

## SEAFOOD STARTERS

*Grilled Shrimp* 12  
Dry rub, Mango salsa

*Sesame Ahi Tuna* 12  
Pickled Ginger, Wasabi

*Clams Casino* 12  
Bacon, peppers & onions

*Shrimp Cocktail* 15  
Cocktail sauce

*PEI Mussels* 12  
Garlic white wine or fradiavolo sauce

*Coconut Shrimp* 11  
Sweet Chill sauce

*Fried Calamari* 14  
**Italian:** Marinara Sauce  
**Tempura:** Sweet soy sauce, sesame, scallions, wasabi

## SIGNATURE STARTERS

*Heirloom Tomato Caprese* 14  
Balsamic reduction

*½ Dz. Wings your way* 14  
Italian, Asian or Hot

*Bruschetta* 10  
Marinated tomatoes, garlic, basil,  
fresh mozzarella

*Meatball Parmigiana* 11  
Marinara sauce

*Italian Nachos* 12  
Meatballs, asiago, mozzarella, bruschetta, basil

*Eggplant Rollatini* 12  
Ricotta cheese, marinara sauce

## GRILL-FIRED PIZZA

*White Pizza* 13 Mozzarella, ricotta, parmigiana, spinach & garlic

*Calabria* 13 Goat Cheese, arugula, prosciutto, fig Jam

*Genovese* 12 Mozzarella, pesto, tomatoes, parmigiana

*Margherita* 12 Mozzarella, basil, sauce, EVOO

*French* 13 Gruyere Cheese, caramelized onions, mushrooms & truffle oil

*Bruschetta* 12 Mozzarella, basil, homemade bruschetta

Gluten Free Pizza Crust upon request - \$2.00

## ENTRÉE SALADS

*Grilled Romaine & Diver Scallop Salad* - Seared scallops, goat cheese, balsamic reduction 20

*Crab Cake Salad* - Arugula, tomatoes, shredded carrots, red onion, lemon vinaigrette 19

*Ahi Tuna Salad Nicoise* - Haricots verts, potatoes, olives, hard boil egg, grape tomatoes, vinaigrette 18

*Chicken Caesar Salad* 16 Shrimp 18

*Red Beet & Goat Cheese Salad* 13 Chicken 18 Shrimp 19

## SOUPS and GREENS

*Soup of the Day*

*Caesar Salad* 7

*House Salad* 7

## MEAT and POULTRY

*Rack of Lamb* 39

Balsamic glaze  
Seasonal vegetables and potato

*Marsala*

Raisin Marsala wine reduction, wild  
mushrooms, vegetable and potato  
CHICKEN 22 - VEAL 26

*Parmigiana*

Tomato sauce, mozzarella,  
angel hair pasta  
CHICKEN 22 - VEAL 26

*Jarrettown*

Wild mushrooms, Asparagus,  
brandy cream, angel hair pasta  
CHICKEN 22 - VEAL 26

## SIDE PLATES

*Seasonal Vegetables* 6 - *Garlic Parm Asparagus* 6 - *Truffle Parmigiano Fries* 6 - *Vegetable Risotto* 6

## FISH and SEAFOOD

*Maryland Crab Cakes* 30

Sautéed spinach, key lime Buerre Blanc, potato

*Ahi Tuna* 27

Sesame encrusted, brown rice, asparagus, wasabi

*Atlantic Salmon Fillet* 25

Pan roasted, key lime Buerre Blanc, seasonal vegetables, potato

*Mediterranean Grouper* 26

Francese style, wine lemon sauce, mushrooms, asparagus, angel hair pasta

*Diver Scallops* 30

Pan seared, Modena aged balsamic, vegetable risotto

## BUTCHER BURGERS

*Jarrettown Burger* 14

10 oz. Prime, bacon, American  
cheese, lettuce, tomato, onion

*Special Burger* 15

10 oz. Prime, sautéed onion,  
mushrooms, provolone cheese

## PASTA

*Fettuccini Alfredo* 18

Parmigiana cream sauce Chicken 22 / Shrimp 24

*Paccheri Bolognese* 20

Ground beef, veal, pork, tomato sauce, giant rigatoni

*Gnocchi Sorrento* 19

Marinara sauce, mozzarella, basil, parmigiana

*Lobster Ravioli* 25

Jumbo lump crab meat, brandy cream sauce, arugula

*House Special* 24

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

Gluten Free Pasta available up on request add \$1.00