

Antipasto

FRIED CALAMARI Served with marinara sauce **12**

MINI FRIED CRAB CAKES Served with remoulade 15

MOZZARELLA CAPRESE Homemade mozzarella, ripe tomatoes, basil, EVOO **11**

CRAB DIP Served with toasted Italian bread **12**

BRUSCHETTA Ripe tomatoes, basil, garlic, fresh herbs, EVOO, toasted ciabatta bread **9**

EGGPLANT CAPRESE Homemade mozzarella, basil, EVOO, aged balsamic **11**

PARMESAN ZUCCHINI OR EGGPLANT CHIPS Served with marinara sauce **10**

CRAB TOAST Colossal lump crab imperial, on toasted Italian bread **15**

FIG & GOAT CHEESE PLATTER Honey goat cheese spread, toasted almonds, broiled figs, grilled multigrain **10**

House Specialties *Entrees served with a side

CHICKEN CHESAPEAKE*

Egg battered and topped with our signature colossal crab cake, roasted red peppers, creamy lemon butter sauce **25**

OSCAR* Asparagus, chilled colossal crab, light cream sauce Chicken 21 / Veal 23

CHICKEN DIGRASI* Jumbo shrimp, chilled colossal crab, sherry cream sauce 25

BLACKENED CHICKEN & SHRIMP

Soup & Salad

Cup 4 / Bowl 6

CREAM OF CRAB

MARYLAND CRAB

SOUP OF THE DAY

Bottomless soup, salad and breadsticks / 15

SALMON

Baby spinach, strawberries, goat cheese, candied walnuts, raspberry vinaigrette **17**

STRAWBERRY BALSAMICO

Baby spinach, strawberries, homemade mozzarella, candied walnuts, red onions, aged balsamic **13**

SURF AND TURF

Mixed greens, red onions, grape tomatoes, feta, jumbo shrimp, grilled steak, ciabatta toast points, aged balsamic, EVOO **17**

CAESAR

Crisp romaine, Pecorino Romano, Caesar dressing **10**

To any salad add: Chicken 5 / Shrimp 6 / Steak 6 / Salmon 8

Cight & Healthy *Entrees served with a side

CHICKEN UMBERTINA* Asparagus, artichoke, grape tomatoes, garlic, EVOO **19**

PESTO ROTINI Roasted tomatoes, Kalamata Olives, basil pesto, Pecorino Romano **16** Add Chicken **20** / Shrimp **22**

SALMON CAPELLINI Roasted tomatoes, wild mushrooms, spinach, white wine sauce, EVOO, Pecorino Romano 19

CAPELLINI CAPRESE

San Marzano tomatoes, homemade mozzarella, garlic, basil, EVOO,

Served with choice of red pepper cream or Cajun Alfredo, penne ${\bf 22}$

VEAL MEATBALL SPAGHETTI

Pepperoncinis, homemade mozzarella, marinara sauce, Pecorino Romano **18**

TORTELLONI PESTO

Pancetta, mushrooms, peas, basil cream or red pepper cream 17

SPAGHETTI BOLOGNESE or SPAGHETTI & MEATBALLS 16



Pecorino Romano 17

FETTUCCINE GYPSY

Artichoke, tomatoes, spinach, mushrooms, roasted peppers, Kalamata Olives, garlic, EVOO **16** Add Chicken **20** / Shrimp **22**

VEGETALI

Artichoke hearts, Kalamata Olives, broccoli, roasted tomatoes, capers, Pomodoro sauce, Pecorino Romano, rotini **16** Add Chicken **20** / Shrimp **22**

WILD MUSHROOM CAPELLINI

Wild mushrooms, roasted peppers, spinach, EVOO, Pecorino Romano **16**

GARDEN VEGETABLE PENNE

Peppers, carrots, tomatoes, spinach, zucchini, EVOO, Pecorino Romano **16** Add Chicken **20** / Shrimp **22**

