

APPETIZERS

BURRATA BRUSCHETTA

Creamy Fresh Burrata Surrounded By Chopped Tomatoes, Onions, Garlic, And Sweet Basil. Served With Crispy Crostinis And House-Made Pesto - 20

CRAB CAKES

Handcrafted With Sweet Blue Crab Meat, Diced Onions, Panko Breadcrumbs, And A Touch Of Old Bay Seasoning. Pan-Seared To A Golden Crisp And Served With House-Made Remoulade - 18

SOUP & SALADS

ITALIAN WEDDING

7

CHOPPED ANTIPASTO

Mixed Lettuces, Salami, Capicola, Mortadella, Provolone, Pepperoncini, Olives, Cucumber & Tomatoes - 15

TRADITIONAL CAESAR

Crisp Romaine, Croutons, Cracked Black Pepper, Parmigiano & Anchovies 8

ENTREES

TRUFFLE FILET MIGNON

8 oz Center-Cut Filet Mignon, Grilled To Perfection And Finished With Luxurious Truffle Butter. Served With Garlic Mashed Potatoes And Roasted Brussels Sprouts - 52

PESCE POMODORO

A Coastal Medley Of Shrimp, Salmon, Cod, Mahi, And Grouper, Simmered In A Rustic Pomodoro Sauce And Tossed With Pappardelle Pasta - 38

DOUBLE CUT PORK CHOP

16 oz Bone-In Double-Cut Pork Chop, Grilled To Perfection And Finished With A Rich Blackberry Balsamic Glaze. Served With Roasted Brussels Sprouts And Garlic Mashed Potatoes - 36

SICILIAN AHI TUNA

Pan-Seared Ahi Tuna, Topped With Briny Capers, Roasted Tomatoes, Sliced Olives, Red Onions, And A Splash Of Fresh Lemon Juice. Served with Penne Pasta and Grilled Asparagus - 42

RIGATONI BOLOGNESE

Rigatoni Pasta Tossed In A Slow-Simmered Ragu Of Pork, Beef, And Veal - 22

CACIO E PEPE CHICKEN

Tender Braised Lemon Chicken Finished With A Creamy Cacio e Pepe Sauce Of Pecorino Romano And Cracked Black Pepper. Served with Penne Pasta and Chef's Vegetables -30

EGGPLANT PARMIGIANO

Crispy Fried Eggplant Layered With Melted Mozzarella, Parmigiano Custard, And House-Made Marinara Sauce. Served with Penne Marinara and Chef's Vegetables - 25

PAN-SEARED HALIBUT

Fresh Halibut Pan-Seared To Perfection, Finished With A Velvety Lemon Beurre Blanc Sauce. Served Over Creamy Mushroom Risotto And Grilled Asparagus - 40

DESSERTS

CHOCOLATE MOUSSE CAKE 9 | CREME BRULEE 8

Italian Red Wine

CARLETTO
MONTEPULCIANO
8 / 30

CESARI VALPOLICELLA
10 / 38

BORGO SCOPETO CHIANTI
CLASSICO
10 / 38

BANFI CENTINE SUPER
TUSCAN
/ 38

CESARI MARIA RIPASSO
/ 58

SANTI AMARONE
/ 92

Italian White Wine

LAMARCA PROSECCO
8 / 44

MASO CANAL PINOT GRIGIO
9 / 34

LA PERLINA MOSCATO
9 / 34

American Red Wine

CARMENET PINOT NOIR
9 / 32

DOMAINE BOUSQUET MALBEC
9 / 34

BOGLE MERLOT
8 / 36

AVALON CABERNET
SAUVIGNON
10 / 36

LONGEVITY CABERNET
SAUVIGNON
/ 42

American White Wine

THE SEEKER REISLING
10 / 38

WHITEHAVEN
SAUVIGNON BLANC
10 / 38

WILLIAM HILL CHARDONNAY
9 / 35

ORANGE GEWURZTRAMINER
13 / 47

SONOMA CUTRER
CHARDONNAY
13 / 47

Mother’s Day Cocktails

STRAWBERRY BLOOM SPRITZ
White Zinfandel, A Splash Of Club Soda, Fresh Strawberry Slices, And A
Delicate Edible Flower Garnish 14

STEEL MAGNOLIA
Woodford Reserve, Aperol, Fresh Grapefruit Juice With A Smoked Sea Salt Rim,
And A Lemon Twist 15

BLUSHING PEACH MARTINI
Tito’s, Peach Schnapps, Cranberry Juice & Lemon Juice with a Sugar Rim 13

Captains List

Italian	American
TOMMASI AMARONE DELLA VALPOLICELLA Vintage 2019 92	VIBERTI GIOVANNI BAROLO Vintage 2018 135
SANTI PROEMIO AMARONE DELLA VALPOLICELLA Vintage 2015 139	SILVER OAK CABERNET Vintage 2020 145
CARPINETO BRUNELLO DI MONTALCINO Vintage 2015 147	PATZ & HALL PINOT NOIR Vintage 2018 Hyde Valley 155

Specialty Cocktails

LIMONCELLO SPRITZ 13
Limoncello, La Marca Prosecco & Lemonade

SMOKED OLD FASHIONED 15
Woodford Reserve, Simple Syrup, Bitters, Muddled Bordeaux Cherries & Orange

APEROL SPRITZ 13
Aperol, La Marca Prosecco & Club Soda with an Orange Slice

POMEGRANATE MARTINI 13
Pomegranate Vodka, Pomegranate Liqueur & Sprite

PASSION FRUIT MARTINI 13
Premium Vodka, Amaretto, Banana Liqueur, Peach Schnapps, Pineapple Juice & Cherry

LIMONCELLO MARTINI 13
Stoli Vanilla Vodka, Limoncello, Sour Mix & Simple Syrup

HUGO SPRITZ 13
St. Germain, La Marca Prosecco and a Splash of Club Soda

VERY DIRTY MARTINI 13
Premium Vodka, Olive Juice & Bleu Cheese Stuffed Olives

THE AMALFI 16
Tanqueray, Limoncello, Strawberry Liqueur, Lemon, Fresh Strawberries & A Hint of Black Pepper

Bottled Beer

MILLER LITE 5.00	HIGH NOON 6.00
COORS LIGHT 5.00	JAI ALAI IPA 6.00
BUD LIGHT 5.00	PERONI 6.00
BUDWEISER 5.00	STELLA ARTOIS 6.00
MICHELOB ULTRA 5.00	GUINNESS 6.00
CORONA 6.00	HEINEKEN 6.00
CORONA PREMIER 6.00	HEINEKEN NA 0.0 6.00
ANGRY ORCHARD 6.00	

Draft Beer

MILLER LITE | COORS LIGHT | BUD LIGHT | MICHELOB ULTRA | YUENGLING LAGER

SAM ADAMS SEASONAL | MODELO | BLUE MOON | SWAMPHEAD BIGNOSE IPA