

SEAFOOD STARTERS

<i>Clams</i> 13 <i>HH</i> Garlic white wine or fradiavolo sauce	<i>Grilled Shrimp</i> 13 <i>HH</i> Dry rub, mango salsa	<i>Fried Calamari</i> 14 <i>HH</i> Traditional Marinara or Tempura Wasabi
<i>Mussels</i> 12 <i>HH</i> Garlic white wine or fradiavolo sauce	<i>Clams Casino</i> 12 <i>HH</i> Bacon, peppers, onions	<i>Grilled Octopus</i> 17 Red beets, grill corn tomato salsa
	<i>Coconut Shrimp</i> 11 <i>HH</i> Sweet Chili sauce	

CHILLED SEAFOOD

Shrimp Cocktail 15
Wild Texan Gulf

Sesame Ahi Tuna 16
Pickled Ginger, Wasabi

Crudo Plate
Ask your server

ENTRÉE SALADS

<i>Red Beet & Goat Cheese</i> 13 Tossed with spring mix, oranges, sunflower seeds, balsamic vinaigrette
<i>Shrimp</i> 20 - <i>Chicken</i> 18
<i>Ahi Tuna Salad</i> 22 Arugula, mango salsa, cucumbers, lime honey vinaigrette
<i>Crab Cake Salad</i> 24 Grilled corn tomato salad, asparagus, spring mix, lemon vinaigrette

SOUPS and GREENS

Soup of the Day - Caesar Salad 8 - House Salad 8

MEAT and POULTRY

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

<i>Pork Chop</i> 30 Bourbon marinade, horseradish sauce Seasonal vegetables and potato <i>Marsala</i> Raisin Marsala wine reduction, wild mushrooms, angel hair pasta CHICKEN 24 - VEAL 28	<i>Ask your server for Daily Chef's Selection</i> <i>Parmigiana</i> Tomato sauce, mozzarella, angel hair pasta CHICKEN 24 - VEAL 28	<i>Rack of Lamb</i> 39 Cabernet Sauvignon Demi-Glace Seasonal vegetables and potato <i>Jarrettown</i> Wild mushrooms, Asparagus, brandy cream, angel hair pasta CHICKEN 24 - VEAL 28
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FISH and SEAFOOD

<i>Crab Cakes</i> 35 Sautéed spinach, rice pilaf, spicy aioli
<i>Ahi Tuna</i> 29 Sesame encrusted, brown rice, asparagus, wasabi
<i>Atlantic Salmon Fillet</i> 28 Pesto basil risotto, grilled seasonal vegetables, roasted pepper coulis
<i>Mediterranean Grouper</i> 26 Francese style, wine lemon sauce, mushrooms, asparagus, angel hair pasta
<i>Diver Scallops & Shrimp</i> 33 Pan seared, Modena aged balsamic, vegetable risotto

BUTCHER BURGERS

Jarrettown Burger 16
10 oz Prime, bacon, American
Cheese, lettuce, tomato, onion

Special Burger 17
10 oz Prime, sautéed onion,
mushrooms, Provolone Cheese

DINNER MENU



SIGNATURE STARTERS

<i>Burrata Caprese</i> 14 Burrata mozzarella cheese, Parma prosciutto, heirloom tomato, arugula, balsamic glaze
<i>Bruschetta</i> 10 <i>HH</i> Marinated tomatoes, garlic, basil, fresh mozzarella
<i>Meatballs Parmigiana</i> 10 <i>HH</i> Mozzarella, marinara sauce, parmigiana
<i>Eggplant Rollatini</i> 13 <i>HH</i> Ricotta cheese, marinara sauce

GRILL-FIRED PIZZA

Margherita 12 Mozzarella, basil, sauce, EVOO *HH*

Rustica 14 Mozzarella, arugula, Prosciutto, parmigiana

Genovese 12 Mozzarella, basil pesto, tomatoes, parmigiana *HH*

Florentine 14 Mozzarella, ricotta, spinach, garlic *HH*

French 14 Gruyere cheese, caramelized onions, mushrooms, truffle oil

gluten free crust available upon request

PASTA

<i>Gnocchi Positano</i> 24 “Amalfi Coast Specialty” Shrimp, Clams & Mussels, cherry tomatoes, arugula, white wine sauce, lemon zest
<i>Spaghetti Clams & Shrimp</i> 22 Garlic white wine or fradiavolo sauce
<i>Paccheri Bolognese</i> 21 Ground beef, veal, pork, tomato sauce, giant rigatoni
<i>Gnocchi Sorrento</i> 21 Marinara sauce, mozzarella, basil, parmigiano
<i>Lobster Ravioli</i> 25 Jumbo lump crab meat, brandy cream sauce, arugula
<i>House Special</i> 26 Jumbo lump crab, shrimp, vodka cream, bowtie pasta