



## *Bar Menu*

### **Bang Bang Shrimp 14**

Marinated and fire grilled Jumbo Shrimp basted with our own Sweet Chili Glaze over baby field greens and Sriracha Aioli

### **Jumbo Shrimp 14 or Jumbo Lump Crabmeat Cocktail 18**

Poached Jumbo Shrimp served chilled or Jumbo Lump Crabmeat served with Cocktail Sauce, Lemon and Dijon, Old Bay Aioli

### **Oysters on the Half Shell *by the piece, 2.50***

Ask your Server about our Oysters of the Day, served with Cocktail Sauce, Lemon, Horseradish and Crackers

### **Escargot 12**

Braised in Extra Virgin Olive Oil, sliced, garlic herb butter with Angel Hair pasta. Topped with saved Reggiano cheese. Garlic and oil.

### **Italian Roast Pork 9 Loaded 12**

Slow roasted pork, then simmered aujus topped with shredded Sharp Provolone cheese, garlic, broccoli rabe, and grilled long hot pepper on a toasted long roll.

### **Truffle Steak Fries 8**

Thick cut Idaho potatoes, deep fried and tossed with fresh herbs, garlic, Peccorino Romano cheese, in a hint of truffle oil.

### **Chubby Burger 12**

8 ounce Angus burger, fire grilled. Served on a toasted brioche bun with lettuce, tomato, onion. Your choice of cheese (American, Swiss, Provolone, Smoked Gouda, Bacon) *add 2*

### **Artisan Meat and Cheese Board 16**

Asiago, Sharp Provolone and Parmigiano Reggiano with Prosciutto di Parma, Salami and Sopressata, crackers. Chef's choice fruit, fig spread and balsamic reduction.

### **Lobster Mac and Cheese 16**

Fresh chunks of Lobster with peppers, onions and herbs in a creamy Lobster and Smoked Gouda mornay, tossed with Cavatappi pasta and a hint of truffle oil, Parmesan and panko crust. (Serves 2)