

BEGINNINGS

PIZZAS

LITTLE NECKS ON THE HALF SHELL	1.50/piece
OYSTERS ON THE HALF SHELL	2.25/piece
JUMBO LUMP CRAB CAKE ~ Sautéed & served with pommery mustard cream sauce	9~
POACHED CHILLED SHRIMP COCKTAIL ~ 3 chilled jumbo shrimp, cocktail sauce	13~ 15~
THE DOCKS ~ Sautéed shrimp, little neck clams, calamari & mussels, garlic, white wine broth with garlic bread for dipping	9~
FRIED CALAMARI ~ served with roasted red pepper aioli	13~
FRESH FISH TACOS ~ (2 served) with avocado tomato salsa and sour cream	
JUMBO FRIED SHRIMP LAMOTTA Stuffed with Gruyere cheese, prosciutto light basil infused cream	12~
PRINCE EDWARD ISLAND MUSSELS garlic, tomato and herbs <u>or</u> marinara style	14~
NEW ENGLAND CLAM CHOWDER Served in a warm bread bowl	8~
MOZZARELLA CAPRESE Fresh mozzarella, basil, beefsteak tomato roasted red pepper, balsamic reduction	9~

THE CLASSIC 11~
Marinara sauce, melted mozzarella cheese

SHRIMP SCAMPI 14~
Garlic, white wine, fresh plum tomatoes, melted mozzarella cheese

GRILLED PRIMAVERA 13~
Classic Pizza topped with chopped zucchini, peppers, onions, mushrooms, garlic, fresh plum tomatoes & mozzarella

CHICKEN SORRENTINO 13~
Classic Pizza topped with grilled chicken, eggplant, roasted peppers and prosciutto

THE WHITEOUT 11~
Mozzarella, ricotta, Romano parmesan cheeses garlic oil

THE SICILIAN 14~
Classic pizza topped with sweet Italian sausage, cappicola ham, mozzarella and parmesan cheeses, marinara sauce

SALADS

CRAB & AVOCADO SALAD ~Mixed greens, mandarin oranges, dried cranberries and walnuts with dill Dijon vinaigrette 11~

GREEK SALAD ~ chunks of tomato, cucumbers, celery, Bermuda onions, peppers & feta cheese ~house herb vinaigrette 8~

ICEBERG WEDGE ~Balsamic marinated Vidalia onions, plum tomatoes, Roquefort blue cheese 8~

THE PORT SALAD ~ Roquefort blue cheese, mixed greens, roasted pecans, dried cherries, honey mustard dressed 8~

BURGERS

FOUR CHEESEBURGER

10 oz angus burger, beefsteak tomato, melted mozzarella, creamy American, tangy goat & salty parmesan

15~

SALMON BURGER

Grilled seasoned salmon topped with grilled pineapple, beefsteak tomato and watercress & guacamole sauce

15~

TUNA BURGER

Grilled Yellow fin tuna, seaweed salad, pickled ginger, avocado and tomato dressed with wasabi mayo

17~

LAMOTTA'S BUILD YOUR OWN BURGER

10 oz angus burger- create your own masterpiece from our many fresh ingredients listed on our menu

12~ *Toppings .75 each*

CALIFORNIA COBB BURGER

10 oz angus burger, Roquefort blue cheese, crisp bacon, avocado, tomato, romaine lettuce, honey mustard

16~

GREEK SALAD BURGER

10 oz angus burger, Feta cheese, tomato, field greens, cucumber, Kalamata olive spread, garlic yogurt sauce

15~

VEGETARIAN PORTOBELLO NAPOLEON BURGER

*Marinated portobello, melted goat cheese, fresh basil,
roasted red pepper, dressed with basil mayo*

13~

CAPRESE BURGER

*10 oz angus burger, fresh mozzarella, fresh basil, roasted
red pepper, beefsteak tomato, basil mayo*

15~

ALL BURGERS SERVED WITH CHEF'S HOUSE FRIES

LITE FARE

POACHED LOBSTER SALAD 18~
Mixed greens, chilled lobster, hearts of palm, Bermuda onions, tomato, crispy pancetta, avocado, cucumber, Champaign tarragon vinaigrette

CALIFORNIA COBB SALAD 16~
Mixed greens, poached chicken, avocado, hard boiled egg, crumbled blue cheese, crispy bacon, Bermuda onion, tomato, chunky Roquefort dressing

AMORE SALAD 15~
Grilled shrimp, sliced almonds, dried cranberries and mandarin oranges tossed with romaine lettuce and honey mustard dressing

MONTAUK LOBSTER ROLL 16~
Chilled lobster meat tossed with basil mayonnaise & tomatoes served on a toasted country hotdog roll ~ fry chips

GRILLED SHRIMP BLT PANINI 13~
Grilled marinated shrimp, crispy bacon, lettuce, tomato, basil mayonnaise ~ fry chips

GRILLED CHICKEN PANINI 12~
Marinated chicken, roasted red pepper, fresh mozzarella, basil mayonnaise ~ fry chips

PASTA

PENNE AND MEATBALLS 17~
Tossed with a classic veal, pork and beef bolognese topped with fresh ricotta cheese

LINGUINI WHITE OR RED CLAM SAUCE 18~
Tossed with little necks and clam sauce

GUY'S PASTA 17~
Sweet Italian sausage, broccoli rabe, fresh mozzarella, rigatoni, tomato basil cream

ORCHETTE PASTA 17~
Sea shell pasta, grilled chicken, broccoli, tomatoes, roasted red peppers, pancetta, basil garlic chicken butter broth

SEAFOOD FRA DIABLO 22~
Jumbo shrimp, lobster, little neck clams, & mussels, spicy plum tomato sauce over linguini

MAIN DISHES

BRAISED BBQ STYLE BABY BACKS
Slow roasted & barbeque braised with chef spices
24~

CHICKEN PILLIARD
Thinly pounded breast of chicken brushed with herb oil and grilled. Topped with mix greens, cucumbers, onions, tomato balsamic vinaigrette
23~

14 OZ SIRLOIN STEAK
Boneless, naturally raised sirloin seasoned & grilled to your specifications topped with fried onions
29~

JUMBO SHRIMP SCAMPI CAPRI
Jumbo shrimp's sautéed in garlic, lemon, olive oil, tomatoes and fresh basil
23~

YELLOW FIN TUNA
Pepper crusted and pan seared finished with pear tomatoes, butter and fresh herbs
25~

ATLANTIC SALMON FILET
Grilled filet finished with Dijon mustard Vermont maple glaze
24~

SEARED SEA SCALLOPS
Lightly seasoned with fresh herbs, pan seared crispy finish sprinkled with fresh lemon & parsley
28~

VEAL PICATTA
*Lemon, white wine, butter & capers
Fresh herbs*
24~

*Dishes are prepared with the freshest ingredient using sea salt in preparation, canola oil for frying.
Grilling and poaching fish is always available.
Main Dishes are served with Chef's vegetable & rice or potato du jour.*

SIDES

BUCKET OF HOUSE FRIES
5~

RICE OR VEGETABLE DU JOUR
4~

BUCKET OF FRY CHIPS
5~

SAUTEED BRUSSEL SPROUTS~ Pecan shallot butter
6~

ASPEN FRIES~ truffle oil

6~

BEER BATTERED ONION RINGS

6~

We are Gluten Friendly. Please ask your server for our available dishes.

Lunch service Noon-4:00 ~ Dinner service @ 4pm ~ 7Days a Week

"Live Music Begins May~ Friday nights ~ Gift Certificates Available ~ On premise catering