



a p p e t i z e r s

- calamari fritti:** squid delicately fried \$11
- moules marinière:** mussels in a garlic white wine sauce \$11
- maryland crab balls:** fried golden, our own sauce \$16
- classic shrimp cocktail:** lightly seasoned steamed shrimp with our own sauce \$11
- bacon wrapped shrimp:** with our own barbecue sauce \$13
- danish shrimp:** chilled, butterflied, blue-cream cheese stuffed, our own sauce \$13
- bruschetta:** toasted baguette, diced tomato, garlic, virgin olive oil, fresh basil \$8

s a l a d s

- mixed green salad:** our own vinaigrette \$8
- spinach salad:** mushrooms, bacon, red onion \$8
- caesar salad:** romaine lettuce, crouton, anchovy, our own dressing \$8
- tricolore salad:** radicchio, arugula, endive, our own vinaigrette \$8
- insalata mista:** boston, radicchio, arugula, tomato, cucumber, black olive, vinaigrette \$9

s o u p s

- soup of the day:** freshly made and always changing \$8
- strachiatella alla romana:** chicken broth, fresh spinach, egg, parmesan \$7

m a i n c o u r s e s

- traditional chesapeake bay crab cakes** \$33
- crab au gratin:** en casserole, baked with cheese \$27
- fresh rockfish:** grilled to perfection, pan seasoned, or blackened \$24
- salmon alla livornese:** fresh filet, black olives, capers, fresh plum tomato \$24
- flounder:** fresh filets, broiled or fried \$18
- stuffed flounder:** broiled, with crab imperial \$26
- golden fried fantail shrimp:** our own cocktail sauce \$18
- stuffed shrimp:** crab imperial, baked \$27
- seared scallops:** served in casserole with sizzling lemon herb butter \$23
- scallops champignon:** baked in marsala wine, mushrooms, cheese \$24
- broiled north atlantic lobster tails** \$42
- stuffed lobster:** crab imperial \$35
- delmonico steak:** tenderly marinated \$24
- blackened prime rib:** cajun seasoning \$24
- veal picatta:** scaloppine, capers, white wine, lemon \$23
- veal marsala:** medallions, marsala wine, mushroom, demi-glace \$25
- saltimbocca alla romana:** veal medallions, prosciutto, spinach, white wine, demi-glace \$28
- chicken divan:** delicately baked boneless breast, crisp broccoli spears, cheese sauce \$18
- chicken francaise:** thin sliced and battered, sautéed in white wine and lemon butter \$18
- fettuccine alla bolognese:** pasta in a classic meat sauce \$22
- fettuccine alla panna:** pasta, blackened chicken, romana cheese sauce \$24
- linguine frutti di mare:** pasta with an assortment of shellfish \$24
- farfalle with medallions of chicken:** vodka cream sauce, tomatoes, parmesan \$24
- capellini mare e monti:** shrimp sautéed with garlic, arugula, plum tomato, pasta \$24

d e s s e r t s

- peanut butter pie:** \$8 + ice cream \$10
- crème brûlée** \$7 + ice cream \$9
- cheesecake** \$7 + ice cream \$9
- flourless chocolate cake** \$7 + ice cream \$9
- ice creams and sorbet:** vanilla, chocolate, lemon \$5