



CLASSIC RAW BAR

WELLFLEET OYSTERS 2.75 EA. **CHERRYSTONE CLAM** 1.50 EA.
JUMBO SHRIMP 3.25 EA.

SMALL PLATES

SHRIMP TEMPURA

THAI MANGO DIPPING SAUCE. SEAWEED SALAD 10.

POINT JUDITH FRIED CALAMARI

HOT CHERRY PEPPERS & GORGONZOLA CHEESE 11.

BOURBON ST. MUSSELS

HOT SAUSAGE, COGNAC, WHOLE GRAIN MUSTARD CREAM SAUCE 13.

MARYLAND LUMP CRAB CAKES

TRADITIONAL NEW ORLEANS SAUCE 13.

SIRLOIN BEEF TIPS

GORGONZOLA DEMI - GLACE. FRENCH BAGUETTE 12.

SPRING ROLL

SHRIMP, WATER CHESTNUTS & CARROTS. TRADITIONAL DIPPING SAUCES 10.

BROCCOLI RABE & SAUSAGE

HOT ITALIAN SAUSAGE, E.V.O.O & GARLIC. CROSTINI 12.

SEARED RARE BIG EYE TUNA

SUSHI GRADE. SEAWEED SALAD 13.

VEAL RICOTTA MEATBALLS

GROUND VEAL, RICOTTA, PARMESAN & GARLIC. SAN MARZANO MARINARA 10.

SOUP & SALADS

STEAK HOUSE CHILI

N.E. CLAM CHOWDER **LOBSTER BISQUE**

CUP 5. / BOWL 7.

GRILLED ARTICHOKE SALAD

BABY WEDGE, FETA CHEESE, TOMATO, RED ONION & KALAMATA OLIVES. LEMON VINAIGRETTE 11.

FARMER'S MARKET SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER & KALAMATA OLIVES. HOUSE MADE CROUTONS 7.

ASIAN SEA SCALLOP

SESAME PANKO ENCRUSTED. FIELD GREENS, CARROTS, CUCUMBER & SUSHI GINGER. SWEET HOISIN VINAIGRETTE 16.

CLASSIC CAESAR 8.

ADD: STEAK 9. / FRIED CALAMARI & HOT CHERRY PEPPERS 7. / CHICKEN 7.

BABY SPINACH SALAD

CRAISINS, SLICED EGG, CUCUMBERS, RED ONION & FETA CHEESE. HOUSE MADE CROUTONS. LEMON VINAIGRETTE 10.

GRILLED CHICKEN & LOBSTER COBB SALAD

BABY ICEBERG, GORGONZOLA, BACON, SLICED EGG, TOMATOES & GRILLED ARTICHOKE. BLEU CHEESE DRESSING 15.

SPECIALTIES

BAKED LOBSTER MAC & CHEESE

BUTTER POACHED LOBSTER, MOZZARELLA, PARMESAN REGGIANO & SHARP CHEDDAR. CELLENTANI PASTA 27.

GRILLED SALMON OSCAR

ASPARAGUS & LUMP CRAB. BERNAISE SAUCE. BASMATI RICE 25.

GRILLED SWORDFISH PICATTA

LEMON - BUTTER - PINOT GRIGIO & CAPER SAUCE. GRILLED ASPARAGUS. RISOTTO 25.

SAN FRANCISCO CIOPPINO

SHRIMP, SCALLOPS, MUSSELS, CLAMS & CALAMARI. SAN MARZANO TOMATO BROTH. CROSTINI 23.

GLOUCESTER COD MEDITERRANEAN

OVEN ROASTED. TOMATOES, CAPERS & KALAMATA OLIVES. LEMON - WHITE WINE. GRILLED ARTICHOKE. BASMATI RICE 23.

HOUSE MADE LOBSTER RAVIOLI

HAND PICKED LOBSTER MEAT & FRESH TOMATOES. SHERRY CREAM SAUCE 24.

SAFFRON SEAFOOD RISOTTO

SCALLOPS, SHRIMP, SWORDFISH, ATLANTIC COD, FRESH TOMATOES & SPINACH 25.

BAKED STUFFED SOLE

CRABMEAT STUFFING. LOBSTER NEWBURG SAUCE. BABY CARROTS. BASMATI RICE 23.

CHOP HOUSE

VEAL MARSALA WITH GRILLED ARTICHOKE

MUSHROOM MARSALA DEMI - GLACE. MASHED POTATOES 23.

BUTTERMILK FRIED CHICKEN BREAST

SOUTHERN WHITE SAUSAGE GRAVY. BABY CARROTS. MASHED POTATOES 17.

