

Primi

CRISPY CALAMARI
FRIED TRADITIONAL STYLE WITH LEMON \$19
FRIED CRISPY WITH SLICED HOT CHERRY
TOMATOES & PEPPERS \$22

APPLEWOOD BACON WRAPPED DIVER SCALLOPS (4)

WRAPPED WITH THICK CUT CRISPY APPLEWOOD BACON WITH CHIPOTLE DIPPING SAUCE & HOUSE COCKTAIL SAUCE \$34

# FRIED BUFFALO MOZZARELLA (5)

LIGHTLY BREADED WITH ITALIAN SEASONED BREADCRUMBS, DRIZZLED WITH BALSAMIC REDUCTION & SWEET ROASTED PEPPERS WITH POMODORO SAUCE FOR DIPPING \$22

# COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP
WITH HOUSE COCKTAIL SAUCE \$22

#### **LOBSTER MAC N' CHEESE**

LUMACHE PASTA WITH GRUYERE, AGED CHEDDAR & FONTINA CHEESE WITH LOBSTER CHUNKS, BAKED WITH TOASTED PANKO BREADCRUMBS \$34

### **TEQUILA CLAMS**

FRESH MIDDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS, TEQUILA, GARLIC & CILANTRO \$22

Allergy Disclaimer: While we take every precaution to ensure the accuracy of our ingredients and accommodate dietary restrictions, please be aware that our kitchen handles various allergens. Crosscontamination may occur despite our best efforts. Please inform your server of any allergies or dietary concerns, and we'll do our utmost to provide a safe dining experience for you.









# SIGNATURE JUMBO LUMP MINI CRABCAKES (2)

ALL CRAB - NO FILLER, WITH WHITE CRAB SAUCE & A SIDE OF ROASTED ASPARAGUS \$34

#### **IMPORTED CREAMY BURRATA**

FRESH HEIRLOOM TOMATOES, MIXED FIELD GREENS, PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL & GARLIC ROSEMARY FOCCACIA WITH BALSAMIC \$22

#### **SALUMI & FORMAGGIO BOARD**

PROSCIUTTO DI PARMA, CAPICOLO, SOPPRESSATA, PISTACHIO MORTADELLA, AGED PROVOLONE, IMPORTED ASIAGO, MEDITERRANEAN OLIVES, CANDIED WALNUTS, MARINATED ARTICHOKES, CROSTINI & STUFFED CHERRY PEPPER SHOOTERS \$27

#### STUFFED ITALIAN LONG HOTS (4)

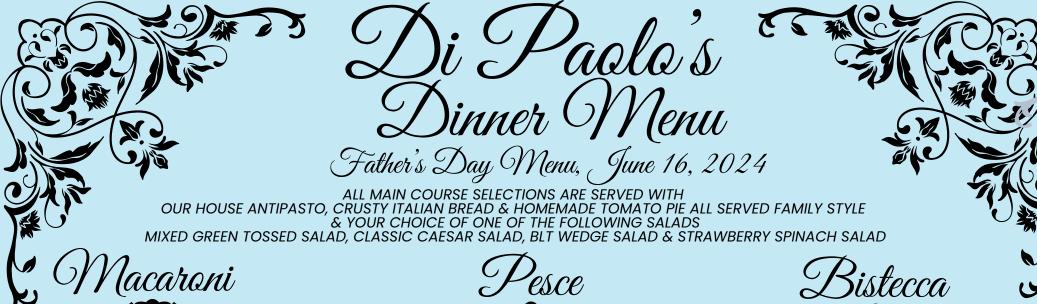
SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & TANGY CHIPOTLE SAUCE \$22



SIGNATURE LOBSTER BISQUE CHUNKS OF COLD-WATER LOBSTER, SHERRY WINE & LOBSTER CREAM SERVED IN A SOURDOUGH BREAD BOWL \$18



\*\*CREPELLE
"ABBRUZZESE SPECIALTY"
DELICATELY ROLLED HOMEMADE EGG
CREPES WITH PECORINO ROMANO &
PARMIGIANO REGGIANO CHEESES IN A
SAVORY CHICKEN BROTH WITH
CRACKED BLACK PEPPER \$15



# PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE \$42

#### **HOUSE MADE LARGE** CHEESE RAVIOLI OR RICOTTA GNOCCHI

WITH POMODORO SAUCE & HOUSE MEATBALLS \$42

#### LOBSTER RAVIOLI WITH A LOBSTER BLUSH SAUCE TOPPED WITH SHRIMP & SCALLOPS \$59

### ASPARAGUS STUFFED **GNOCCHI WITH JUMBO LUMP CRAB & ASPARAGUS**

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE IN A **DELICATE CRAB SAUCE \$59** 

#### **ALLA PESCATORE**

CHUNKS OF JUMBO LUMP CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA \$59

# SEAFOOD FRADIAVOLO

SHRIMP, SCALLOPS, JUMBO LUMP CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS OVER LINGUINI PASTA \$79



### 2 ORANGE SIZE CRABCAKES

"ALL CRAB" TOPPED WITH A DELICATE WHITE CRAB SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED **ASPARAGUS \$79** 



### BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH CHUNKS OF JUMBO LUMP CRABMEAT & A DELICATE CRAB SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$89

#### **ROASTED KING SALMON**

JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$59

#### STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP CRABMEAT, SERVED WITH YUKON MASHED POTATOES & **ROASTED ASPARAGUS \$89** 



#### **EGGPLANT / CHICKEN PARMIGIANO**

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESES WITH BABY RIGATONI EGGPLANT \$42 / CHICKEN \$42

# CHICKEN / VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS CHICKEN \$39 / VEAL \$49 ADD CRAB \$20

#### **VEAL DI PAOLO**

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, CHUNKS OF JUMBO LUMP CRABMEAT, SERVED WITH YUKON MASHED POTATOES & ROASTED **ASPARAGUS \$75** 

#### 16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH A SIDE OF HOUSE RICOTTA GNOCCHI \$79

#### 16 OZ. "THICK CUT" RIBEYE

CERTIFIED ANGUS BEEF TOPPED WITH WILD MUSHROOMS, SWEET SHALLOTS & CHIANTI WINE REDUCTION SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$69

#### 10 OZ. CENTER CUT FILET MIGNON

**CERTIFIED ANGUS BEEF TOPPED** WITH WILD MUSHROOMS, SWEET SHALLOTS & CHIANTI WINE REDUCTION SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$79

#### 10 OZ. CENTER CUT FILET GORGONZOLA

**CERTIFIED ANGUS BEEF WITH COLOSSAL CRABMEAT &** GORGONZOLA CREAM SAUCE, **RED ROASTED PEPPERS & MIXED** WILD MUSHROOMS, SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS \$99

#### GRILLED DOMESTIC WHOLE RACK OF LAMB

MARINATED WITH FRESH ROSEMARY, ROASTED GARLIC & OLIVE OIL TOPPED WITH SHALLOTS & WILD MUSHROOM CHIANTI SAUCE, SERVED WITH YUKON MASHED POTATOES & ROASTED **ASPARAGUS \$89** 

## **SURF & TURF**

8 OZ. FILET & ONE ALL JUMBO LUMP CRABCAKE SERVED WITH YUKON MASHED POTATOES & ROASTED **ASPARAGUS \$89** 

# Dinner for Two Special

FIRST COURSE - FAMILY STYLE **ANTIPASTO, BREAD & TOMATO PIE** 

#### **SECOND COURSE - SELECT TWO MIXED GREEN TOSSED SALAD** CLASSIC CAESAR SALAD **BLT WEDGE SALAD**

STRAWBERRY SPINACH SALAD THIRD COURSE - SELECT ONE 3 1/2 LB. WHOLE LOBSTER LOÁDED WITH CRABMEAT,



Or



38 OZ. TOMAHAWK STEAK TOPPED WITH CHOPPED SCALLOPS, SHRIMP, LOBSTER & CRABMEAT IN A GARLIC BUTTER SAUCE

FOURTH COURSE - SELECT TWO **CREME BRULEE WITH BERRIES** SICILIAN CANNOLI LIMONCELLO MASCARPONE CAKE **TIRAMISU** STRAWBERRY CHEESECAKE

\$179