

# ZIO FRAEDO'S

FINE CONTINENTAL CUISINE *On the Water*

## Appetizers

Jumbo Prawn Cocktail (5)	\$12.95	Lumpia Shanghai (10 pieces)	\$10.95	Potato Skins (6 pieces)	\$8.95
Bay Shrimp Cocktail	\$9.95	Buffalo Chicken Wings	\$10.95	French Fries	\$4.95
Crab Cakes (2)	\$13.95	(10 pieces) With sauce on side: Teriyaki, Bleu Cheese, Balsamic Reduction or BBQ		Sweet Potato Fries	\$7.95
Steamed Clams	\$16.95	Chicken Strips (4 pieces)	\$10.95	Onion Rings	\$7.95
Bruschetta (7 pieces)	\$7.95	With sauce on side: Teriyaki, Bleu Cheese, Balsamic Reduction or BBQ		Fried Zucchini	\$7.95
Garlic Bread	\$4.95	Big Three	\$18.95	Fried Ravioli	\$10.95
Cheesy Garlic Bread	\$5.95	Calamari, toasted ravioli & zucchini.		Mozzarella Sticks	\$9.95
Coconut Prawns (5 pieces)	\$13.95	Arancini (7 pieces)	\$8.95	Fried Mushrooms	\$7.95
Garlic Prawns Saute (5 pieces)	\$13.95	Italian Fried Rice Balls with mozzarella, served with Marinara sauce		Bleu Bacon Stuffed Mushrooms (8 pieces)	\$9.95
Calamari Fritti (with or without Jalapeño)	\$10.95				

## Soups & Dinner Salads

Add grilled chicken \$4, basa \$5, prawns (3) \$6, or salmon \$7 to any salad

Soup of the Day	Cup \$5.00	Crispy Chicken BLT Salad	\$15.95	Southwest Chicken Salad	\$15.95
	Bowl \$6.50	Mixed Greens tossed with ranch, tomatoes, & bacon and topped with sliced crispy chicken		Mixed greens topped with black beans, corn, and a grilled chicken breast. Served with a BBQ ranch dressing	
Clam Chowder	Cup \$5.50	Zio Salad	\$13.95	Cilantro Lime Salad	\$13.95
	Bowl \$7.50	Mixed Greens tossed with a raspberry vinaigrette, seasonal fruit, caramelized walnuts and topped with crumbled bleu cheese		Mixed greens, feta and red onions tossed with cilantro lime vinaigrette	
Shrimp Louie	\$17.95	Ensalada Caprese	\$9.95	Cranberry Spinach Salad	\$13.95
Mixed Greens topped with bay shrimp and thousand island dressing on the side		Sliced fresh mozzarella, tomato & basil drizzled with extra virgin olive oil and balsamic reduction		Add Blackened Basa (swai)	\$5.00
Crab Louie	\$20.95	Chinese Chicken	\$15.95	Wedge Salad	\$14.95
Mixed Greens topped with crab and served with thousand island dressing on the side		Napa Cabbage & mixed green tossed in a special ginger soy dressing with a little kick		Iceberg topped with bacon, tomato, Bleu cheese dressing, crumbled bleu cheese and balsamic reduction	
Cobb Salad	\$16.95	Mediterranean	\$13.95	Caesar	\$19.95
Mixed Greens topped with diced chicken, bacon, egg, tomato and cucumber. Served with a Dijon vinaigrette		Mixed Greens tossed with kalamata olives, mushrooms, crumbled feta and tossed in a balsamic vinaigrette		Housemade & prepared tableside for two	
Warm Spinach Salad	\$13.95			Side Caesar	\$8.95
Slightly warmed Baby Spinach with toasted almonds, mushrooms, crumbled bacon & feta tossed in an apple cider vinaigrette				Mixed Green Salad	\$7.95

## Pasta

Add grilled chicken \$4 or salmon \$7

Zio's Vermicelli Putanesca	\$16.95	Penne Mediterranean	\$15.95	Fettuccini, Penne, Angel Hair, Spaghetti or Bowtie	\$14.95
Artichokes, garlic, basil, chopped tomatoes and capers		Penne pasta with artichokes, kalamata olives, pepperoncini, sundried tomatoes, and feta in olive oil		Ravioli (beef or cheese) or Cheese Tortellini	\$15.95
Fettuccini Carbonara	\$17.95	Fettuccini Florentine	\$15.95	Choice of Sauce:	
Garlic parmesan crême sauce with peas & pancetta		Sautéed green onions, spinach, mushrooms, and garlic in a cream sauce tossed in fettuccini noodles topped with diced tomatoes		Pesto, Marinara, Alfredo, Bolognese, Arrabiata (spicy)	
Fettuccini with Chicken & Mushrooms	\$17.95	Shrimp and Crab Linguini	\$22.95	Additions (on the side):	
Classic Fettuccini Alfredo with grilled chicken & mushrooms		Crab and jumbo prawns sautéed in olive oil and fresh garlic, tossed with alfredo sauce and served over linguini		Prawns (3)	\$6.00
Artichoke & Spinach Ravioli	\$15.95	Spaghetti Messina	\$19.95	Meatballs	\$4.00
In a creamy lemon sauce		Spaghetti noodles in a white wine sauce with a hint of lemon sautéed with prawns & asparagus		Chicken	\$4.00
Fresh Clams in Linguini	\$18.95			Italian Sausage	\$5.00
Red marinara sauce or white wine sauce				Salmon	\$7.00

