

## Appetizers

## **Italian Antipasto**

Imported buratta, speck ham, giardiniera, olives & grilled vegetables 35

## **Seafood Floatilla**

Local oysters, top neck clams, Jumbo shrimp cocktail, Tuna tartare, calamari and scungelli salad 49

## **Maryland Crab Cakes**

crispy, topped with mango salsa, side of tartar sauce 22

## **Christmas Platter**

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella & tomatoes 33

## **Prime Rib Bites (GF)**

Sliced prime rib, asparagus, prosciutto, mozzarella, cabernet reduction 22

## **Stuffed Baked Clams**

Topped with garlic butter & toasted breadcrumbs 19

## **Grilled Octopus (GF)**

Avocado vinaigrette, chorizo, potato hash 22

# Soup & Salad

Seafood Bisque Cream of Mushroom with truffle & chive 12

Caesar Salad 13

Beet Salad Salad 13

## Entrees

## **Grilled Lamb Chops**

With a chimichurri sauce and garlic mashed potatoes 50

#### **Boneless Prime Rib** (GF)

Herb encrusted. With au jus & a side of creamy horseradish sauce 55

#### **Broiled Seafood Platter**

shrimp, sea scallops, stuffed flounder, lobster tail, baked clams, lemon & compund butter, with a side of rice 55

## **Half Roasted Chicken**

Sun dried tomato garlic rub & pan gravy. Served with Santa Fe rice 35

#### **Roasted Stuffed Duck**

Semi-boneless ½ duck,
With apple pecan stuffing
& a blueberry port reduction served
with a side of sweet potato fries 46

### **Grilled Filet Mignon (GF)**

Served with mixed vegetables and garlic mashed potatoes with a cabernet reduction 55

## **Braised Short Rib** (GF)

in a red wine rosemary sauce, over garlic mashed potatoes 45

#### Cauliflower Steak (V, GF)

Served with roasted red pepper sauce & a side of grilled asparagus 38

#### **Chilean Sea Bass**

Potato encrusted, crab & corn sauce, served with steamed spinach & rice 45

## Campanella Ala Vodka

Our signature pancetta creamy pink ala vodka sauce with grilled chicken with peas and carrots 42