

Appetizers

Burrata 14.

with melted plum tomato, toasted Tuscan bread extra virgin oil and fleur de sal

Oysters on the 1/2 Shell market price

Steamed Littleneck Clams 13.

Clam broth and drawn butter

Naked Jumbo Lump Crabmeat 16.

Jumbo Shrimp Cocktail 15.

Crispy Sushi Tuna Roll 15.

Wakame Salad

Plum-ginger sauce and chili lime dipping sauce

Roasted Beets 12.

with goat cheese, lemon and poppyseed vinaigrette

And toasted pistachios

Roasted Clams 13.

Garlic parsley butter, dusted with parmesan and garlic bread crumbs

Maine Lobster Macaroni and Cheese 16.

Orecchiette pasta, cheddar and gruyere cheeses and lobster meat baked in casserole

Eggplant Rollentini 11.

Suppli 7.

Risotto fritter filled with Fontina,

mozzarella, peas and basil -plum tomato sauce

Grilled Lamb Lolichops 16.

Goat cheese filled mushroom risotto cake,

pomegranate demiglaze

Cheese Plate market price

Salads

House Salad

small plate 4.5

large plate 9.

Baby greens, dried cranberries, toasted walnuts, crumbled gorgonzola cheese, roasted shallot vinaigrette

Caesar Salad

small plate 4.5

large plate 9.

Soup

Manhattan Clam Chowder

4.5

Soup of the day

4.5

Pasta

small plate/ large plate

Jumbo Lump Crabmeat with linguini

22.

28.

in a sauce of plum tomatoes, garlic and basil

Ragout of Beef Short Rib over fresh taggilitelli topped with

18.

25.

Claudio's ricotta cheese, fresh grated horseradish root

Whole Wheat Spaghetti

17.

23.

sautéed greens, roasted mushrooms and tomatoes

Shaved Sardinian gold cheese **add grilled sausage 5.**

Entrees– fall 09

8oz. Australian Cold Water Lobster Tail 42.

Twin 8oz. Lobster Tails 80.

can be prepared either broiled or French fried

Steamed new potato and cole slaw Topped with crab imperial add 16.

Jumbo Lump Crab cake

1 cake 16. 2 cakes 32.

Vegetable slaw, smashed potatoes, remoulade and Siracha

Jumbo Lump Crab Imperial 32.

Smashed potatoes and housemade cole slaw

Fried Jumbo Shrimp

4 shrimp/ 29. 2 shrimp/15

Sweet potato fries and housemade cole slaw

Grilled Yellowfin Tuna 28.

Vegetable Pad Thai

Walnut Crusted Salmon 27.

Roasted butternut squash, roasted Brussels sprouts, sage mustard cream

Warner's Bouillabaisse 35. 4oz. Cold water lobster tail add 14.

Shrimp, scallops, crabmeat, fish and whole clams in a traditional saffron broth,

Saffron aioli, basil confit and grilled Tuscan bread

Veal Chop Milanese 49.

Arugula, cherry tomatoes and Jalapeños shaved Sardinian Gold cheese, lemon vinaigrette

Double Cut Stuffed Pork Chop 28.

Stuffed with Granny Smith apple, Applewood smoked bacon and cheddar cheese

smashed sweet potatoes, Jack Daniels glaze

Center Cut Filet Mignon

8 oz. /35. 5oz./ 22.

Cipollini onion and marsala demi glaze, smashed potato and grilled portabella

12 oz. Strip Steak with Roasted Garlic and Black Pepper Compound Butter 32.

Sautéed greens with bacon simmered in tomatoes and garlic, roasted garlic smashed potatoes

Meatloaf (Veal, Beef & Pork) 17.

Mushroom and onion pan gravy, sautéed peas and carrots, smashed potatoes

1/2 Crispy Roasted Duck Grand Marnier Reduction 29.

Herbed Spaetzle, braised red cabbage, cranberry demi glaze

1/2 Roast Free Range Chicken under a Brick 26.

Orecchiette and broccoli rabe in Extra Virgin Olive oil and garlic (add sausage 5.)

sides 5. each– sautéed greens, grilled ,steamed broccoli,

baked potato, baked sweet potato, Orecchiette and broccoli rabe,

sweet potato fries, French fries, roasted Brussels sprouts,

roasted butternut squash

Plate sharing charge 7.

A gratuity of 20% may be added to parties of 8 or more.

We gladly accept all credit cards.

We appreciate your patience “good food takes time”

Bottled Beers:

Sam Adams 4.5
Yuengling 4. Heineken 5.
Bud 4. Corona 5.
Amstel Lite 5.
Coors Lite 4.
Miller Lite 4. Mic Ultra 4.
Clausthaler (na) 4.5
Stella Artois 5.
Chimay Ale, Grande Reserve
375 ml 6. 750 ml 12.
Smithwicks 5.
Magic Hat #9 5.

Live Music in Our Piano Room

Monday : Madeline Sandman and
Bill McGrady

Tuesday: Lew London and
Chris Sooy

Wednesday; Joe and friends

Thursday: Joe and friends

Friday: Lew London and Chris Sooy

Saturday: Joe Mancini

Sunday: Randy Friel & Sharon Sable

Kevin Kelly, Executive Chef

Warner Christy, Chef d'Cuisine

Pastry Chef, Michele Murphy

Start your own rumors

Visit our Oyster Bar

Open Nightly

