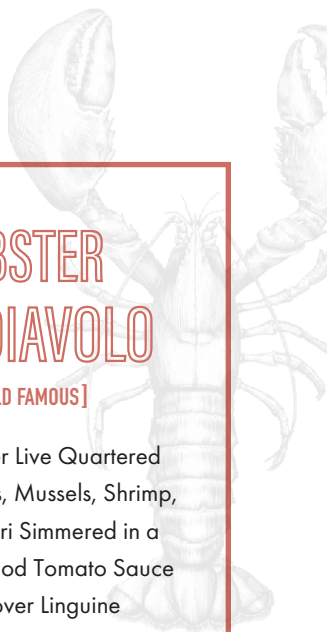




STARTERS

FRIED CALAMARI	15 H 26 F
The Original, Red Sauce, Lemon	
CALAMARI MEATBALLS	16
Seafood Tomato Sauce, Ricotta, Basil	
STUFFED CALAMARI	21
Sicilian Stuffing with Pine Nuts, Raisins, Breadcrumbs, Cheese, Red Sauce	
OYSTERS ROCKEFELLER (5)	30
Buttery Cream, Romano Chesse, Spinach, Crisp Breadcrumbs	
SHRIMP SCAMPI	21
Rich Butter, Garlic and White Wine Sauce, Lemon, Romano Cheese	

MUSSELS SICILIANO	22
Garlic, Fennel, Lemon, White Wine	
LITTLENECKS SICILIANO	26
Garlic, Fennel, Lemon, White Wine	
GRILLED OCTOPUS	24
Cannellini Bean, Escarole Ragu, Charred Scallion, Basil Oil	
CLAMS CASINO (5)	22
Freshly Shucked Cherrystones, Herb Breadcrumb	
CLAM CHOWDER	15
Chopped New England Clams, Black Pepper Biscuit	

LOBSTER
FRA DIAVOLO
[WORLD FAMOUS]

1 ¼ lb Lobster Live Quartered with Littlenecks, Mussels, Shrimp, and Calamari Simmered in a “Spicy” Seafood Tomato Sauce
Served over Linguine

FOR ONE | 85
FOR TWO | 115

SALADS

CALAMARI	18
Chilled, Marinated Calamari with Carrots, Onions, Celery, Kalamata Olive	
CAESAR	11 H 18 F
Romaine, Croutons, Pecorino Romano Pepato, Anchovies	

HOUSE	14
Lettuce, Tomato, Carrots, Cucumbers House Vinaigrette	
MARINATED OCTOPUS	20
Sicilian Olives, Mint, Citrus	

DAILY CATCH
[BROILED, BREADCRUMBS, ROMANO]

GEORGES BANK HADDOCK | 30

NEW ENGLAND SEA SCALLOPS | 37

ATLANTIC SWORDFISH | 35

SERVED A LA CARTE

BLACK PASTA
[INFUSED WITH SQUID INK]

AGLIO OLIO | 31
Chopped Calamari, Olive Oil, Garlic, Romano Cheese

ALFREDO | 31
Heavy Cream Reduction, Butter, Romano Cheese

PUTTANESCA | 31
Mushrooms, Peppers, Onion, Kalamata Olive Anchovy Butter

ADD 4OZ SHRIMP | 12
CALAMARI | 12 SCALLOPS | 14

ENTREES

SWORDFISH

42
Grilled Swordfish, Sicilian Lemon Herb Sauce, Roasted Baby Potatoes, Broccoli Rabe

MONKFISH MARSALA

36
Tender Monkfish Medallions Pan-seared, Smothered in our Rich, Sweet Marsala wine Sauce with Sautéed Mushrooms

ADD LINGUINE OR BLACK PASTA | 7

FISH & CHIPS

33
Fresh Off The Knife Local Haddock with French Fries, Coleslaw , Tartar Sauce

CALAMARI PLATTER

40
Fried Calamari, Calamari Meatball, Stuffed Calamari, Calamari Salad and Fried White Fish with French Fries, Coleslaw, Tartar Sauce

SHELLFISH + LINGUINE

CHOOSE: RED - SEAFOOD TOMATO SAUCE OR WHITE - OLIVE OIL, GARLIC, CLAM JUICE

CALAMARI	31
CLAMS	34
CALAMARI & CLAMS	34
MUSSELS MARINARA	30
VONGOLE NEAPOLITAN	36

SHRIMP	35
SCALLOPS	38
SHRIMP, SCALLOP & BROCCOLI	40
FRUTTI DI MARE	53
SUBSTITUTE BLACK PASTA	6

Sides

BROCCOLI 8	BLACK PASTA 9
BROCCOLI RABE 9	LINGUINE 8
GARLIC BREAD 7	FRENCH FRIES 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition. Please notify your server of any allergies and dietary restrictions. Items subject to 10.5% meal tax. The restaurant reserves the right to add a 20% tip to the bill for parties of 5 or more.