

Specials

Home-Made Soups : Red Lentil Every Day!

Monday- Chicken Noodle **Tuesday-** Corn Chowder**new!* **Wednesday-** Mediterranean Barley

Appetizers, Salads, Small Plates & Pizza

Chicken & Broccoli Ravioli

Ravioli stuffed with chicken and broccoli served in a cream sauce .14

Strawberry-Pear Salad

Field greens topped with toasted pecans, dried cranberries, blue cheese, fresh strawberries and pear.11

Fried Oysters

Freshly shucked wild oysters lightly breaded then fried. 10

Eggplant Rollatini

Roasted eggplant thinly sliced stuffed with ricotta cheese and baked in our fresh marinara sauce.11

Seafood Portabella

Creamy and delicious! Stuffed with lobster crab and shrimp baked to perfection in our wood-burning oven. 15

Lobster Ravioli

Topped with chunks of lobster meat and smothered in our delicious blush sauce \$14

Entrees

Fresh Fish of the Day:Bronzino* (healthy choice)

A mild white Mediterranean fish baked in the wood burning oven

Finished in a lemon-caper-garlic sauce; Served with asparagus and mashed potatoes. 23

Mixed Grille

Chunks of grilled filet mignon (cooked medium), scallops and jumbo shrimp

Served with grilled vegetables, brown rice and Tahina Sauce. 21

Salmon Papardelle

Hand cut papardelle in our own tomato- cream sauce with chunks of grilled salmon, broccoli and grape tomatoes \$20

Athens Tilapia*(healthy choice)

Wood oven baked; topped with onions, kalmata olives, capers, and tomatoes in a marinara sauce. 20

Crab Cakes with Spinach

Jumbo Lump Crab Cakes served with mashed potatoes and a colorful spinach medley. 26

Filet of the Day

Grilled 10oz filet topped with sautéed onions & mushrooms. Served over garlic mashed potatoes. 25

Veal Parmesan

Tender Veal topped with provolone cheese and served on a bed of linguine marinara. 19

Lamb Filet

A delicious cut of lean lamb grilled and finished in a tasty Mediterranean style balsamic sauce with onions and mushrooms. Served with garlic mashed potatoes. 21