

Appetizers & Small Plates

Spinach Parmesan Crabcake

Lemon-Dijon mustard aioli 7.95

Orange BBQ Glazed Beef Kebabs

charcoal grilled and served with grilled flatbread 7.95

Fried Mozzarella Sticks golden fried,
hand-breaded mozzarella cheese, marinara sauce 7.95

Stuffed Potato Skins stuffed with
bbq pulled pork and melted cheddar cheese 7.95

Dynasty Duck Wings 
Fried Crispy and tossed in a
sweet & spicy bourbon molasses glaze 9.95

Jumbo Shrimp Cocktail

with cocktail sauce and wedge of lemon 9.95

New Zealand Greenshell Mussels

pan steamed, garlic butter –or- Marinara Sauce 9.95

Baked Stuffed Clams

with crabmeat stuffing 7.95

One Dozen Steamed Littleneck Clams

pan steamed, garlic butter sauce 9.95

Devil Chips

Sliced fried potatoes, tossed with spicy buffalo style spices
Topped with melted mozzarella and blue cheeses 7.95

Seafood

Spinach Parmesan Crabcakes

Served with a
Lemon- Dijon mustard aioli 20.95

Gorgonzola Shrimp & Gnocchi

Sauteed jumbo shrimp and roasted red peppers in a rich
Gorgonzola cream sauce tossed with tender gnocchi pasta 21.95

Stuffed Cold Water Lobster Tail

One five ounce tail, stuffed with our own crabmeat stuffing
and oven roasted in lemon butter 27.95



Broiled Filet of Sole

Boneless filet of sole, broiled with lemon butter,
and lightly seasoned bread crumbs 21.95

Seared Crispy Skin Salmon

With a caper lemon-butter sauce 21.95

Seared Sea Scallops Au Gratin

Baked with a spinach parmesan cream sauce
topped with toasted bread crumbs 21.95

Baked Stuffed Shrimp

Jumbo shrimp, stuffed with our own
“secret recipe” crabmeat stuffing 21.95

Twin Cold Water Lobster Tails

Two five ounce tails, oven roasted in lemon butter 34.95
Stuffed with crabmeat stuffing 3 add'l

Baked Stuffed Sole

Boneless filet of sole, stuffed with our own
“secret recipe” crabmeat stuffing 21.95

Black Peppercorn Crusted Salmon

With a sweet honey – lemon glaze 21.95

Neptune’s Seafood Feast

Sea Scallops, Stuffed Shrimp, Stuffed Clams,
Stuffed Sole, Salmon, and a Lobster Tail
Broiled in Lemon Butter 34.95

Fisherman’s Seafood Feast

Sea Scallops, Stuffed Shrimp, Stuffed Clams,
Salmon, And Stuffed Sole
Broiled in Lemon Butter 25.95

Veal

Our Hand-Pounded Veal Scaloppini is Hand-Cut From the Tenderloin, ensuring fork-tender veal

Veal Scaloppini di Florencia

Topped with sautéed spinach, sun dried tomatoes,
and mozzarella cheese with a Sherry wine sauce 23.95



Veal Scaloppini Parmigiana

Lightly breaded, topped with tomato sauce and
mozzarella cheese, served with linguini 21.95

Veal Scaloppini Capperi

Sauteed with capers and artichoke hearts
in a lemon butter sauce 23.95

Veal Madeira

Sauteed with caramelized shallots and mushrooms
in a rich Madeira wine infused brown sauce 23.95



Designates Our Most Popular Dishes and House Specialties



All Entrees Include Pasta –or-
The Chef’s Special Vegetable of the Day –and- a Starch of Your Choice
Baked Potato, Mashed Potatoes, Rice, or French Fries

Meats

12 Ounce New York Strip Steak –

We Use Only USDA Choice Graded Strip Loins, Wet Aged For a Minimum of 21 Days and Prepared in One of the Following Styles

Simply Grilled Cooked to your liking 24.95

Au Poivre Seared with crushed peppercorns, brandy cream sauce 26.95

Gorgonzola Grilled and topped with warm Gorgonzola butter 26.95

Gypsy Style Smothered with sautéed onions, mushrooms, and sweet cherry peppers 26.95

Campagnola Topped with a mountain of pan fried potatoes, sautéed peppers and onions 27.95

Roasted Garlic Peppercorn – Grilled with black peppercorns and served with a roasted garlic demi glace 26.95

Pork Filet Mignon

Boneless filet of pork tenderloin, grilled and glazed with horseradish honey mustard 21.95

Pork Arrabiatta

Grilled pork filet mignon, hot cherry pepper and white wine sauce, served over pappardelle pasta 21.95

Black Angus Burger

½ pound of ground Certified Angus beef, charbroiled, lettuce, tomato, pickles, french fries 15.95

New Zealand Rack of Lamb

A whole frenched baby rack, oven roasted, served with pan gravy 28.95



Slow Roasted Prime Ribs of Beef

Slow roasted to seal in the juices, served au jus Queen Cut 23.95 / King Cut 26.95

Signature Surf & Turf

Grilled 12 oz NY Strip Steak with a Broiled Cold Water Lobster Tail 34.95

Get the Lobster Tail Stuffed with Crabmeat Stuffing only \$2 add'l

Make Any Meat a Surf & Turf

Add a Broiled Cold Water Lobster Tail to any meat entrée for only 11.95

Get the Lobster Tail Stuffed with Crabmeat Stuffing only \$2 add'l

Chicken & Duck

Chicken Parmigiana

Lightly breaded chicken cutlets, Topped with tomato sauce and mozzarella cheese, Served with linguini 19.95

Chicken di Florencia

Two boneless breasts, topped with sautéed spinach, sun dried tomatoes, and melted mozzarella cheese with a Sherry wine sauce 20.95



Orange BBQ Glazed Grilled Half Duckling

Tender, roasted half duck, then lightly grilled and glazed with our sweet orange BBQ sauce 25.95

Pasta



Penne ala Vodka

Traditional tomato cream sauce with vodka, plum tomatoes, sautéed prosciutto and shallots 16.95

Also available tossed with grilled chicken for only 3 dollars add'l

Gorgonzola Shrimp & Gnocchi

Sauteed jumbo shrimp and roasted red peppers in a rich Gorgonzola cream sauce

tossed with tender gnocchi pasta 21.95

Chicken Boccancini

Grilled chicken breast, chopped tomatoes, sautéed garlic, mushrooms, and melted fresh mozzarella cheese tossed with penne pasta 18.95

Exchange the Chicken for Grilled Shrimp - \$3 add'l

Shrimp and Clams Mare Chiare

Sauteed sweet shrimp and littleneck clams in a white wine garlic butter sauce over linguini 21.95

Add a 5 oz cold water lobster tail for only 11.95 add'l

If you have any allergies, please speak with your server

For Your Convenience, an 18% Service Charge Will Be Added to Parties of Six or More Guests