

# DINNER MENU

## RAW BAR

<b>Chilled Seafood Cocktail (For Two)</b> .....	\$34.95
Shrimp Cocktail, Jumbo Lump Crab Meat, Oysters, Clams served with Cocktail & Mustard Sauce.	
<b>Chilled Oysters on the Half Shell (6)</b> .....	\$13.95
Served with Minuet and Cocktail Sauce.	
<b>Clams on the Half Shell (6)</b> .....	\$10.95
Chilled Littlenecks served with Cocktail Sauce.	
<b>Sashimi Tuna</b> .....	\$13.95
Sesame encrusted Tuna Sashimi, with seaweed Salad, and ginger soy sauce.	

## APPETIZERS

<b>Hot Antipasto For Two</b> .....	\$16.95
Shrimp Scampi, Stuffed Mushrooms, Mussels, Clams Casino, Eggplant Rollatini, Crispy Zucchini.	
<b>Stuffed Mushrooms</b> .....	\$9.95
Baked with fresh Lump Crabmeat Imperial.	
<b>Fried Shoe String Zucchini</b> .....	\$9.50
Thinly Sliced, Fried and Sprinkled with Fresh Grated Romano Cheese.	
<b>Coconut Shrimp</b> .....	\$ 13.95
Gulf Shrimp coated with Coconut served with Tropical Fruit Salsa and Chili Mango Sauce.	
<b>Eggplant Rollatini Parmigiana</b> .....	\$9.50
Filled with a Blend of Ricotta and Parmesan Cheese.	

## SOUPS

<b>Baked French Onion</b> .....	\$6.95
<b>Soup of the Day</b> .....	\$5.95
Ask Your Server for Today's Selection.	

## SALADS

<b>GF Boston Bibb Salad</b> .....	\$9.95
Boston Bibb Lettuce with Gorgonzola Cheese, Toasted Pignoli Nuts, Tomatoes and Mushrooms, tossed with a Balsamic Vinaigrette.	
<b>GF Baby Arugula Salad</b> .....	\$9.95
Chick Peas, Grape Tomatoes, Red Onions & Shaved Parmesan with a Lemon Olive Oil Dressing.	
<b>Goat Cheese &amp; Pear Salad</b> .....	\$10.50
Baby Greens, Fried Goat Cheese, Fresh Pears & Pignoli Nuts with Balsamic.	

## STEAK & CHOPS

<b>Filet Mignon (10 oz.)</b> .....	\$32.95
Grilled Beef Tenderloin wrapped in Bacon, topped with Herb Bread Crumbs and finished with a Brandy Demi-Glaze Sauce, served on a Portobello Mushroom.	
<b>Grilled Loin Veal Chop (18 oz)</b> .....	\$30.95
Layered with Roasted Red Peppers, Portobello Mushrooms and Smoked Mozzarella, finished with Porcini Mushroom Sauce.	
<b>Bone-In Rib Eye Steak</b> .....	\$34.95
22 oz. Rib Eye Steak Grilled, Served with Roasted Shallots and Herb Garlic Butter.	
<b>N.Y. Sirloin Steak</b> .....	\$30.95
Grilled and topped with Herb Garlic Butter.	
<b>Rack of Lamb</b> .....	\$30.95
Encrusted with Seasoned Bread Crumbs and served with a Honey Mint Sauce.	
<b>GF Grilled Baby Lamb Chops</b> .....	\$29.95
Over White Cannellini Bean Salad, Baby Greens, Roasted Garlic & Lemon Dressing.	
<b>GF Berkshire Double Cut Pork Chop</b> .....	\$28.95
18 oz. Rib Pork Chop grilled with Sweet Vinegar Peppers, Onions, Crispy Potatoes & Broccoli Rabe.	
<b>Berkshire Pork Chop Parmigiana or Milanese</b> .....	\$27.95
Lightly Pounded, encrusted with Italian Bread Crumbs, served Parmigiana or Milanese Style.	
<b>Surf and Turf</b> .....	\$48.95
10 oz. Filet Mignon topped with Herb Bread Crumbs and Brandy Demi-Glaze Sauce and a Broiled 8oz. Lobster Tail with Drawn Butter.	

