

## LUNCH MENU



### TO BEGIN

*Crab Dip 18*

Cast Iron Baked,  
tortilla chips

*Grilled Shrimp 15*

Dry rub, mango salsa

*Fried Calamari 16*

Traditional Marinara  
or Tempura Wasabi

*Sautéed Mussels 13*

Garlic white wine or  
fradiavolo sauce

*Clams Casino 14*

Bacon, peppers, onions

*Coconut Shrimp 14*

Sweet Chili sauce

*Brussel Sprouts 12*

Pancetta, balsamic glaze

*Tuna Tartare \* 18*

Cucumber and black  
Olive tapenade

*Arancini 13*

Rice balls filled with mozzarella,  
over pesto marinara

*Seasonal Chef's Board*

*Ask your server*

### ENTRÉE SALADS

*Red Beet & Goat Cheese 14*

Spring mix, oranges, candied walnuts, balsamic vinaigrette

*Caesar Salad 12*

Romaine hearts, croutons, shaved Parmigiano cheese

*Pear & Burrata Salad 17*

Spring mix, red wine poached pears, toasted pistachios

*Arugula Salad 12*

Mango salsa, cucumbers, shaved parmigiana, lemon vinaigrette

*Addition to your salad: Crab Cake 12 - Ahi Tuna\* 10*

*Shrimp 9 - Chicken 6 - Salmon 10*

### SOUP

*Soup of the Day*

### FISH and SEAFOOD

*Crab Cakes 24*

Roasted corn and asparagus ragu

*Ahi Tuna\* 23*

Risotto with snow peas, red peppers, asparagus, wasabi

*Honey Glazed Salmon 24*

Cedar plank, grilled, parmigiano couscous, roasted vegetable medley

*Diver Scallops & Shrimp 24*

Pan seared, Modena aged balsamic, vegetable risotto

*Mediterranean Grouper 22*

Francese style, wine lemon sauce, mushrooms, asparagus, angel hair pasta

### BURGERS & SANDWICHES

*Add \$2 to substitute a side salad for French fries*

*Chicken Pesto 16*

Roasted peppers and  
fresh mozzarella

*Roasted Veggie Sandwich 16*

Zucchini, eggplant, caramelized  
onions, roasted peppers, mozzarella

*Jarrettown Burger \*17*

10 oz Prime, bacon, American  
Cheese, lettuce, tomato, onion

*Special Burger \*18*

10 oz Prime, sautéed onion,  
mushrooms, Provolone Cheese

*Short Rib Tacos (3) 17*

Slow roasted, mango salsa,  
shredded slaw, chipotle aioli

*Italian Sandwich 18*

Prosciutto, salami, mozzarella, arugula,  
tomatoes, pesto, balsamic glaze

### SIGNATURE STARTERS

*Burrata Caprese 18*

Burrata mozzarella cheese, Parma prosciutto,  
Heirloom tomato, arugula, balsamic glaze

*Bruschetta 12*

Marinated tomatoes, garlic, basil, fresh mozzarella

*Meatballs Parmigiana 13*

Whipped ricotta, marinara sauce, parmigiano

*Eggplant Rollatini 15*

Ricotta cheese, marinara sauce, mozzarella

### GRILL-FIRED PIZZA

*Margherita 14* Mozzarella, basil, sauce, EVOO

*Rustica 16* Mozzarella, arugula, Prosciutto, Bruschetta, Balsamic

*Crispy Boardwalk 14* Mozzarella, Marinara, oregano, parmigiano

*Florentine 15* Mozzarella, ricotta, spinach, garlic

*French 16* Gruyere, caramelized onions, mushrooms, truffle oil

*Caponata 16* Mozzarella, marinara, eggplant, zucchini, capers, red  
peppers, cherry tomatoes, oregano

\*\*\*gluten free crust available upon request \$2\*\*\*

### CHICKEN 18 - VEAL 22

*Cacciatore*

Eggplant, Zucchini, Red Peppers, Capers,  
fresh mozzarella, basil, angel hair pasta

*Jarrettown*

Wild mushrooms, Asparagus, brandy cream, angel hair pasta

*Marsala*

Raisin Marsala wine reduction, wild mushrooms, angel hair

### PASTA

*Pappardelle Caponata 17*

Fresh mozzarella, basil, eggplant, zucchini, capers,  
red peppers, cherry tomatoes

*Spaghetti Crab & Shrimp 18*

Garlic white wine or fradiavolo sauce

*Scallops Pesto Pappardelle 24*

Pesto cream, diver scallops, shrimp, cherry tomatoes

*Paccheri Bolognese 17*

Ground beef, veal, pork, tomato sauce, giant rigatoni

*Ravioli di Gio 17*

Cheese ravioli, fresh tomato sauce, ricotta, basil aioli

*Lobster Ravioli 21*

Jumbo lump crab meat, brandy cream sauce, arugula

*House Special 21*

Jumbo lump crab, shrimp, vodka cream, bowtie pasta