

Starters

Lobster Bisque 9

Brandy scented lobster cream with a hint of truffle, tender lobster meat, herb crouton

French Onion Soup 6

Signature onion blend with mozzarella, fontina and Swiss

Lobster Mac and Cheese Au Gratin 13

Lobster meat and orecchiette baked in a truffle scented cream, topped with a three cheese gratinee

Southwest Chicken Spring Rolls 8

Grilled chicken, cheddar, black beans, corn, salsa fresco and chipotle mayo

Jumbo Lump Crab Cakes 11

Grilled pineapple salsa, Cajun remoulade

Chicken Meatballs 7

Sweet and spicy hoisin-sesame glazed with carrot-scallion slaw

Tuna Tartare 9

Sushi grade Ahi tuna, avocado, crispy wonton chips, spicy mayo, soy caramel

Fried Calamari 9

Crispy corn meal crusted calamari choice of: Marinara or Thai chili glazed

Baked Clams Casino (6) 9

Fresh little necks, bacon, bell peppers, garlic butter

Tango Tango Shrimp 12

Crunchy jumbo shrimp tempura with salsa fresco and sweet chili sauce

Belgian Mussels and Frites 11

Prince Edward Island mussels steamed with garlic, lager and a touch of cream with pommes frites and smoked tomato aioli

Salads

Chopped Caprese 9

Chopped romaine hearts, fresh mozzarella, roasted peppers, grape tomatoes, cucumbers, red onion, sundried tomatoes, balsamic vinaigrette and an asiago cheese crisp

Walnut and Goat Cheese 8

Baby greens with sundried cranberries, candied walnuts, goat cheese and raspberry vinaigrette

The Wedge 8

Iceberg lettuce, bacon, tomato, red onion, crumbled bleu and Italian vinaigrette

Apple Gorgonzola 9

Radicchio, baby arugula, romaine, sliced apples, gorgonzola, toasted almonds, red onion, champagne vinaigrette

Caesar 7

Classic crisp romaine, jumbo garlic croutons and shaved parmesan, creamy parmesan lemon dressing

Chadwick 7

Mixed greens, carrots, red onion, grape tomatoes, cucumbers, croutons and balsamic vinaigrette

Pasta/Risotto

Mott Street Shrimp 12/22

Rigatoni pasta tossed with sautéed shrimp, fresh tomato-cream, basil, chili pepper flakes

Mild- Medium-Hot!!!

Lobster Stuffed Ravioli 12/22

Shrimp, broccoli, diced tomato in a lobster cream

Homemade Potato Gnocchi 10/19

With Italian sausage, baby spinach, fresh mozzarella, plum tomato-basil sauce

Three Paisanos 12/22

Penne tossed with shrimp, sausage, broccoli rabe, tomato concasse and EVOO, topped with shaved asiago

Risotto Gourmand 14/26

Creamy arborio risotto with lobster meat, shrimp, scallops, lump crab meat and truffle scented cream

Entrees

All entrees include vegetables of the season and your choice of: potato croquette, garlic mashed potatoes, whipped sweet potatoes, pommes frites and vegetable rice pilaf

Simply Grilled

Paired with Your Choice of Sauce

Filet Mignon 6 oz. or 11 oz. 26/35

Black Angus NY Strip 34

Veal Chop 30

Atlantic Salmon 22

Frenched Chicken Breast 20

Béarnaise

Brandy Pepper Cream

Garlic Lemon Aioli

Port Wine Reduction

Madeira Demi Glace

Surf and Turf 36

6 oz. Filet Mignon paired with a 5 oz. Lobster Tail

Land

Lamb 32

Dijon-panko crusted rack of lamb with fine herbs, port wine reduction

Veal Chop 30

Lightly breaded topped with prosciutto and melted fontina, Madeira demi glaze

Duck 25

Crispy, slow roasted half duck with fig glaze

Stuffed Pork Chop 22

14 oz. rib chop stuffed with fontina and prosciutto, finished with a brandy pepper cream sauce

Pork Chop Fresco 20

Parmesan breaded, topped with Madeira wine sauce, melted mozzarella, diced tomatoes

Chicken Bruschetta 19

Grilled *or* Crispy

Topped with a salad of tomatoes, fresh mozzarella, basil, roasted peppers, red onion and balsamic drizzle

Chicken Portofino 19

Panko-parmesan coated boneless breast of chicken topped with broccoli, and melted mozzarella, Madeira demi glaze

Sea

Cedar Planked Salmon 22

Herb rubbed salmon roasted on a cedar plank with a light lemon-basil coulis

Sesame Crusted Tuna 26

With soy caramel, wasabi whip

St. Peter's Fish 22

Crowned with lobster meat, toasted bread crumbs, chardonnay lobster butter with lemon

Sea Scallops 25

Pan seared, Thai-coconut-curry, scallions, toasted sesame

Fruits d'Mare 25

Shrimp, mussels, scallops, light tomato white wine sauce, tossed with linguini fini, rustic bread

Crabmeat Crusted Garlic Shrimp 28

Sautéed jumbo shrimp topped with jumbo lump crab meat and toasted parmesan bread crumb, with a garlic butter-parsley champagne sauce

On The Side

Creamed or Sautéed Baby Spinach Broccoli Rabe with Garlic and Oil

Mushrooms Sautéed in Garlic-Herb Butter Pommes Frites with Remoulade

Sweet Potato Fries with Molasses Mayo Smashed Cheddar Potato Au Gratin with Chives

Crispy Onion Strings with Chipotle Mayo

Substitution 4 Ala Carte 6