## Create Your Own Pasta Dish



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*Your Hosts: Tony LoForte, Jr. and Sherry LoForte*

## Chicken

**Chicken Toscana \$17.95**  
*Chicken breast topped with artichokes and mushrooms a cream sauce, served with garlic mashed potatoes*

**Chicken Parmigiana \$17.95**  
*Breaded chicken breast topped with mozzarella cheese and marinara, served with angel hair pasta*

**Chicken Parmigiana Alfredo \$17.95**  
*Breaded chicken breast topped with mozzarella cheese and alfredo, served with angel hair pasta*

**Chicken Marsala \$17.95**  
*Chicken breast sautéed in marsala wine with mushrooms and green onions, served with garlic mashed potatoes*

**Chicken Piccata \$17.95**  
*Chicken breast sautéed with white wine, lemon caper sauce, served with angel hair pasta*

**Chicken Cordon Bleu \$19.95**  
*Chicken breast stuffed with cheese and ham topped with a morney sauce, served with garlic mashed potatoes*

**Chicken Caprese \$18.95**  
*Grilled chicken breast topped with melted mozzarella, basil, tomatoes and balsamic reduction and served on angel hair pasta*

## Seafood

*Served with rice pilaf and vegetables unless otherwise stated*

**Calamari Steak \$16.95**  
*Tender Calamari Steak dipped in egg batter and topped with garlic butter*

**Filet of Salmon \$21.95**  
*Pan Seared and served with a garlic butter sauce*

**Filet of Petrale Sole \$18.95**  
*Pan Seared and served with a white wine lemon caper sauce*

**Filet of Basa (swai) \$15.95**  
*Blackened or Panko fried*

**Filet of Petrale Sole \$20.95**  
**Almondine**  
*Pan-seared with white wine sauce, topped with almond slivers*

**Prawns or Scallops Dore \$22.95**  
*Pan Seared, lightly breaded served in a lemon sauce with capers*

**Scalone Steak \$19.95**  
*Scallop and Abalone patties topped with a garlic butter sauce*

**Scampi \$23.95**  
*Jumbo Prawns or Scallops sautéed in butter, lemon, olive oil and garlic*

**Captains Platter \$24.95**  
*Fried Prawns, scallops and clams served with french fries*

**Fish & Chips \$19.95**  
*Beer-battered Icelandic Cod served with french fries*

## Beef

*Served with garlic mashed potatoes and steamed vegetables. Add a side of sautéed mushrooms to any of the Beef entrées for \$3.00*

**Filet Mignon**  
*Choice center cut, perfectly char-fired*  
**8 oz. \$30.95**  
**12 oz. \$36.95**

**Aged New York Steak \$28.95**  
*12 ounce, choice center cut, corn fed grilled to order*

**Brochettes of Beef \$27.95**  
*Grilled filet tips and vegetables in a bordelaise sauce served over a bed of rice pilaf*

**Tournados of Beef \$31.95**  
*Mashed potatoes topped with 2 Garlic crostinis and 2 filet medallions and béarnaise sauce*

## Other Specialties

**Angus Burger \$13.95**  
*½ pound charbroiled burger served with french fries*  
Add Choice of Cheese \$1.50  
Add Bacon \$2.00  
Add Grilled Onions \$1.00  
Add Avocado \$2.00  
Add Grilled Mushrooms \$1.50

**Eggplant Parmigiana \$16.95**  
*Breaded eggplant topped with mozzarella cheese and marinara, served with angel hair pasta*

**Veggie Burger \$11.95**

*Make it a memorable affair...*

*Waterfront Private Rooms available for any occasion. Weddings, Anniversaries, Birthdays and Memorials.*



*Off-site catering also available For more information, please ask your waiter*

*Split Fee \$3.00 • Cake Cutting Fee \$2 • Corkage Fee \$12  
No more than three separate checks per table  
Applicable Sales Tax Added to All Food and Beverage Items  
A 20% gratuity will be added for groups of six or more.  
Reminder: Please silence your cell phone.*

