoro 19
Shrimp Scampi – Linguine, garlic, white wine 27
Mussels and Linguine– mussels, cherry tomatoes, evoo 24
Pasta Frutti Di Mare – clams, mussels, shrimp, calamari, lobster, pomodoro MP
Fra Diavolo – lobster, spicy lobster ragu MP

Secondi

Oven Roasted Salmon – eggplant caponata, fingerlings 26
Fisherman’s Platter – shrimp, calamari, scallops, Cod, fries, tartar sauce 30
Milanese – Cod, Italian tomato salad 26
Roasted Sirloin – potatoes, broccoli rabe 33
Chicken Marsala – mushrooms, marsala wine, pasta 23
Parmigiana – Chicken or eggplant, penne 23
Brodetto – mussels, scallops, clams, shrimp, tomato broth 30
Steamed Lobster – corn, drawn butter MP

Contorni

French Fries 6
Roasted Brussels sprouts 8
Shishito Peppers, parmesan 9
Broccoli Rabe 10

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****Before placing your order, please inform your server if a person in your party has a food allergy. Consuming under cooked meat, poultry, dairy or fish increases the risk of foodborne illness. Not all ingredients are listed**

WHITE GLASS/BOTTLE

Sauv. Blanc - Kunde (CA) \$11/42
Sauv. Blanc – Echo Bay (NZ) \$10/38
Chardonnay-Josh Cellars (CA) \$9/34
Chardonnay - Sycamore Lane (CA) \$7/28
Chardonnay-La Crema(CA) \$12/46
Pinot Grigio - Ca'Montini (Italy) \$10/38
Chenin Blanc - Badenhorst (RSA) \$9/34
Pinot Gris - Trimbach (France) \$56
Riesling - Wash. Hills (WA) \$9/34
Vermentino - Cecchi (Italy) \$ 9/40

ROSE GLASS/BOTTLE

Château Routas, Rosé \$10/40

RED GLASS/BOTTLE

Cabernet - Sycamore Lane (CA) \$7 /28
Cab. Sauvignon - Joel Gott (CA) \$12/46
Cab. Sauvignon - Josh Cellars (CA) \$12/46
Cab. Sauvignon - Justin (CA) \$60
Pinot Noir - Josh Cellars (CA) \$11/42
Pinot Noir- La Crema (Monterey) \$26/48
Merlot - Skyfall (WA) \$9 /34
Malbec - The Show (Argentina) \$8/30
Grenache - Shatter (France) \$12/46
Chianti D.O.C.G. - Ruffino (Italy) \$9/34

SPARKLING GLASS/BOTTLE

Prosecco - Enza (Italy) \$9/34
Champagne – Moet Chandon (FR) \$70
Champagne Brut - Belaire (FR) \$75

CIDER & SELTZER

Magner's - Hard Cider \$6
White Claw \$7
Lime, Black Cherry, Mango
High Noon \$9
Watermelon, Black cherry,
Grapefruit, Pineapple

BEER BOTTLE/CAN

Miller High Life - Lager \$6
Clown Shoes - Space Cake DIPA \$9
Entitled - Therapy Session IPA \$7
Entitled Wit and Wisdom \$7
Michelob Ultra - Lager \$6
Coors Light - Lager \$6
Bud Light - Lager \$6
Budweiser - Lager \$6
Miller Lite - Lager\$6
Heineken – Pilsner \$7
Corona Extra - Lager \$6
Guinness – Stout \$7
Amstel Light - Pilsner \$7
Corona Light – Lager \$6
Stella Artois – Lager \$6
Entitled – IPA \$7

DRAFT BEER

Widowmaker X gold IPA - \$8
Switchback Ale – \$8
UFO White - \$7
Sweetwater G13 IPA-\$7
Coors Light - \$5

SPECIALTY COCKTAILS

Quarantini - \$14
Absolut, Triple Sec, Orange
VP Coco Punch - \$14
Bacardi, Goslings, Tropical Juices
Marina Rita - \$14
Avion, Lime, Triple Sec
Lavazza Martini - \$15
Vanilla Vodka, Espresso, Kahlua, Baileys
Elyx Mule - \$14
Absolut Elyx, Ginger Beer, Lime
Seasonal Sangria - \$12
White or Red

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