

APPETIZERS

SOUP 5/7 - SEAFOOD SOUP (WHEN SERVED) 6/8 - FRENCH ONION 8

HOT SEAFOOD ANTIPASTO

SHRIMP, SCALLOPS, CLAMS, MUSSELS, MUSHROOMS, ROASTED RED PEPPERS AND ARTICHOKE HEARTS IN A SHERRY MARINARA SAUCE. FINISHED WITH MELTED MOZZARELLA CHEESE AND FRIED EGGPLANT GARNISH 28

MOZZARELLA STUFFED MEATBALLS

HAND-PACKED MEATBALLS STUFFED WITH FRESH MOZZARELLA FINISHED WITH HOMEMADE MARINARA, ROMANO CHEESE AND BALSAMIC REDUCTION 15

LIGHTHOUSE CRAB CAKES

HAND-PACKED FRESH CRAB CAKES SERVED OVER MANGO SALSA. FINISHED WITH A SPICY TARRAGON AIOLI 16

HEIRLOOM BRUSCHETTA

QUARTERED HEIRLOOM CHERRY TOMATOES, MINCED GARLIC, RED ONION AND FRESH BASIL. FINISHED WITH BALSAMIC REDUCTION AND ROMANO CHEESE. SERVED WITH TOASTED FRESH HERB FOCACCIA CROSTINI 14

STEAMED CLAMS OR MUSSELS

A DOZEN LITTLE NECK CLAMS OR BLUE MUSSELS SERVED WITH MELTED BUTTER AND LEMON 12
BIANCO - FRA DIAVOLO - MARINARA 1

JUMBO SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE AND FRESH LEMON 12

SALADS

CHICKEN 4 - SHRIMP 6 - SALMON 6 - SCALLOPS 7 - STEAK TIPS 7 - AHI TUNA 6
SEITAN 5 - VEGGIE BURGER 5 - BEYOND BURGER 5 - TOFU 4

GARDEN SALAD 6/12 - CAESAR SALAD 8/14

APPLE & CANDIED WALNUT SALAD

MIXED GREENS TOPPED WITH SLICED GRANNY SMITH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, AND CRUMBLed GOAT CHEESE WITH HOMEMADE CHAMPAGNE VINAIGRETTE 15

AHI TUNA STRAWBERRY SALAD

MIXED GREENS WITH SLICED SEARED SESAME AHI TUNA, FRESH STRAWBERRIES, FETA AND TOASTED ALMONDS WITH HOMEMADE LEMON POPPY VINAIGRETTE 16

ROMAN CHEF SALAD

CREAMY BURRATA CHEESE AND JULIENNE ITALIAN CURED MEATS OVER A DRESSED MIXED GREEN SALAD WITH GRAPE TOMATOES, RED ONION, AND MARINATED ITALIAN VEGETABLES DRESSED WITH BALSAMIC GLAZE, ROASTED GARLIC OIL AND FRESH HERB FOCACCIA CROSTINI 16

FRIED OR THAI CALAMARI

CLASSIC FRIED CALAMARI WITH HOMEMADE MARINARA OR TOSSED IN THAI CHILI SAUCE WITH BANANA PEPPERS AND FRESH ARUGULA 16

EGGPLANT CAPRESE

CRISPY FRIED EGGPLANT LAYERED WITH OVEN ROASTED TOMATOES, FRESH MOZZARELLA AND BASIL, PLACED ON A ARUGULA AND ROASTED RED PEPPER SALAD. FINISHED WITH A ROASTED GARLIC OIL, BALSAMIC REDUCTION, AND ROMANO CHEESE 14

CRAB AND SPINACH ARTICHOKE DIP

FRESH CRAB MEAT FOLDED INTO HOMEMADE SPINACH ARTICHOKE DIP SERVED WITH TOASTED FRESH HERB FOCACCIA CROSTINI 15

AHI TUNA POKE

SESAME SEARED AHI TUNA STEAK OVER HOMEMADE MANGO SALSA WITH A HAJIKI BLACK SEAWEED SALAD AND FRIED WONTONS 14

BONELESS/BONE-IN WINGS

BONELESS CHICKEN THIGHS OR BONE IN WINGS TOSSED IN YOUR CHOICE OF SAUCE AND SERVED WITH HOMEMADE BLUE CHEESE DRESSING 14

SEITAN WINGS ALSO AVAILABLE

HOT - MEDIUM - MILD - BBQ - HONEY BOURBON BBQ
SESAME GINGER - THAI CHILI - GARLIC PARMESAN

SOUTHWEST COBB SALAD

MIXED GREENS LIGHTLY DRESSED WITH SRIRACHA RANCH TOPPED WITH SLICED RED ONION, HEIRLOOM CHERRY TOMATOES, CRUMBLed HARD BOILED EGG, CHOPPED CRISP BACON, ROASTED CORN AND SLICED AVOCADO 15