Italian Classics

*Entrees served with a side

SALTIMBOCA* Italian prosciutto, spinach, provolone, lemon wine sauce Chicken 19 / Veal 23

PICCATA* Mushrooms, capers, lemon butter sauce Chicken 18 / Veal 22

MARSALA* Mushrooms and Marsala wine sauce Chicken 18 / Veal 22

FRANCESE* Egg battered, topped with lemon butter sauce Chicken 17 / Veal 22 / Orange Roughy 22

SHRIMP SCAMPI Roasted red peppers, scallions, lemon garlic butter sauce with linguine 21

CHICKEN ALFREDO Broccoli, fettuccine in a light Pecorino cream sauce 17

CACCIATORE Bell peppers, onions, mushrooms, marinara sauce with linguine Chicken 17 / Sausage 17

PENNE ALLA VODKA Peas, pancetta, light vodka cream 16 Chicken 20 / Shrimp 22

FETTUCCINE CARBONARA Pancetta, mushrooms, grilled asparagus, Pecorino Romano cream sauce 17

TORTELLONI MEDITERRANEO Artichoke hearts, Kalamata Olives, broccoli, roasted tomatoes, capers, Pomodoro sauce, Pecorino Romano, rotini 17



PAN STYLE 10 inch 11 / 14 inch 13

TOPPINGS: Half 1 / Whole 2 Pepperoni, sausage, bacon, green peppers, onions, mushrooms, black olives

Side Dishes

FRENCH FRIES ROASTED POTATOES VEGETABLES

PASTAS Penne, Spaghetti, Linguine, Rotini, Capellini, Gluten Free, Egg Fettuccine

Steak & Seafood

*Entrees served with a side

NY STRIP 16oz USDA choice center cut steak with asparagus and roasted potatoes 26 Add 8oz crab cake 17

FILET MIGNON 8oz USDA choice center cut fillet with asparagus and roasted potatoes 28 Add 8oz crab cake 17

8 OZ COLOSSAL CRAB CAKE* Broiled or fried Single 21 / Double 35

COLOSSAL CRAB CAKE IMPERIAL 12oz colossal crab imperial with baked macaroni and cheese 27

RISOTTO MILANESE Jumbo shrimp, scallops, peas with blue crab saffron risotto 24

HONEY SALMON Asparagus and roasted potatoes 20

CRAB IMPERIAL* Orange Roughy 27 / Jumbo shrimp 26

SEAFOOD PRIMAVERA Baby clams, jumbo shrimp, scallops, mussels, broccoli, garlic butter wine sauce with spaghetti **25**

SHRIMP & SCALLOP LUCIANO Roasted peppers, spinach, white wine butter, linguine 22

SHRIMP LINGUINE Jumbo shrimp, with choice of marinara sauce or Fra Diavolo 21

SEAFOOD PASTA Shrimp, scallops, crab meat with choice of linguine marinara sauce or fettuccine Alfredo 24

BABY CLAMS LINGUINE Choice of marinara sauce, light cream sauce or garlic EVOO 17

From the Oven

*Entrees served with a side

PARMESAN Eggplant* 16 / Chicken* 18 / Veal* 22 / Shrimp 22

LASAGNA

Layers of homemade pasta, bolognese, ricotta, mozzarella, marinara sauce 17

BAKED PENNE Bolognese, ricotta, mozzarella 16

STUFFED SHELLS Ricotta filled shells, mozzarella Marinara 16 / Bolognese 17

CHICKEN FLORENTINE TORTELLONI

Grilled chicken, wilted spinach, alfredo, fresh mozzarella 17

Broccoli, Spinach (+3), Asparagus (+4)

SAFFRON RISOTTO (+4)

Consuming raw or under cooked meats, eggs, poultry or shellfish increases your risk of food borne illness. If you have any known food allergies, please let us know before ordering.

Extra plate charge \$8. Includes unlimited salad and breadsticks. No exceptions.

No separate checks.

Parties of 6 or more will have 20% gratuity added.

