Soup

Escarole & Bean | \$6.95

with meatball

Crab & Corn Chowder | \$6.95

Salads

Antipasto | \$15.00 (Shareable)

Iceberg & Romaine Lettuce, Roasted Pepper, Tuna, Olives, Tomato, Provolone and Hard Boiled Egg, Salami & Red Onion

Mediterranean | \$18.00 (Shareable)

Romaine, Roasted Pepper, Shrimp, Crab Meat, Scallops, Tomato and Olives

Caesar Romaine, Homemade Croutons & Caesar Dressing | \$8.00

Add Salmon | +\$8.00 Add Chicken | +\$6.00 Add Shrimp | +\$8.00

Garden Lettuce, Tomato, Cucumbers & Shredded Carrots | \$6.00 oil and vinegar dressing

Appetizers

Shrimp Cocktail | \$16.00

4 Jumbo Shrimp, Served With Cocktail Sauce & Oyster Crackers

Mussels | \$13.00

Served In A Red Marinara or White Wine Butter

Tomato Bruschetta | \$10.00

Crostini Bread Topped With Fresh Basil & Tomato

Stuffed Long Hot Peppers | \$12.00

Filled With Crab Meat, Wrapped In Prosciutto

Meatballs & Ricotta Cheese | \$14.00

Served With Oil & Red Vinegar Salad

Crab Meat Cocktail | \$16.00

Colossal Crab Meat, Served With Cocktail Sauce

Sausage & Peppers | \$12.00

Sweet & Hot Sausage, Sautéed With Red & Green Peppers

Polenta Bolognese | \$12.00

Creamy polenta topped with bolognese sauce and ricotta cheese

Honey Ragut | \$13.00

Creamy honey-infused impastata cheese topped with clover honey served with home baked seasoned pizza crust

From The Sea

Seared Scallops | \$26.00

Served Over Creamy Risotto, Drizzled With Pesto Sauce

Grilled Salmon | \$23.00

Served With Roasted Potatoes & Sautéed Broccoli Rabe

Shrimp Parmesan | \$25.00

Chef's Favorite! 5 Shrimp Breaded & Fried. Topped With Tomato Sauce & Mozzarella Cheese Over Spaghetti

Stuffed Flounder | \$27.00

With Crabmeat Stuffing. Served With Asparagus, Mashed Potatoes

Seafood Combination | \$32.00

Shrimp, Scallops, Flounder, Clam Casino & Crab Cake Served Broiled Or Fried, With Coleslaw & Baked Potato

Crab Cakes | \$29.00

Two Homemade Crab Cakes Seared On The Griddle. Served With Roasted Potatoes, Coleslaw And Cocktail & Tarter Sauce

Throw Back To The Shack Surf-N-Turf | \$34.99

4 OZ Lobster Tail & 4 OZ Filet Mignon. Served With Baked Potato, Apple Sauce, Coleslaw & Corn On The Cob

Homemade Gnocchi | \$27.00

Made With Lump Crab Meat In A Blush Sauce
"Original Recipe Is Back"

From The Land

Filet Mignon | \$36.00

8oz Filet Char Grilled To Your Liking. Served With Sauteed Wild Mushrooms & Mashed Potatoes

12 oz bone-in porkchop | \$29.00

Served with sauteed spinach and risotto

14 oz ribeye steak | \$38.00

Served with rosemary roasted potatoes and broccoli rabe

Stephen's Sauteed Station

All sauteed dishes served with choice of

Veg and potato dujour | Side of Pasta | Over pasta

CHOOSE YOUR SAUCE:	CHICKEN VEAL
Oscar Asparagus, Crabmeat & Hollandaise	\$28.00 \$33.00
Sicilian Mushrooms, Cherry Peppers & White Wine	\$24.00 \$29.00
Frangente Shrimp, Scallops, Crabmeat In Tomato Broth With Oregano	\$28.00 \$33.00
Parmesan Classic Tomato Sauce & Mozzarella	\$23.00 \$28.00
Marsala Mushrooms & Marsala Wine	\$24.00 \$29.00
Picante Lemon, White Wine, Butter & Capers	\$24.00 \$29.00

Pasta

Choice Of Spaghetti Or Angel Hair

Gluten Free Pasta | +\$2.00 Fra Diavlo | +\$1.00

Mussels | \$23.00

Served In A Red Marinara or White Wine Butter Sauce

Shrimp Scampi | \$26.00

5 Shrimp, Sautéed in White Wine Lemon Butter Sauce

Crabmeat & Pasta | \$29

Jumbo lump crabmeat, in scampi sauce or red gravy over pasta

Tuna Puttanesca | \$26

Seared tuna with olives, capers, mushrooms and tomato

Agnolotti Gamberetto | \$28

Veal filled half moon pasta with shrimp, sundried tomatoes and shiitake mushrooms. Cream Sauce

Clams & Pasta | \$24.00

6 Middle Neck Clams, Mixed With Chopped Clams. Served in Red Or White Sauce

Fisherman's Pasta | \$34.00

A Seafood Medley: Mussels, Clams, Shrimp, Dungeonese Crab, Scallops. Served With Red Or White Sauce

Ravioli & Meatballs | \$22.00

Spaghetti & Meatballs | \$22.00