THAI SALAD

CRISP SHREDDED CABBAGE, FRESH ARUGULA, SLICED AVOCADO, DICED MANGO, JULIENNE CARROTS AND PEANUTS MIXED IN A SESAME GINGER DRESSING 15

ICEBERG WEDGE SALAD

CRISP ICEBERG LETTUCE WEDGES WITH CRISP BACON, CHERRY TOMATOES AND RED ONION DRESSED WITH HOMEMADE BLUE CHEESE DRESSING 14

MEDITERRANEAN GRAIN SALAD

MIXED GREENS WITH GRAINS, KALAMATA OLIVES, ARTICHOKE HEARTS, GARBANZO BEANS, TOMATOES, RED ONION, FETA CHEESE AND ALMONDS MIXED IN HOMEMADE BALSAMIC 15

ENTRÉES

ADD ALASKAN KING CRAB LEGS OR A LOBSTER TAIL TO ANY MEAL - MARKET PRICE
ADD A SIDE OF PASTA WITH YOUR CHOICE OF SAUCE - 8

SEAFOOD RISOTTO

SHRIMP, SCALLOPS AND LOBSTER IN A CREAMY
ALFREDO CORN RISOTTO 30

CIOPPINO

SAN FRANCISCO STYLE SEAFOOD STEW. 8 oz. LOBSTER
TAIL, SHRIMP, SCALLOPS, CLAMS AND MUSSELS IN OUR
CRUSHED POMODORO SAUCE, GARNISHED WITH AGED
PROVOLONE CHEESE AND GARLIC CROSTINI 38
ADD PASTA 2

FISH & CHIPS

HAND BREADED HADDOCK WITH FRENCH FRIES,
HOMEMADE COLESLAW AND VEGETABLE DU JOUR.
SERVED WITH YOUR CHOICE OF COCKTAIL OR TARTAR 24

CEDAR PLANK SALMON

8 oz. WILD CAUGHT, HAND CUT SALMON DUSTED IN
LEMON PEPPER SEASONING AND BAKED ON CEDAR WOOD.
SERVED WITH WILD RICE AND VEGETABLE DU JOUR 28

GRILLED SWORDFISH PANZANELLA

8 oz. WILD CAUGHT, HAND CUT GRILLED SWORDFISH
RESTED ON A MIXED GREEN SALAD MIXED WITH
HOMEMADE CROUTONS, ARUGULA, MARINATED
ANTIPASTO VEGETABLES, RED ONION, GARLIC OIL AND
BALSAMIC REDUCTION. FINISHED WITH ROMANO, AGED
PROVOLONE AND OVEN ROASTED TOMATO 28

CHILEAN SEA BASS OREGANATA

8 oz. WILD CAUGHT, HAND CUT CHILEAN SEA BASS
CRUSTED WITH FRESH OREGANO ITALIAN BREADCRUMBS
RESTED OVER A SHRIMP, GRAPE TOMATO AND FRESH BASIL
SCAMPI WITH CAPELLINI PASTA 36

SCALLOP & LOBSTER CAPRESE PASTA

PAN SEARED SEA SCALLOPS AND LOBSTER IN A LIGHT
LEMON PESTO SAUCE WITH CILIEGINE MOZZARELLA AND
GRAPE TOMATOES TOSSED WITH PAPPARDELLE PASTA.
FINISHED WITH ITALIAN BREADCRUMBS AND
BALSAMIC REDUCTION 32

ALASKAN KING CRAB LEGS

1 lb. WILD CAUGHT ALASKAN KING CRAB LEGS WITH
POTATO AND VEGETABLE DU JOUR. SERVED WITH MELTED
BUTTER AND A FRESH LEMON WEDGE - MP

SEAFOOD STUFFED LOBSTER TAILS

TWO 8 oz. LOBSTER TAILS WITH CRAB AND SCALLOP
STUFFING. SERVED WITH POTATO AND VEGETABLE DU JOUR,
MELTED BUTTER AND A FRESH LEMON WEDGE - MP
PLAIN BROILED LOBSTER TAILS ALSO AVAILABLE

