



# LUNCH MENU

## SEAFOOD STARTERS

*Grilled Shrimp 12*  
Dry rub, Mango salsa

*Clams Casino 12*  
Bacon, peppers & onions

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

*Coconut Shrimp 10*  
Sweet Chill sauce

*Sesame Ahi Tuna 12*  
Pickled Ginger, Wasabi

*Shrimp Cocktail 15*  
Sweet Chill sauce

*PEI Mussels 12*  
Garlic white wine or fradiavolo sauce

## ENTRÉE SALADS

*Grilled Romaine & Diver Scallop Salad 20*

Seared scallops, goat cheese, balsamic reduction

*Crab Cake Salad 19*

Baby arugula, tomatoes, shredded carrots, red onion, lemon vinaigrette

*Ahi Tuna Salad Nicoise 17*

Haricots verts, potatoes, olives, hard boil egg, grape tomatoes, vinaigrette

*Grilled Atlantic Salmon 18*

Baby arugula, cherry tomatoes, red onions, balsamic reduction

*Caesar Salad 10* Chicken 16 - Shrimp 18

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

Tossed with baby arugula and lemon vinaigrette

## SIGNATURE STARTERS

*Heirloom Tomato Caprese 14*

Balsamic reduction

*Bruschetta 10*

Marinated tomatoes, garlic, basil, fresh mozzarella

*Eggplant Rollatini 12*

Ricotta cheese, marinara sauce

*Italian Nachos 12*

Meatballs, asiago, mozzarella, bruschetta, burrata cream, basil

*½ Dz. Wings your way 14*

Italian, Asian or Hot

*Meatball Parmigiana 11*

Marinara sauce

## GRILL-FIRED PIZZA

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

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

*Genovese 10* Mozzarella, pesto, tomatoes, parmigiana

*Margherita 10* 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

## ENTRÉES

Served with House or Caesar Salad

*Atlantic Salmon Fillet 18*

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

*Marsala*

Raisin Marsala wine reduction,  
wild mushrooms, angel hair pasta

CHICKEN 16 - VEAL 20

*Parmigiana*

Tomato sauce, mozzarella,  
angel hair pasta

CHICKEN 16 - VEAL 20

*Diver Scallops 20*

Pan seared, Modena aged balsamic,  
vegetable risotto

*Jarrettown*

Wild mushrooms, Asparagus,  
brandy cream, angel hair pasta

CHICKEN 16 - VEAL 20

## SIDE PLATES

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

## SANDWICHES

Add \$2 to substitute a side salad for fries

*Chicken Pesto 12*

Pesto, roasted peppers, fresh mozzarella

*Pulled Pork 13*

Broccoli rabe, Sharp provolone, roasted long hots

## BUTCHER BURGERS

Add \$2 to substitute a side salad for fries

*Jarrettown Burger 14*

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

*Special Burger 15*

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

## PASTA

Served with House or Caesar Salad

*Fettuccini Alfredo 13*

Parmigiana cream sauce Chicken 15 / Shrimp 17

*Paccheri Bolognese 14*

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

*Gnocchi Sorrento 13*

Marinara sauce, mozzarella, basil, Parmigiano

*Lobster Ravioli 19*

Jumbo lump crab meat, brandy cream sauce, arugula

*House Special 18*

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

Gluten Free Pasta available up on request add \$1.00