APPETIZERS

Jumbo Crispy Shrimp 15

Fresh caught, garlic, parmesan, melted butter

Crab Cakes 14

Maryland crab, celery, brown mustard

Ahi Tuna Tacos 14

Corn tortilla, avocado, cabbage, fresh lime juice, cliantro

Buffalo Wings 9

Buffalo sauce, blue cheese crumbs

Thai Chicken Skewers 12

Mango, lemongrass, garlic, chili

Pulled Pork Sliders 10

Pork shoulder, bacon, light-brown sugar, brioche bun

Stuffed Potato Skins 9

Locally growned potatoes, aged cheddar, bacon

Stuffed Mushrooms 10

Lump crab stuffing, lemon butter, white wine

ENTREES

Eggplant Parmesan 25

Rich baked tomatoes, stuffed zucchini, pine nuts

Seared Scallops 36

Asian greens, ginger, plum relish

Poached Lobster 42

Olives, pine nuts, preserved peaches

Grilled Bluefish 27

Grilled clams, bacon, garlic potatoes, cucumber sauce

Smoked Baby Chicken 29

Walnuts, beets, blue cheese

Grilled Swordfish 37

Swordfish fritters, capers, melted butter sauce

Brown Sugar Lamb Rack 40

Black olives, rosemary mashed potatoes

Slow Roasted Duck 39

Kale, roasted fingerlings, green olives

Grilled Sirloin Steak 43

Portabella mushrroom, arugula, parmeson, truffle oil

SIDES

Summer vegetables 8

Crispy fingerlings 6

Local lettuces 13

Wilted greens 7

Roasted Corn 8

Shaved farm vegetable salad 14

Fried Pickles 7

Pan seared mushrooms 9

Roasted stuffed squid 16

Garlic Mashed Potatoes 8

Caponata 8

Prosciutto di Parma 16

DESSERTS

Selection of Artisanal Cheeses 16

Sheep, goat, and cow milk cheese - each

Pecan Ice Cream Tart 10

Chocolate sauce, bacon pecan crust

chosen daily

Fruit Sorbet 8

Selection of seasonal sorbet

Coconut Cream Pie 10

Caramel sauce, whipped cream

Cornbread Pain Perdu 10

Cornflake crumbs, buttermilk ice cream

Rhubarb Galette 11

Caramel, crème fraîche

SANDWICHES

BLT 9 Peanut Butter + Jelly 8 Reuben 11

Club 10 Grilled Cheese 7 Sloppy Joe 10

Dagwood 10 Monte Christo 12 Italian Salami 10

LUNCH PLATES

The Luna 8.95

Salami, prosciutto, ham, turkey, provolone cheese, home made pesto.

To any sandwich or salad

Avocado +0.95

The Caruso 8.95

Prosciutto, fresh mozzarella, tomato, home made pesto.

To any sandwich or salad

Avocado +0.95

Vegetarian Plates

The Copacabana 8.95

Fresh mozzarella, artichoke hearts, sun dried tomato, pesto.

To any sandwich or salad

Avocado +0.95

The Milano 8.95

Ham, swiss cheese, pickles, honey mustard, mayo.

To any sandwich or salad

Avocado +0.95

The Roma 8.95

Turkey, asparagus, roasted red pepper, provolone cheese, pesto.

To any sandwich or salad

Avocado +0.95

The Florence 8.95

Roasted eggplant, zucchini, squash, onions, roasted red pepper, pesto. Cheese upon request.

To any sandwich or salad

Avocado +0.95

The Lazio (or, the BLT!) 8.95

Bacon, lettuce, tomato with choice of turkey or chicken with mayo.

Extra

Avocado +0.95

SPECIALS

Three E	gg Ome	ete 7.5

Three egg omelete, hash browns

Include any of the following:

Cheddar Cheese Red Peppers

Mushrooms Substitute egg beaters +2

Pancakes 8

Stack of pancakes, whipped cream, maple

syrup

Pancake Types

Chocolate Chip Banana Rasberry

Eggs Benedict 9

English muffin, local ham, poached eggs,

hollandaise

Include any of the following:

Spinach Crab

Lobster Breakfast Market

Weighing between 1 and 1.25 lbs, and served with a side of three sample eggs, done your way.

COCKTAILS

Mimosa 8 Bloody Mary 8

Screwdriver 8

Breakfast Martini 10

Poinsetta 8

COFFEES AND TEAS

French Roast Coffee 2.5

Tangerine Mimosa 9

Earl Grey or Decaffeinated Green

Green Tea 2

Blue Bottle Espresso 3

Tea 2

White Tea 2

Jasmin Tea 2

Iced Tea 1.5

WHOLESOME DRINKS

Crispin's English Cider 5

Fruit Juice, Fresh Squeezed 4

Blueberry Power 5

Cumberland Farms Milk 2

Carrot Juice 4

Wheatgrass Shot 3