

Raw Bar & Other Chilled Beginnings -----

Little Necks on Half Shell <i>Succulent little neck clams served by the ½ dozen.</i>	8.95	Chilled Seafood Salad <i>Shrimp, scallops & calamari with lemon vinaigrette.</i>	8.95
Oysters on the Half Shell <i>Chef's daily selection. Served by the piece. Ginger mignonette sauce.</i>	P/A	Crab Salad Tower <i>Layered crabmeat salad and tomato confit.</i>	9.95
Jumbo Shrimp Cocktail <i>3 chilled jumbo shrimp, cocktail sauce & lemon wedge.</i>	9.95	Chef Selected Cheese Platter <i>3 chef choice cheeses. Pecans & apples. Sliced baguettes.</i>	9.95
Sashimi Tuna Tartar <i>Tossed with cucumber, scallion, sesame soy vinaigrette.</i>	11.95	Mozzarella Caprese <i>Layered fresh mozzarella, beefsteak tomato, fresh basil, roasted red pepper with balsamic glaze.</i>	9.95

----- Hot Appetizers -----

Eggplant Napoleon <i>Layered eggplant, goat cheese, tomato, roasted red pepper & mozzarella.</i>	9.95	Jumbo Butterflied Coconut Shrimp <i>With orange marmalade.</i>	9.95
Jumbo Grilled Shrimp Skewers <i>Marinated with Asian spices and grilled.</i>	9.95	Chef's Soup <i>Daily preparation</i>	P/A
Classic Fried Calamari <i>With LaMotta's classic marinara sauce.</i>	8.95	Clam Chowder Bread Bowl <i>New England style served in bread.</i>	8~
Fried Clams <i>Green parsley tartar dipping sauce.</i>	8.95	Prince Edward Island Mussels <i>Steamed with garlic, plum tomato & Italian herb broth.</i>	12.95

Maryland Crab Cakes 9.95
Roasted red pepper & tomato remoulade.

Salads -----

Baby Roasted Beet Salad <i>Mixed greens, goat cheese, tarragon champagne vinaigrette.</i>	8.50	The Port Salad <i>Roquefort blue cheese, mixed greens, roasted pecans, dried cherries, honey mustard dressing.</i>	8.50
Caesar Salad <i>Crispy romaine, classic Caesar dressing, Romano crouton.</i>	8.50	Iceberg Wedge <i>With balsamic marinated Vidalia onions, plum tomatoes and Roquefort blue cheese.</i>	8.50

----- 10" Stone Oven Thin Crust Pizza -----

The Classic 10.95 <i>Marinara sauce, melted mozzarella cheese</i>	Shrimp Scampi 14.95 <i>Garlic, white wine, shallots fresh plum tomato & mozzarella</i>	The Sicilian 13.95 <i>Sweet Italian sausage, cappicola ham, mozzarella & parmesan cheeses, tomato sauce</i>
Grilled Primavera 12.95 <i>Eggplant, peppers, onions, mushrooms, garlic & fresh plum tomatoes with fresh mozzarella</i>	Chicken Sorrentino 13.95 <i>Classic pizza, chicken, eggplant, roasted peppers & prosciutto.</i>	The Whiteout 12.95 <i>Mozzarella, ricotta & Romano parmesan cheese with garlic oil.</i>

--- Fresh Seafood ---

Lemon Sole <i>Pan sautéed and laced with brown butter, fresh parsley, white wine & fresh lemon juice.</i>	24~
Fresh Lobster <i>Steamed or Broiled ~</i>	M/P
Scallop & Shrimp Stuffing <i>~Additional</i>	10~
Herb Rubbed Whole Fish <i>Grilled & finished with garlic, extra virgin olive oil and lemon juice.</i>	M/P
Grilled Salmon Filet <i>Rubbed with orange basil butter. Sprinkled with almond slices.</i>	24~
Shrimp Capri <i>Jumbo shrimp sautéed in garlic infused olive oil, white wine, lemon, caper, tomato & olives.</i>	24~

--- Dockside Dishes ---

Deluxe 10-ounce Black Angus Burger <i>Your choice of sautéed mushrooms, onions, bacon & cheese (mozzarella, cheddar, America, goat or blue cheese).</i>	16~
Scaloppini of Veal Marsala <i>Sautéed veal topped with wild mushrooms, shallots & garlic and finished with brown gravy.</i>	22~
Chicken Scaparelli <i>Braised chicken with vegetable, herbs, Italian Chianti, plum tomatoes, sweet Italian sausage.</i>	22~
BBQ Style Baby Back Ribs <i>Slow roasted with chefs spices and vegetables then glazed with barbeque sauce.</i>	26~
Black Angus Sirloin Steak <i>Boneless 14oz cut. Seasoned & grilled. Served with chipotle butter.</i>	36~

All entrees are served with chef vegetable and choice of rice or potato

----- Pasta -----

Pasta Cucuzetta Fritta <i>Sautéed zucchini, fresh basil and Parmasian cheese, Tossed with aglio olio over linguini.</i>	15~
Penne & Veal Meatballs <i>Meatballs and penne tossed in our classic Bolognese sauce of veal, pork & beef soffrito ~ topped with fresh ricotta cheese.</i>	18~
Rigatoni Forestiere <i>Sautéed chicken, wild mushrooms, dried cherries, spring peas, herb cream sauce.</i>	18~
Linguini & Baby Clams <i>Your choice of white wine clam sauce or red clam sauce.</i>	18~
Guy's Pasta <i>Sweet Italian sausage, broccoli rabe, fresh mozzarella, rigatoni, tomato basil cream.</i>	18~
Seafood Fra Diablo <i>Lobster, jumbo shrimp, little neck clams & mussels in a spicy plum tomato sauce served over Linguini.</i>	26~

----- A La Carte Side Dishes -----

Potatoes Du Jour	5~	Grilled Vegetables (seasonal)	6~
French fries	5~	Sautéed broccoli rabe	6~
Onion Rings	5~	Rice Du Jour	5~

Lunch service 11:30-4:00 Dinner 4pm 7Days a Week

Music at our Patio Bar Friday Nights

Gift Certificates Available

----- Executive Chef Guy Cerina -----