



Raw Bar

- 1/2dz Shucked Oysters, Blue Point Connecticut** ⊗ ...15
- Shrimp Cocktail** ⊗ ...13
Three Jumbo shrimps served with cocktail sauce
- Lobster, Octopus & Conch Ceviche** ⊗ ...17
Succulent chunks of Maine lobster, julienned Portuguese octopus and Bahamian conch in a citrus based ceviche preparation
- Lobster Ceviche** ⊗ ...18
Succulent chunks of Maine lobster served over a bed of baby arugula with lemon and olive oil vinaigrette
- Royal Tower** ⊗ ...59
1/2dz Shucked Blue Point Oysters, 1/2dz Little Neck Clams, Octopus and Conch Ceviche, 2 Jumbo Shrimp & 1 Maine Lobster Tail

Starters

- Lobster Bisque** ⊗ ...14
Chunks of Lobster meat in a Cognac Cream Bisque
- Mediterranean Mussels** ...13
Black Mediterranean Mussels prepared Fradiavolo or White wine, garlic, lemon sauce
- Grilled Artichokes** ...14
Baby artichokes wrapped in maple honey bacon, grilled, served over bruschetta tomatoes
- Little Neck Clams** ...12
Little Neck Clams prepared Fradiavolo or White wine, garlic, lemon sauce
- Fried Calamari** ...12
Flour dusted calamari rings, flash fried and sided with Fradiavolo sauce
- Grilled Octopus** ⊗ ...16
Grilled Portuguese Octopus tentacle drizzled with ginger garlic Thai sauce garnished with baby arugula
- Old School Meatballs** ...12
Served with tomato sauce and ricotta cheese
- Bruschetta Basket** ...6
Freshly baked bread served with fresh chopped heirloom tomatoes, garlic, fresh Italian herbs in a Balsamic Vinaigrette, topped with Parmigiano cheese
- Buffalo Mozzarella** ...13
Creamy buttery Mozzarella served over sautéed broccoli rabe & garlic
- Buffalo Mozzarella Ai Porcini** ...14
Fresh imported buffalo Mozzarella topped with a warm sliced wild porcini cream sauce, drizzled with white truffle oil
- Coconut Shrimp** ...12
Coconut encrusted shrimp, fried, served with a side of Sweet Thai Chili sauce

Salads

- Baby Arugula Salad** ⊗ ...10
Baby organic arugula drizzled with Balsamic vinaigrette topped with shaved Parmigiano Reggiano cheese
Add Chicken...7 Add Shrimp...12
- Mozzarella Caprese** ...11
Beefsteak tomato, imported Buffalo Mozzarella and fresh basil, crowned with grilled glazed peppers, drizzled with aged Balsamic vinaigrette & served with homemade crostini
- Caesar Salad** ...9
Romaine hearts and homemade croutons tossed in a Caesar dressing, topped with shaved Parmigiano Reggiano cheese
Add Chicken...7 Add Shrimp...12 Add Anchovies...3
- Sicilian House Salad** ⊗ ...10
Romaine hearts, Beefsteak tomatoes, red onions & mixed pitted olives, with our aged Balsamic vinaigrette
Add Chicken...7 Add Shrimp...12

Sandwiches

(not available on Friday & Saturday)

(served with Truffle oil French Fries or Fried Zucchini)

- Captain's Sandwich** ...17
Blackened Snapper served with arugula lemon vinaigrette and Tartar sauce on a kaiser roll
- Meatballs Parmigiana Hero** ...17
Old school meatballs in tomato sauce, topped with melted mozzarella on a Italian Hero

⊗ - Gluten free

Pastas

- Maine Lobster Catalana** ...29
Shelled Maine lobster and Little Neck Clams prepared in a caramelized onions and fresh diced tomatoes spicy red sauce, served over fettuccine.
- Lobster Ravioli** ...26
Stuffed lobster ravioli served with chunks of lobster and clams meat in a pink brandy Fradiavolo lobster sauce.
- Fettuccine Alfredo** ...19
Fettuccine in a creamy Alfredo sauce
Add Chicken ...7 Add Shrimp ...12
- Fusilli Bolognese** ...20
Fusilli served in a Veal and Beef Bolognese sauce.
- Linguini with Clams** ...23
Little Neck Clams prepared in a white wine garlic or Marinara sauce, served over Linguini.
- Fusilli Big Apple** ...19
Fusilli in fresh, chunky, pink Marinara sauce with smoked bacon and Parmigiano Reggiano Cheese.
Add Chicken ...7 Add Shrimp ...12
- Sunset Catch Pescatore** ...31
Little Neck Clams, Black Mediterranean Mussels, Calamari and Jumbo Shrimp prepared in garlic white wine or red sauce, served over Linguini.
- Gambero Arrabiata** ...27
Jumbo Shrimp sautéed in spicy, chunky tomato sauce with garlic and black olives, served over fettuccine.
- Fettuccine Ai Porcini** ...28
Fettuccine with wild porcini mushrooms in a truffle cream sauce
- Fettuccine Florida Golden Crab & Scallops** ...28
Fettuccine in a light Caribbean curry cream sauce with shelled Florida golden crab and wild bay scallops.
- Mario's Lobster Mac & Cheese** ...29
Shelled succulent Maine Lobster served over paccheri pasta with velvety saffron Parmigiano cream sauce.

Fresh from the Sea

- Catch of the Day** - Ask our server for daily offerings ...MKT
- Branzino** ...31
Mediterranean Sea Bass butterflied and deboned, pan seared in a light Sicilian scampi sauce served over sautéed spinach.
- Salmon Portofino** ...28
Boneless Atlantic salmon topped with tomatoes, garlic & herbs, wrapped in parchment paper and baked, served with sweet potato fries.
- Whole 2 lb. Maine Lobster** ...MKT
Steamed ⊗, served with red potatoes or Fradiavolo, served over Linguini.
- Shrimp Meraviglia** ...23
Jumbo butterflied shrimp flash fried, served over broccoli rabe, drizzled with Soy, Sweet Thai Chili sauce and sesame seed.
- Chilean Sea Bass** ...35
Filets of Chilean Sea Bass, pan seared in a light Sicilian scampi sauce served over sautéed spinach.
- Fritto Misto di Mare** ...29
Fried flour dusted snapper, shrimp and calamari, served with shoestring French fries.
- Ahi Tuna Rolls** ⊗ ...27
Sushi-grade Yellowfin Ahi Tuna pepper crusted, wrapped around arugula drizzled with Soy, Sweet Thai Chili sauce and sesame seeds

Chops & More

- Cut of the Day** - Ask our server for daily offerings ...MKT
- Grilled Lamb Chops** ⊗ ...35
Single bone cut rack of New Zealand Lamb served with rosemary aged port wine reduction sauce and two sides.
- Chicken Boscaiola** ...26
Ground chicken in a light port wine sauce with baby bella mushrooms and tomatoes, tossed in fusilli pasta.

Sides

- Fried Zucchini with side of marinara ...6
- Spinach with garlic & oil ⊗ ...9
- Baby Bella Mushrooms Marsala ⊗ ...6
- Truffle oil French Fries ...6
- Sweet potato fries ...7 Mixed Vegetables ⊗ ...8
- Roasted Potatoes ⊗ ...6 Broccoli Rabe ⊗ ...10