



### Appetizers/Soups/Salads

**Cheesesteak Egg Rolls:** Served with a spicy sriracha ketchup **\$14**

**Mozzarella Sticks:** Served with house marinara sauce **\$10**

**Chicken Fingers:** served with honey mustard sauce. **\$10**

**Baked Shrimp Mac & Cheese:** Cajun spiced shrimp and macaroni, tossed in a chipotle cheddar cream sauce, finished with a cornbread crust. **\$11**

**Mele's Baked Meatballs:** With marinara and provolone cheese **\$11**

**Stinger Fries:** Tossed in Old Bay spice with crab meat, chipotle cheddar sauce and scallions **\$13**

**Steamed Mussels:** red or white **\$12**

**French Onion Soup: \$7**

**New England Clam Chowder:** Cup: **\$4** Bowl: **\$6**

**Caesar Salad:** Sm **\$5** Lrg: **\$10**

**ADD: Shrimp \$8 Crab Cake \$15**

**House Salad:** Sm **\$5** Lrg: **\$10**

**ADD: Chicken \$8 Steak \$12**

**Bleu Cheese Wedge Salad:** iceberg lettuce topped with crispy bacon, diced tomato, red onion and finished with our homemade chunky bleu cheese dressing. **10**

**Steak Salad:** over greens with grilled filet medallion steak (6 oz) tomato, blue cheese crumble, candied walnuts, croutons, balsamic vinaigrette **\$21**

### Sandwiches

**Hot Roast Pork:** Slow roasted pork, sliced, served on a seeded roll with mild provolone cheese, au jus **\$14 / Italian style-** broccoli rabe and sharp provolone **\$15**

**Hot Roast Beef:** Slow roasted beef, sliced, served on a seeded roll with mild provolone cheese, au jus, and horseradish cream sauce **\$14 / Italian style-** broccoli rabe and sharp provolone **\$15**

**Crab Cake Sandwich:** Homemade crab cake on a bun, served with cocktail or tartar sauce **\$17**

**Bacon Cheeseburger:** Served on a buttered potato bun with crispy bacon and melted New Yorker American cheese **\$13**

**Chicken Italiano:** homemade chicken cutlet served on a seeded roll topped with broccoli rabe and sharp provolone cheese **\$15**

**Chicken Parmesan Grinder:** pan-fried chicken cutlet, served on a seeded roll, topped with homemade marinara and provolone cheese. **\$14**

### Entrees

**Penne Vodka:** tossed with prosciutto and finished in a vodka tomato cream sauce **\$18**

**Chicken Cutlet Parmesan:** topped with marinara sauce and mozzarella cheese, served over spaghetti **\$22**

**Veal Parmesan:** tender breaded, pan-fried cutlets, topped with marinara sauce and provolone cheese, served over spaghetti **\$26**

**Seafood Ravioli:** Plump cheese ravioli, tossed with shrimp and crabmeat, finished in a parmesan cream sauce with basil and fresh chopped tomato **\$22**

**Cheese Ravioli/Tortellini:** with our homemade marinara sauce **\$14**

**Spaghetti Marinara:** homemade spaghetti in our fresh marinara **\$13**

**ADD: Meatballs \$6**

**Tortellini Rosa:** cheese-filled pasta topped with grilled chicken, baby spinach and chopped tomato, finished in a Rosa sauce. **\$21**

**Crab & Spaghetti:** sautéed with crabmeat, shrimp, roasted tomato and baby spinach then finished in a scampi-style marinara sauce **\$25**

**Crab Cakes:** homemade, pan-fried crab cakes served with your choice of cocktail or tartar sauce **\$29**

**Chicken Olivia:** boneless chicken breast, sautéed with shrimp, crab, roasted tomatoes and capers finished in a lemon beurre blanc sauce **\$25**

**Chicken Joseph:** boneless chicken breast, sautéed with shrimp and crabmeat, finished in a citrus cream sauce. **\$25**

**Veal Joseph:** sautéed veal medallions with shrimp and crabmeat, finished in a citrus cream sauce. **\$28**

**Veal Diavlo:** sautéed veal medallions with shrimp and crabmeat, finished in a spicy red sauce. **\$28**

### **SPECIALTY DRINKS**

**CHOCOLATE MARTINI/PEAR MARTINI/ESPRESSO MARTINI/CARAMEL MARTINI/  
PINEAPPLE MARTINI**

### **SLUSHIES (seasonal)**

**PINA COLADA/MARGARITA/PINK STARBURST/PEACH MANGO**