CHICKEN OR EGGPLANT PARMESAN

HAND BREADED CHICKEN BREAST OR EGGPLANT
WITH MELTED MOZZARELLA AND ROMANO, HOMEMADE
MARINARA AND SERVED OVER CAPPELLINI 24/20
MAKE IT A SORRENTO 4

SUPERFOOD BOWL

ANCIENT GRAINS WITH OVEN ROASTED BRUSSEL SPROUTS
AND CAULIFLOWER, DICED SWEET POTATOES,
FRESH ARUGULA, SLICED AVOCADO AND A PLANTAIN
GARNISH. FINISHED WITH A CAJUN THAI REMOULADE 20
CHICKEN 4 - SHRIMP 6 - SCALLOPS 7 - STEAK 7 - SEITAN 5 - TOFU 5

CHICKEN PEPE

A UNIQUE BLEND OF GRILLED CHICKEN, BANANA PEPPERS,
ROASTED RED PEPPERS, ARTICHOKE HEARTS AND BLACK
OLIVES IN A WHITE WINE LEMON CAPER SAUCE. SERVED
OVER WILD RICE AND SAUTEED SPINACH 26
SUBSTITUTE SEITAN 2

SMOKED GOUDA CHICKEN ROULADE

THIN CHICKEN CUTLET ROLLED WITH SMOKED GOUDA
CHEESE, ROASTED RED PEPPERS, RED ONION AND SPINACH
SERVED OVER ANCIENT GRAIN AND VEGETABLE DU JOUR 26

PORK OSSO BUCCO POMODORO

BRAISED PORK SHANK DIPPED INTO OUR HOMEMADE RED
SAUCE AND NESTED AROUND BUCATINI PASTA. FINISHED
WITH BALSAMIC REDUCTION, PESTO AND ROMANO 28

STEAK TIPS

HAND CUT MARINATED STEAK TIPS FINISHED WITH
A ROASTED GARLIC AND ROSEMARY AU JUS REDUCTION.
SERVED WITH POTATO AND VEGETABLE DU JOUR 28
ADD 8 oz. LOBSTER TAIL MP ADD A CRAB CAKE 8

NY STRIP STEAK



12 oz. HAND CUT PRIME NY STRIP TOPPED WITH A FRESH
CITRUS AND HERB COMPOUND BUTTER. SERVED WITH
POTATO AND VEGETABLE DU JOUR 34

FILET AU POIVRE



8 oz. HAND CUT FILET MIGNON FINISHED WITH A FRESH
PEPPERCORN COGNAC CREAM SAUCE. SERVED WITH
POTATO AND VEGETABLE DU JOUR 36

SLOW ROASTED PRIME RIB



SLOW ROASTED CERTIFIED ANGUS BEEF® PRIME RIB
SERVED WITH AU JUS, POTATO AND VEGETABLE DU JOUR
KING CUT (16 oz.) 28 QUEEN CUT (12 oz.) 26

