

ANTIPASTI

Goat Cheese Balls ... 17

Panko Crust, Raspberry Coulis, Toasted Points

Mussels Fri Diablo ... 15

Spicy Red Sauce

Avocado Shrimp Cocktail Martini ... 16

Modern Shrimp Cocktail served in a Caribbean Style

Beef Carpaccio Parmesan Crostini ... 19

Micro Green and Truffle Vinaigrette

Lobster Mac & Cheese ... 18

SALAD AND SOUP

Caesar Salad ... 14

Romaine, Parmesan Cheese, House Made Herb Croutons

Heirloom Tomato ... 16

Chef Matthew's Fresh Mozzarella, Basil, Olive Oil and Balsamic Glaze

Hammock Salad ... 11

Greens, Sunflower Seeds, Goat Cheese, Dried Cranberries, Poached Pears, Champagne Vinaigrette

Shrimp Bisque ... 6 / 9

Chef's Kettle Creation ... 6 / 9

ENTRÉES

Stuffed Shells ... 24

Spinach, Pine Nuts, Pesto in Red Sauce

Spaghetti and Meatballs ... 25

Chicken Parmigiana ... 26

Spinach, Over Linguine

Veal Parmigiana ... 36

Spinach, Over Linguine

Lasagna ... 21

Pesto Ricotta, Veal, Pork, Beef, House Made Tomato Sauce, Mozzarella and Parmesan

* Lobster Bolognese ... 35

Lobster Tomato Cream Sauce, Pappardelle Pasta, Half Grilled Lobster Tail

Braised Short Ribs ... 26

Tri- Colored Tortellini, Bordelaise Sauce

Crab Stuffed Flounder ... 32

Saffron Rice, Garlic Aioli

*Salmon ... 24

Lobster ... 45

Chicken Marsala ... 36

Spinach, Over Pappardelle

Veal Marsala ... 28

Spinach, Over Pappardelle





MAINS

*Filet Mignon / 6 oz. ... 26

*Bone-In Pork Chop / 10 oz. ... 30

* *Ribeye / 12 oz ... 36

Surf and Turf ... 49

6oz Petite Filet and 4oz Lobster Tail Hollandaise Sauce, Mashed Potatoes, Sautéed Spinach

* *Prime New York Strip / 12 oz ... 44

SIDES

Creamed Spinach ... 6 Baked Sweet Potato ... 6

Spaghetti Squash ... 6 Lobster Macaroni & Cheese ... 8

Cheese Grits ... 6 Baked Potato ... 6

Sautéed Spinach ... 6 Steak Fries ... 6