14 OZ. GRILLED CERTIFIED ANGUS NEW YORK STRIP

MUSHROOM, BUTTER - SHALLOT - COGNAC DEMI - GLACE. GRILLED ARTICHOKE. MASHED POTATOES 29.

1/2 LB. KOBE BEEF BURGER

BACON & VERMONT WHITE CHEDDAR. BABY WEDGE. FRIZZY ONIONS 14.

CHICKEN SALTIMBOCCA

PROSCIUTTO, FRESH SAGE & MOZZARELLA. LEMON - WHITE WINE - BUTTER SAUCE. CELLANTANI PASTA 21.

PASTA PLATES

BOLOGNESE LASAGNA VEAL- RICOTTA MEATBALLS 21.

CELLANTANI A LA VODKA CHICKEN, MUSHROOMS & BABY PEAS 16.

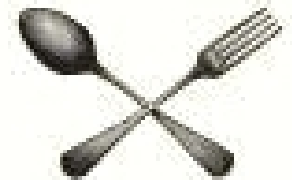
CLASSIC SHRIMP SCAMPI TOMATOES, GARLIC, BASIL & LEMON. LINGUINI 17.

FOUR CHEESE PASTA PURSES SPINACH - ALFREDO SAUCE 16.

LINGUINI WITH CLAMS E.V.O.O., GARLIC & CRUSHED RED PEPPER 16.

LOBSTER CARBONARA PROSCIUTTO, BABY PEAS. LINGUINI. ALFREDO SAUCE 23.

ADD A SIDE OF VEAL- RICOTTA MEATBALLS 8.



*THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, & EGGS REDUCE THE RISK OF FOOD BORNE ILLNESS.

*A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.



SIGNATURE GRILLED FLATBREADS

13.

ARTHUR AVENUE

CARAMELIZED ONIONS, BASIL, MARINARA, PARMESAN, MOZZARELLA, OLIVE OIL & GARLIC

MARGHERITA

FRESH BASIL, ROMA TOMATOES, MOZZARELLA & MARINARA

STATE STREET

WHITE PIE. BROCCOLI RABE, ROASTED GARLIC, HOT ITALIAN SAUSAGE & FONTINA

WHITE CLAM & BACON

CHOPPED BACON, CHERYSTONE CLAMS, GARLIC, OREGANO, CRUSHED RED PEPPER, PARMESAN, FONTINA, OLIVE OIL

POPEYE

WHITE PIE. SPINACH, FONTINA, GARLIC, OLIVE OIL

B.L.T.

WHITE PIE. CHOPPED BACON, FONTINA & MOZZARELLA, TOPPED WITH CHILLED ROMAINE, TOMATO & MAYO

BEER SELECTIONS

DRAUGHT BEER

GUINNESS
MILLER LIGHT
STELLA ARTOIS
SIERRA NEVADA PALE ALE
SAMUEL ADAMS
SAMUEL ADAMS SEASONAL
HARPOON IPA
YELLOWFIN'S LAGER
LONG TRAIL BLACKBERRY WHEAT
BLUE MOON
BLUE POINT BLUEBERRY
PALM (BELGIUM'S AMBER BEER)

BOTTLED BEER

MILLER LIGHT
CORONA EXTRA
ROLLING ROCK
BUDWEISER
BUDWEISER LIGHT
AMSTEL LIGHT
MICHELOB ULTRA
COORS LIGHT
KALIBER (NON-ALCOHOLIC)
SAMUEL ADAMS LIGHT
HEINEKEN

HOUSE MARTINIS

THE FIN

CITRUS VODKA, HYPNOTIQ LIQUEUR & WHITE CRAN

POMETINI

RAZBERI VODKA, CHAMBORD & POMEGRANATE

FLIRTINI

PEACH VODKA & TRIPLE SEC, PINEAPPLE

SUNSET

RAZBERI VODKA, TRIPLE SEC, GRENADINE PINEAPPLE

WATERMELON PEACH

WATERMELON & PEACH VODKA, PUCKER &
PINEAPPLE

DOUBLE ESPRESSO

VAN GOUGH DOUBLE ESPRESSO VODKA , KAHLUA &
A SHOT OF ESPRESSO

PINK PANTHER

RUBY RED VODKA, PINK GRAPEFRUIT SCHNAPPS
CRANBERRY & SOUR MIX

PINEAPPLE EXPRESS

PINEAPPLE VODKA, TRIPLE SEC, PINEAPPLE

BLUEBERRY

BLUEBERRY VODKA, WHITE CRANBERRY &
CLUB SODA