

Features

TABLE SHARES

Crab Cakes \$21

2 jumbo lump cakes served with a spicy chipotle sauce

Sautéed Vongole \$16

Little necks sautéed in a seafood & tomato broth served with garlic toast points

Buffalo Wings \$16

Served with blue cheese dressing & celery sticks

Marinated Grilled Lamb Lollipops 2 - \$26 ~ 3 \$31 ~ 4 - \$36

Served with vegetable risotto & mixed greens

Street Tacos \$17

2 tortillas topped with chorizo, ground beef, tomatoes, feta cheese & Bermuda onion, topped with chipotle mayo

ENTREES

Fresh Beef Short Rib Ravioli (5) \$28

Served in a braised tomato & Bolognese sauce with Stracciatella cheese

Parmesan Crusted Chicken \$32

Served over a bed of fettuccini alfredo with broccoli florets

Filet Mignon \$48

10 oz filet topped with Boursin cheese & veal demi-glace Served with creamy whipped potatoes & sauteed vegetables

Pan-Seared Sesame-Crusted Tuna Steak \$38

(Served rare) accompanied with a marinated seaweed salad, pink pickled ginger, wasabi, steamed Jasmine rice & finished with a balsamic reduction

Chicken, Rabe & Fusilli \$30

Shredded chicken, rabe & fresh fusilli tossed in a white wine sauce

Marina Salmon \$36

Salmon stuffed with cinnamon apples & brie drizzled with a citrus glaze served over a bed of orzo

Veal Short Rib \$34

Served with a creamy polenta

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% Gratuity May Be Added To Parties Of 8 Or More.