## SEAFOOD

<b>Bronzini Filet</b> .....	\$29.95
Crab Stuffed Filet of Bronzini finished with a Chardonnay Beurre Blanc sauce and served with Potatoes and Asparagus.	
<b>Broiled Seafood Medley</b> .....	\$30.95
Shrimp, Scallops, Stuffed Lobster Tail, Salmon and Crab Cake, finished in a Lemon Wine Butter Sauce.	
<b>Seafood Risotto</b> .....	\$28.95
Lobster, Shrimp and Scallops sautéed with Asparagus, Grape Tomatoes and Risotto finished with White Truffle Oil.	
<b>GF Grilled Filet of Atlantic Salmon</b> .....	\$25.95
Served over an Array of Grilled Vegetables with a Light Tomato Basil Dressing.	
<b>Lump Crab Cakes</b> .....	\$26.95
Maryland Lump Crab Meat Broiled and Glazed with a Chardonnay Beurre Blanc Sauce.	
<b>Seafood Capellini</b> .....	\$26.95
Shrimp and Lobster Sautéed in Olive Oil, Garlic and White Wine, garnished with Clams and Mussels.	
<b>Lobster Tails</b> .....	Market Price
Two 8 oz. Brazilian Lobster Tails served with Drawn Butter.	
<b>Whole Mediterranean Bronzini</b> .....	\$34.95
Grilled with Kalamata Olives, Capers, Tomatoes & Virgin Olive Oil Served with Grilled Vegetables and Garlic Mashed Potatoes.	
<b>GF Grilled Swordfish Steak</b> .....	\$28.95
Served over Broccoli Rabe with Sundried Tomatoes, Roasted Garlic, Lemon & Olive Oil.	
<b>Swordfish Sicilian</b> .....	\$28.95
Sautéed with sauce of Olive Oil, Garlic, Capers, Lemon, Tomato, White Wine, Parsley.	
<b>Baked Filet of Atlantic Salmon</b> .....	\$25.95
Horseradish Encrusted Salmon served with a Dijon Mustard Sauce.	
<b>Seafood Fra Diavolo</b> .....	\$28.95
Shrimp, Scallops, Clams, Mussels and Calamari Sautéed in a Spicy Red Sauce and Served on a Bed of Linguini.	
<b>Stuffed Shrimp</b> .....	\$25.95
Broiled and Stuffed with Lump Crab Imperial.	
<b>Shrimp ,Scampi ,Francese or Fra Diavolo</b> .....	\$24.95
Served Over Linguini	
<b>Fresh Main Lobster</b> .....	Market Price
Whole, Live Lobsters from Our Lobster Tank. Please Ask Your Server about Size and Availability.	

## CHICKEN & VEAL

<b>Chicken Breast: Francese, Marsala or Parmigiana Style</b> .....	\$19.95
<b>GF Chicken Paillard</b> .....	\$19.95
Grilled Breast of Chicken served over Boston Bibb Lettuce with Roasted Peppers, Goat Cheese and Portobello Mushroom with Fresh Tomato Basil Vinaigrette.	
<b>Veal Scallopini: Francese, Marsala or Parmigiana Style</b> .....	\$24.95
<b>Veal Milanese</b> .....	\$25.95
Breaded Veal Cutlet topped with Fresh Mozzarella, Arugula and Tomato Salad with Red Onion and Balsamic Dressing.	
<b>Grilled Breast of Chicken</b> .....	\$20.95
Layered with Portobello Mushroom, Roasted Red Pepper and Smoked Mozzarella with a Porcini Mushroom Sauce.	
<b>Chicken Giambotta</b> .....	\$20.95
Chicken Breasts sautéed in Olive Oil and Garlic with Sweet Cherry Peppers, Onions, Mushrooms, Potatoes and Sausage.	
<b>Veal &amp; Shrimp Francese</b> .....	\$25.95
Lightly Dipped in Flour and Egg, sautéed in White Wine, Lemon and Butter served with Sautéed Spinach.	