PASTABILITIES

CHOOSE ONE OF OUR PASTAS ALONG WITH ONE OF OUR HOMEMADE SAUCES

18

PASTAS

CAPELLINI
BUCATINI
CAVATAPPI
PAPPARDELLE
RISOTTO
LOBSTER RAVIOLI 4
CHEESE TORTELLINI 2
GLUTEN FREE PASTA 2

SAUCES

MARINARA
ALFREDO
ALA VODKA
AGLIO E OLIO
CRUSHED POMODORO
SCAMPI
FRA DIAVOLO
BOLOGNESE 4

ACCOMPANIMENTS

ADD AS MANY ACCOMPANIMENTS AS YOU DESIRE TO PUT YOUR SIGNATURE ON THE DISH

CHICKEN 4
STEAK TIPS 7
SAUSAGE 4
BACON 4
MEATBALLS 4
STUFFED MEATBALLS 5
SEITAN 5

BROCCOLI 1
ASPARAGUS 2
KALAMATA OLIVES 1
MUSHROOMS 2
BANANA PEPPERS 2
VEGGIE BURGER 5

ARTICHOKE HEARTS 2
FEATHERED ONIONS 1
ROASTED RED PEPPERS 2
CHERRY TOMATOES 1
ANCHOVIES 2
BEYOND BURGER 5

LOBSTER 12
SCALLOPS 7
SALMON 6
SHRIMP 6
CLAMS 6
MUSSELS 5
TOFU 5

SURF & TURF

CREATE YOUR OWN COMBINATION FROM OUR SEAFOOD AND MEAT SELECTIONS

SERVED WITH POTATO AND VEGETABLE DU JOUR

ASK YOUR SERVER FOR CURRENT MARKET PRICE

TWIN LOBSTER TAILS
ALASKAN KING CRAB LEGS
CHILEAN SEA BASS
CEDAR PLANK SALMON
GRILLED SWORDFISH
PAN SEARED SCALLOPS

FILET MIGNON
NY STRIP
STEAK TIPS
CHICKEN ROULADE
PORK OSSO BUCO
PRIME RIB

SANDWICHES

FRENCH FRIES 4 - SWEET POTATO FRIES 5 - EGGPLANT FRIES 5 - ONION RINGS 5

NEW ENGLAND LOBSTER ROLL

CHILLED NORTH ATLANTIC LOBSTER MEAT TOSSED IN A CITRUS AIOLI SERVED ON A TOASTED NEW ENGLAND STYLE BRIOCHE ROLL WITH LETTUCE AND FRESH SCALLIONS - MARKET PRICE
ALSO AVAILABLE BUTTER POACHED

SOFT SHELL CRAB BLT

HAND BREADED WILD CAUGHT BLUE CRAB WITH CRISPY BACON, LETTUCE, TOMATO AND RED ONION ON A TOASTED BRIOCHE BUN WITH A LEMON CAPER REMOULADE 16

GRILLED SWORDFISH SANDWICH

8 oz. WILD CAUGHT GRILLED SWORDFISH ON A TOASTED BRIOCHE BUN WITH FRESH ARUGULA AND RED ONION WITH CILANTRO LIME AIOLI 18

MARYLAND SALMON BURGER

HAND PACKED AND PAN SEARED MARYLAND STYLE SALMON CAKE SERVED ON A TOASTED BRIOCHE BUN WITH ARUGULA, SLICED TOMATO AND RED ONION WITH CAJUN THAI REMOULADE 16
ALSO AVAILABLE BLACKENED

BEYOND BURGER



100% PLANT BASED BURGER SUBSTITUTE THAT LOOKS, COOKS AND TASTES JUST LIKE THE REAL THING. PREPARED ON A TOASTED PRETZEL BUN WITH FRESH ARUGULA, SLICED TOMATO AND RED ONION SERVED WITH SWEET POTATO FRIES 16
HOMEMADE VEGGIE BURGER AVAILABLE
VEGAN CHEESE AVAILABLE 1

CHEESE 1 - BACON 1 - AVOCADO 2
ONIONS 1 - MUSHROOMS 1

TURKEY APPLE BACON MELT

HICKORY SMOKED TURKEY, GRANNY SMITH APPLES, CRISP BACON, HONEY BOURBON BBQ SAUCE AND SMOKED GOUDA ON TOASTED WHEAT BREAD 15

BLACKENED CHICKEN AVOCADO

BLACKENED CHICKEN BREAST ON A TOASTED PRETZEL BUN WITH ARUGULA, SLICED TOMATO, RED ONION AND SLICED AVOCADO. FINISHED WITH SRIRACHA RANCH 16

PRIME RIB MELT



THINLY SHAVED CERTIFIED ANGUS BEEF® PRIME RIB, SAUTEED ONIONS AND MUSHROOMS, CHEDDAR CHEESE AND ROASTED GARLIC HORSERADISH AIOLI ON TOASTED WHITE BREAD WITH AU JUS 16

ITALIAN STYLE QUESADILLA

A BLEND OF JULIENNED PROSCIUTTO, SOPPRESSATA, CAPICOLA AND SALAMI WITH MOZZARELLA CHEESE AND FRESH BASIL INSIDE OF A SUNDRIED TOMATO TORTILLA. FINISHED WITH BALSAMIC REDUCTION AND ROMANO CHEESE. SERVED WITH HOMEMADE MARINARA SAUCE 15

BLACK ANGUS BURGER



8 oz. CERTIFIED ANGUS BEEF® ON A TOASTED BRIOCHE BUN WITH LETTUCE, SLICED TOMATO, RED ONION AND A FRIED ONION GARNISH 14
HOMEMADE VEGGIE BURGER AVAILABLE
VEGAN CHEESE AVAILABLE 1

CHEESE 1 - BACON 1 - AVOCADO 2
ONIONS 1 - MUSHROOMS 1

THE POPOLIZIO

THINLY SHAVED PROSCIUTTO, CAPICOLA, SALAMI, AND SOPRESSATA WITH PROVOLONE CHEESE, ROASTED RED PEPPERS, LETTUCE, TOMATO AND RED ONION. FINISHED WITH BALSAMIC REDUCTION AND SERVED ON A TOASTED FRESH HERB FOCACCIA ROLL 15