

SMALL

CLAM CHOWDER 12 NEW ENGLAND STYLE, CELERY, ONIONS, POTATOES

BURRATA CHEESE 16 HEIRLOOM TOMATOES, CHARRRED ASPARAGUS, SMOKED OLIVE OIL, PRESERVED LEMON

LOBSTER TACOS 21 SRIRACHA MAYO, MICRO CILANTRO, ROASTED TOMATILLIO SALSA

SPANISH OCTOPUS 21 SAFFRON FREGOLA, ROUILLE, FRESNO CHILLI

PEI MUSSELS 15 SMOKED TOMATO BROTH

BLISTERED SHISHITO PEPPERS 10 SEA SALT, RANCH DRESSING

CHICKEN WINGS 15 BUFFALO SAUCE AND BLEU CHEESE DRESSING

CRISPY CALAMARI 16 LIGHTLY BATTERED, SERVED WITH MARINARA SAUCE

CRAB CAKE SLIDERS 19 MARYLAND LUMP CRAB, REMOULADE

CHARCUTERIE BOARD 18 PROSCIUTTO, MORTADELLA, SOPPRESSATA, GRAINY MUSTARD, PICKLED VEGETABLES

ARTISAN CHEESE BOARD 16 3 TYPES OF ARTISAN CHEESES, QUINCE PASTE, DRIED FRUIT

HOUSE MADE MEATBALLS 18 WHIPPED RICOTTA, BASIL

FROM THE GARDEN

GREEK SALAD 11 smoked feta, red wine vinaigrette, kalamatta olive

KALE AND CARROT CAESAR 11 shaved baby carrots, parmesan cheese, caesar dressing

QUINOA STRAWBERRY SALAD 15 baby arugula, cherry tomatoes, toasted almonds, golden raisins, sweet-chili vinaigrette

ADD CHICKEN \$6 ADD SHRIMP/SALMON \$8

Raw Bar

OYSTER ½ DOZ EAST COAST 16

LONG ISLAND LITTLENECK CLAMS ½ DOZ 15

CHILLED SHRIMP COCKTAIL 21

SURF AND TURF – 21 Crudo-beef Carpaccio, Ahi Tuna Tartar, Colatura Di Alici, Artichoke

SEAFOOD PLATTER

SERVES 2-3 45

6 clams, 6 oysters, 4 shrimp

LARGE

FILET MIGNON 8oz /37 Mashed potato, Candied shallots, grilled zucchini

PAN SEARED SALMON /27 roasted beet-chickpea arancini, house made labneh sauce

LINGUINE WHITE CLAM SAUCE PASTA /21 light garlic & wine broth, parsley

FRIED BREADED JUMBO SHRIMP/27

Broccoli slaw, french fries, tartar sauce

CHICKEN PARMIGIANA /25 fresh mozzarella, marinara sauce, served with linguine

SIDES

CHARRED BROCCOLI 8

GRILLED ASPARAGUS 8

MASHED POTATO 8

PARMESAN-TRUFFLE FRIES

8

PIZZA

all our pizzas are hand tossed, made with Italian 00 flour, san marzano tomatoes, and fresh mozzarella

MARGHERITA 13 san marzano tomato, fresh mozzarella, and basil

PEPPERONI 14 san marzano tomato, fresh mozzarella, pepperoni

BROCCOLI 14 fresh mozzarella, charred broccoli

No substitutions are accepted, however, we gladly honor any requests to remove ingredients from menu items.



Allegria Hotel

Hand Held

TURKEY BLT 17 sliced smoked turkey, lettuce, tomato, bacon, ranch dressing, french fries

LOBSTER ROLL 22 old bay seasoned, tarragon mayonnaise, romaine lettuce, lemon, classic roll, french fries

ATLANTICA BURGER 18 black angus short rib blend, arugula, tomato, artisan roll, french fries

BLACKENED MAHI-MAHI BURGER 21 broccoli stem slaw, tomato, artisan roll, french fries