## PASTA

<b>Lobster Ravioli</b> .....	\$23.95
Served in a Tomato Basil Cream Sauce with Shiitake Mushroom and Baby Shrimp.	
<b>Linguini White Clam Sauce</b> .....	\$19.95
Baby Clams sautéed in Olive Oil, Garlic, White Wine & Fresh Basil, served over Linguini Pasta.	
<b>Pappardelle Bolognese</b> .....	\$19.95
Beef, Pork and Veal Ragu finished with Mascarpone Cheese.	
<b>Eggplant Rollatini Parmigiana</b> .....	\$18.95
Filled with a Blend of Ricotta and Parmesan Cheese, served with a side of Pasta.	
<b>Penne Alla Vodka</b> .....	\$17.95
Quill-Shaped Pasta in a Pink Tomato Basil Cream Sauce with Parmesan Cheese. Add Shrimp or Chicken - Additional \$5.00	
<b>Shrimp Cavatelli</b> .....	\$22.95
Fresh Cavatelli Pasta with Shrimp, Sausage, Asparagus and Grape Tomatoes with Roasted Garlic and Olive Oil.	
<b>GF Grilled Vegetable Platter</b> .....	\$18.95
Grilled Seasonal Vegetables, White Cannellini Beans & Baby Greens with Balsamic Glaze.	

<b>Shrimp Cocktail (4)</b> .....	\$13.95
Jumbo Shrimp served with Homemade Cocktail Sauce.	
<b>Marinated Seafood Salad</b> .....	\$13.95
A combination of Shrimp, Scallops, Calamari, and Jumbo Lump Crabmeat marinated in Extra Virgin Olive Oil and Fresh Herbs.	
<b>Jumbo Lump Crabmeat Cocktail</b> .....	\$15.95
Fresh Maryland Crab Meat served with Mustard & Cocktail Sauce.	

<b>Clams Casino</b> .....	\$9.95
Baked with Herb Butter, Peppers, Shallots & Bacon.	
<b>Broiled Lump Crab Cake</b> .....	\$13.95
with French Dijon Mustard Sauce.	
<b>Fried Calamari</b> .....	\$13.95
Crispy Calamari served with Marinara Sauce.	
<b>Escargot (appetizer)</b> .....	\$11.95
Baked in an Herb Garlic Butter.	
<b>Fresh Mozzarella, Roasted Peppers &amp; Vine Ripe Tomatoes</b> .....	\$9.95
Served with Red Onions, Virgin Olive Oil, Balsamic Glaze and Fresh Basil.	

<b>Caesar Salad</b> .....	\$8.95
Romaine Lettuce tossed with Croutons, Parmesan Cheese and Classic Caesar Dressing.	
<b>GF Traditional Greek Salad</b> .....	\$10.50
Romaine Lettuce, Tomatoes, Cucumbers, Feta Cheese, Red Onions, Kalamata Olives.	

# DINNER SPECIALS

<b>Chilled Seafood Cocktail for 2 (w/ Lobster)</b> .....	\$44.95
4 Jumbo Shrimp, 4 Blue Point Oysters, 4 Littleneck Clams, Sashimi Tuna, Seafood Salad, 2 1/4 oz. Maine Lobster Tails with cocktail and mustard sauce.	
<b>Spinach and Beet Salad (appetizer)</b> .....	\$9.95
Baby Spinach, Beets, Goat Cheese, Mandarin Oranges and Caramelized Pecans Finished with Champagne vinaigrette.	
<b>Burrata Mozzarella (appetizer)</b> .....	\$14.95
Fresh Italian Cheese, made from Mozzarella and Cream with Sliced Tomato, Roasted Peppers, Prosciutto with Italian Vinaigrette.	
<b>Diver Sea Scallops</b> .....	\$29.95
Pan seared over White Trüffel Risotto with a White Wine Caper Sauce.	
<b>Swordfish</b> .....	\$29.95
Black and White Sesame Seed encrusted, served over Sautéed Spinach finished with a Ginger, Garlic, Mushroom Thai Chili Sauce.	
<b>Petite Beef Tenderloin and Crab Cake</b> .....	\$31.95
Grilled Petite Beef tenderloin and Lump Crab Cake, served with a Brandy Demi Glaze and Chardonnay Buerre Blanc.	
<b>6 oz. Filet Mignon and Scallops</b> .....	\$36.95
Grilled Filet Mignon topped with Gorgonzola Cheese and Crabmeat, served with 3 Grilled Scallops.	

