## Starters <br> Lobster Bisque 9

Brandy scented lobster cream with a hint of truffle, tender lobster meat, herb crouton

## French Onion Soup 6

Signature onion blend with mozzarella, fontina and Swiss
Lobster Mac and Cheese Au Gratin 13
Lobster meat and orecchiette baked in a truffle scented cream, topped with a three cheese gratinee Soutbwest Cbicken Spring Rolls 8
Grilled chicken, cheddar, black beans, corn, salsa fresco and chipotle mayo
Jumbo Lump Crab Cakes 11
Grilled pineapple salsa, Cajun remoulade
Chicken Meatballs 7
Sweet and spicy hoisin-sesame glazed with carrot-scallion slaw
Tuna Tartare 9
Sushi grade Ahi tuna, avocado, crispy wonton chips, spicy mayo, soy caramel
Fried Calamari 9
Crispy corn meal crusted calamari choice of: Marinara or Thai chili glazed
Baked Clams Casino (6) 9
Fresh little necks, bacon, bell peppers, garlic butter
Tango Tango Shrimp 12
Crunchy jumbo shrimp tempura with salsa fresco and sweet chili sauce
Belgian Mussels and Frites 11
Prince Edward Island mussels steamed with garlic, lager and a touch of cream with pommes frites and smoked tomato aioli

## Salads <br> Chopped Caprese 9

Chopped romaine hearts, fresh mozzarella. roasted peppers, grape tomatoes, cucumbers, red onion,
sundried tomatoes, balsamic vinaigrette and an asiago cheese crisp
Walnut and Goat Cheese 8
Baby greens with sundried cranberries, candied walnuts, goat cheese and raspberry vinaigrette
The Wedge 8
Iceberg lettuce, bacon, tomato, red onion, crumbled bleu and Italian vinaigrette

## Apple Gorgonzola 9

Radicchio, baby arugula, romaine, sliced apples, gorgonzola, toasted almonds, red onion, champagne vinaigrette

Caesar 7
Classic crisp romaine, jumbo garlic croutons and shaved parmesan, creamy parmesan lemon dressing
Cbadwick 7
Mixed greens, carrots, red onion, grape tomatoes, cucumbers, croutons and balsamic vinaigrette

## Pasta/Risotto

Mott Street Shrimp 12/22
Rigatoni pasta tossed with sautéed shrimp, fresh tomato-cream, basil, chili pepper flakes Mild- Medium-Hot!!!
Lobster Stuffed Ravioli 12/22
Shrimp, broccoli, diced tomato in a lobster cream
Homemade Potato Gnocchi 10/19
With Italian sausage, baby spinach, fresh mozzarella, plum tomato-basil sauce Three Paisanos 12/22
Penne tossed with shrimp, sausage, broccoli rabe, tomato concasse and EVOO, topped with shaved asiago
Risotto Gourmand 14/26
Creamy arborio risotto with lobster meat, shrimp, scallops, lump crab meat and truffle scented cream

## Entrees

All entrees include vegetables of the season and your choice of: potato croquette, garlic mashed potatoes, whipped sweet potatoes, pommes frites and vegetable rice pilaf

## Simply Grilled

Paired with Your Choice of Sauce

Filet Mignon 6 oz. or 11 oz. 26/35
Black Angus NY Strip 34
Veal Chop 30
Atlantic Salmon 22
Frenched Cbicken Breast 20

## Béarnaise

Brandy Pepper Cream
Garlic Lemon Aioli
Port Wine Reduction
Madeira Demi Glace

Surf and Turf 36
6 oz. Filet Mignon paired with a 5 oz . Lobster Tail

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\frac{\text { Land }}{\text { Lamb } 32}
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Dijon-panko crusted rack of lamb with fine herbs, port wine reduction Veal Chop 30
Lightly breaded topped with prosciutto and melted fontina, Madeira demi glace
Duck 25
Crispy, slow roasted half duck with fig glaze
Stuffed Pork Chop 22
14 oz . rib chop stuffed with fontina and prosciutto, finished with a brandy pepper cream sauce
Pork Chop Fresco 20
Parmesan breaded, topped with Madeira wine sauce, melted mozzarella, diced tomatoes
Cbicken Bruschetta 19
Grilled or Crispy
Topped with a salad of tomatoes, fresh mozzarella, basil, roasted peppers, red onion and balsamic drizzle
Chicken Portofino 19
Panko-parmesan coated boneless breast of chicken topped with broccoli, and melted mozzarella, Madeira demi glace

Sea
Cedar Planked Salmon 22
Herb rubbed salmon roasted on a cedar plank with a light lemon-basil coulis
Sesame Crusted Tuna 26
With soy caramel, wasabi whip
St. Peter's Fish 22
Crowned with lobster meat, toasted bread crumbs, chardonnay lobster butter with lemon
Sea Scallops 25
Pan seared, Thai-coconut-curry, scallions, toasted sesame
Fruits d'Mare 25
Shrimp, mussels, scallops, light tomato white wine sauce, tossed with linguini fini, rustic bread
Crabmeat Crusted Garlic Shrimp 28
Sautéed jumbo shrimp topped with jumbo lump crab meat and toasted parmesan bread crumb, with a garlic butter-parsley champagne sauce

## On The Side

Creamed or Sautéed Baby Spinach Broccoli Rabe with Garlic and Oil
Mushrooms Sautéed in Garlic-Herb Butter Pommes Frites with Remoulade Sweet Potato Fries with Molasses Mayo Smashed Cheddar Potato Au Gratin with Chives Crispy Onion Strings with Chipotle Mayo

Substitution 4 Ala Carte 6
$18 \%$ Gratuity for parties of 8 or more

