

Soups

CLAM CHOWDER

Our homemade chowder, always creamy and chockful of fresh Ipswich clams
Bowl \$6.95 Cup \$5.25

HOMEMADE SOUP DU JOUR

Soup made fresh daily
Bowl \$4.95 Cup \$3.95

Pastas

LOBSTER RAVIOLI

Lobster ravioli tossed with sun dried tomatoes & shallots in a sherry wine sauce
garnished with grilled asparagus & cheese
\$22.95

FRUTTI DI MARE

Sautéed shrimp, scallops, mussels, clams and calamari in garlic white wine sauce served with linguini and garlic crostini
*Entrée can also be prepared in a spicy Fra Diavolo sauce
\$22.95

SHRIMP FLORENTINE

Shrimp sautéed with baby spinach & diced tomatoes tossed with linguini pasta
& topped with crumbled feta cheese
\$21.95

PASTA PRIMAVERA

Linguini pasta tossed with sautéed spinach, zucchini, summer squash, asparagus & tomatoes
\$18.95

Poultry

CHICKEN BONA BOCCA

Pan seared chicken cutlets topped with prosciutto and fresh mozzarella, baked in a white wine sauce with
mushrooms and hint of lemon
\$21.50

CASHEW CHICKEN

Chicken cutlets coated with cashew crumbs, pan seared and topped with garlic and shallots in a fresh
orange, port wine sauce.
\$19.95

CHICKEN LEMONI

Chicken cutlets with roasted plum tomatoes, artichoke hearts, shitake mushrooms in a garlic white wine sauce.
\$19.95

*** ALL ENTREES ARE ACCOMPANIED BY A CHOICE OF: GARLIC MASHED POTATOES,
ROSEMARY BAKED POTATO OR WILD RICE & VEGETABLE OF THE DAY**

(EXCLUDING THE LONELY LOBSTER, CLAM BAKE, FISHERMAN'S PLATTER & PASTA DISHES)