<b>Rock Shrimp Arabiatta</b> .....	\$14.95
Sautéed Rock Shrimp with Olive oil, Garlic, White Wine and Hot Pepper Seeds, garnish with Tomato Concasse and Chives.	
<b>Grilled Diver Scallops (appetizer)</b> .....	\$14.95
Grilled Diver Scallops served with a Roasted Corn Salad and Black Trüffel Dressing.	
<b>Grilled Octopus Salad (appetizer)</b> .....	\$15.95
Served with White Cannellini Bean Salad, Extra Virgin Olive oil, Capers, Red Onions and Red Wine Vinegar.	
<b>Grouper Filet</b> .....	\$31.95
Pan seared, served with Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and crabmeat, finished with Chardonnay Buerre Blanc over sautéed Spinach.	
<b>Soft Shell Crabs</b> .....	\$30.95
Pan Seared and served over Sautéed Spinach, topped with Chardonnay Buerre Blanc sauce and Toasted Almonds.	
<b>22 Oz Dry Aged Kansas City Steak</b> .....	\$36.95
Grilled, topped with Herb Garlic Butter and Crispy Onions, served with Brussel Sprouts with a Honey Glaze and Pancetta & Fingerling Potatoes.	
<b>Live Maine Lobsters, 2 1/2# and 3#</b> .....	Market Price
Steamed or Broiled. Additional \$8.00 for stuffed.	

## DESSERTS

<b>Cheesecake</b> .....	\$8.00
New York Style Homemade Cheesecake.	
<b>Dark Side of The Moon</b> .....	\$8.00
Rich Fudge Cake soaked with Coffee Liqueur filled with Chocolate Mousse and iced in Whipped Pure Dark Chocolate Ganache.	
<b>Panna Cotta</b> .....	\$8.00
Made with Greek Yogurt, Fresh Berries and Raspberry Sauce.	

<b>Tiramisu</b> .....	\$8.00
Espresso Soaked Ladyfingers covered with a Mixture of Imported Mascarpone Mousse, finished with a dusting of Cocoa Powder.	
<b>Hot Fudge Sundae Ice Cream Pie</b> .....	\$8.00
A Chocolate Cookie Crust with Layers of Vanilla and Chocolate Ice Cream, Hot Fudge and Pecans.	

# LUNCH MENU

**ADD CHICKEN \$6.00, SHRIMP \$7.00, TUNA, SALMON, OR STEAK \$8.00**

## LUNCH SALADS

<b>GF Boston Bibb Salad</b> .....	\$9.95
Boston Bibb Lettuce with Gorgonzola Cheese, Toasted Pignoli Nuts, Tomatoes and Mushrooms- tossed with a Balsamic Vinaigrette.	
<b>Caesar Salad</b> .....	\$8.95
Romaine Lettuce tossed with Croutons, Parmesan Cheese and Classic Caesar Dressing.	
<b>GF Traditional Greek Salad</b> .....	\$10.50
Romaine Lettuce, Tomatoes, Cucumbers, Feta Cheese, Red Onions, Kalamta Olives.	
<b>GF Baby Arugula Salad</b> .....	\$9.95
Chick Peas, Grape Tomatoes, Red Onions & Shaved Parmesan with a Lemon Olive Oil Dressing.	
<b>Goat Cheese and Pear Salad</b> .....	\$10.50
Baby Greens, Fried Goat Cheese, Fresh Pears & Pignoli Nuts with Balsamic.	
<b>GF Seafood Salad</b> .....	\$17.50
A Combination of Shrimp, Scallops, Calamari, and Jumbo Lump Crab Meat marinated in Extra Virgin Olive Oil and Fresh Herbs.	

## SANDWICHES

<b>Chicken Italiano Sandwich</b> .....	\$10.95
Grilled Chicken Breast, Roasted Peppers, Fresh Mozzarella, Arugula & Balsamic Vinegar.	
<b>Vegetarian Sandwich</b> .....	\$9.95
Portobello Mushroom, Sundried Tomatoes, Grilled Zucchini, Aged Provolone Cheese and Roasted Peppers with Fresh Basil.	

<b>Crab Cake Sandwich</b> .....	\$13.95
Served with a Dijon Mustard sauce.	
<b>Veal Milanese Sandwich</b> .....	\$13.95
Served with Red Onions, Arugula, Roasted Peppers, Tomatoes and Balsamic Vinaigrette.	

## LUNCH PASTA

<b>Lobster Ravioli</b> .....	\$15.95
Saffron Pasta filled with Lobster Meat with Tomato Basil Cream Sauce & Shiitake Mushrooms garnished with Baby Shrimp.	
<b>Linguini White Clam Sauce</b> .....	\$14.50
With White Clam Sauce and Baby Clams, sautéed in Olive Oil, Garlic, White Wine and Fresh Basil served over Linguini.	
<b>Filetto di Pomodoro</b> .....	\$10.95
Plum Tomatoes with Fresh Basil over Your Choice of Pasta.	
<b>Eggplant Rollatini Parmigiana</b> .....	\$11.95
Filled with A Blend of Ricotta and Parmesan Cheese, served with a side of Pasta.	

<b>Shrimp Cavatelli</b> .....	\$16.95
Fresh Cavatelli Pasta with Shrimp, Sausage, Asparagus and Grape Tomatoes with Roasted Garlic and Olive Oil.	
<b>Pappardelle Bolognese</b> .....	\$13.95
Beef, Veal & Pork Ragu finished with Mascarpone Cheese.	
<b>Penne Alla Vodka</b> .....	\$12.95
Quill-Shaped Pasta in a Pink Tomato Basil Cream Sauce with Parmesan Cheese. Add Shrimp or Chicken- Additional \$4.95	
<b>GF Grilled Vegetable Platter</b> .....	\$13.95
Grilled Seasonal Vegetables, White Cannellini Beans & Baby Greens with Balsamic Glaze.	

## LUNCH ENTRÉES

<b>Chicken Breast: Francese, Marsala or Parmigiana Style</b> .....	\$13.95
<b>Grilled Breast of Chicken</b> .....	\$13.95
Layered with Portobello Mushroom, Roasted Red Peppers and Smoked Mozzarella with Porcini Mushroom Sauce.	
<b>Veal Scallopini: Francese, Marsala or Parmigiana Style</b> .....	\$17.50
<b>Veal Milanese</b> .....	\$17.95
Breaded Veal Cutlet topped with Fresh Mozzarella, Arugula and Tomato Salad with Red Onion and Balsamic Dressing.	
<b>Berkshire Pork Chop Parmigiana or Milanese</b> .....	\$17.95
Lightly Pounded, encrusted with Italian Bread Crumbs, served Parmigiana or Milanese Style.	
<b>GF Grilled Baby Lamb Chops</b> .....	\$20.95
Served over White Cannellini Bean Salad, Baby Greens, Roasted Garlic & Lemon Dressing.	
<b>Lump Crab Cakes</b> .....	\$15.50
Maryland Lump Crabmeat Broiled and Glazed with Chardonnay Beurre Blanc Sauce.	
<b>Baked Filet of Atlantic Salmon</b> .....	\$17.50
Horseradish Encrusted Salmon served with a Dijon Mustard Sauce.	
<b>GF Grilled Filet of Atlantic Salmon</b> .....	\$17.50
Served over an Array of Grilled vegetables with a Light Tomato Basil Dressing.	
<b>Broiled Stuffed Shrimp</b> .....	\$16.50
With Lump Crab Imperial Stuffing.	
<b>Shrimp Scampi, Francese or Fra Diavolo</b> .....	\$16.95
Served over Linguini.	

## VEGETABLES AND SIDES

<b>Broccoli Rabe</b> .....	\$7.95
<b>Broccoli Rabe with Sweet Sausage and Hot Cherry Peppers</b> .....	\$9.50
<b>Broccoli Spears</b> .....	\$6.95
<b>Spinach</b> .....	\$5.95
<b>Asparagus</b> .....	\$7.95
<b>French Fries</b> .....	\$4.95
<b>Cannellini Bean Salad</b> .....	\$5.95