1/2dz Shucked Oysters, Blue Point Connecticut  ...15
Shrimp Cocktail ...15
Three Jumbo shrimp served with cocktail sauce
Lobster, Octopus & Conch Ceviche ...21
Succulent chunks of Maine lobster, julienned Portuguese octopus and Bahamian conch in a citrus based ceviche preparation
Royal Tower ...69
1/2dz Shucked Blue Point Oysters, 1/2dz Middle Neck Clams, Octopus and Conch Ceviche, 2 Jumbo Shrimp & 1 Maine Lobster Tail

Starters
Lobster Bisque ...14
Chunks of Lobster meat in a Cognac Cream Bisque
Hollander & de Koning Mussels ...13
Hollander & de Koning Muscles prepared Fradiavolo or white wine, garlic, lemon sauce
Middle Neck Clams ...13
Middle Neck Clams prepared Fradiavolo or white wine, garlic, Lemon sauce
Fried Calamari ...12
Flour dusted calamari rings, flash fried and sided with Fradiavolo sauce
Grilled Octopus ...16
Grilled Portuguese Octopus tentacle drizzled with ginger garlic sweet soy sauce garnished with baby arugula
Old School Meatballs ...7
Served with tomato sauce and ricotta cheese
Brushetta Basket ...7
Freshly baked bread served with fresh chopped beefsteak tomatoes, garlic, mixed olives and fresh Italian herbs in a Balsamic Vinaigrette, topped with Parmigiano cheese
Burrata ...13
Creamy buttery Mozzarella served over sautéed broccoli rabe
Burrata Ai Porcini ...14
Creamy buttery Mozzarella topped with a warm sliced wild porcini cream sauce, drizzled with white truffle oil
Coconut Shrimp ...13
Coconut encrusted shrimp, fried, served with a side of Sweet Thai Chili sauce

Salads
Baby Arugula Salad ...10
Baby organic arugula drizzled with extra virgin olive oil, lemon and Agave vinaigrette, topped with shaved Parmigiano Reggiano cheese
Add Chicken...7  Add Shrimp...12
Burrata Caprese ...11
Beefsteak tomato, Creamy buttery Mozzarella and fresh basil, crowned with grilled glazed peppers, drizzled with aged Balsamic vinaigrette & served with homemade crostini
Caesar Salad ...9
Romaine hearts and homemade croutons tossed in a Caesar dressing, topped with shaved Parmigiano Reggiano cheese
Add Chicken...7  Add Shrimp...12  Add Anchovies...3
Sicilian House Salad ...10
Romaine hearts, Beefsteak tomatoes, red onions & mixed pitted olives, with our aged Balsamic vinaigrette
Add Chicken...7  Add Shrimp...12

Sides
Fried Zucchini with side of marinara ...6
Spinach with garlic & oil ...9
Baby Bella Mushrooms Marsala ...6
Truffle oil French Fries ...6
Sweet potato fries ...7
Mixed Vegetables ...8
Roasted Potatoes ...6
Broccoli Rabe ...10

Maine Lobster Catalana ...29
Shelled Maine lobster and Middle Neck Clams prepared in a caramelized onions and fresh diced tomatoes spicy red sauce, served over fettuccine
Lobster Ravioli ...26
Stuffed lobster ravioli served with chunks of lobster and clams meat in a pink brandy Fradiavolo lobster sauce
Pappardelle Bolognese ...23
Pappardelle served in a Veal and Beef Bolognese sauce.
Linguini with Clams ...23
Middle Neck Clams prepared in a white wine garlic or Marinara sauce, served over Linguini
Rigatoni Big Apple ...21
Mezze rigatoni in fresh, chunky, pink Marinara sauce with smoked bacon and Parmigiano Reggiano Cheese
Add Chicken ...7  Add Shrimp ...12
Sunset Catch Pescatore ...31
Middle Neck Clams, Muscles Calamari and 2 Jumbo Shrimp Prepared in garlic white wine or red sauce, served over Linguini
Gambero Arrabbiata ...28
4 Jumbo Shrimp sautéed in spicy, chunky tomato sauce with garlic and black olives, served over fettuccine
Pappardelle Ai Porcini ...28
Pappardelle with wild porcini mushrooms in a truffle cream sauce
Fettuccine Florida Golden Crab & Scallops ...28
Fettuccine in a light Caribbean curry cream sauce with shelled Florida golden crab and wild bay scallops
Mario’s Lobster Mac & Cheese ...29
Shelled succulent Maine Lobster served over paccheri pasta with velvety jaffron Parmigiano cream sauce
Pappardelle Pesto with Shrimp ...29
Pappardelle with pistachio basil pesto sauce with 4 Jumbo Shrimp
Eggplant Tower Parmigiana ...26
Layers of breaded eggplant, mozzarella and tomato sauce served over paccheri pasta

Fresh from the Sea
Catch of the Day - Ask our server for daily offerings ...MKT
Branzino
Mediterranean Sea Bass butterflied and deboned, pan seared in light Sicilian scampi sauce served over sautéed spinach
Salmon Portofino
Boneless Atlantic salmon topped with tomatoes, garlic & herbs, wrapped in parchment paper and baked, served with sweet potato fries.
Live Maine Lobster ...MKT
Steamed, served with red potatoes or Fradiavolo, served over Linguini
Shrimp Meraviglia ...25
4 Jumbo butterflied shrimp flash fried, served over broccoli rabe, drizzled with Soy, Sweet Thai Chili sauce and sesame seed
Chilean Sea Bass ...35
Three 2 oz medallions of Chilean Sea Bass, pan seared in a light Sicilian scampi sauce served over sautéed spinach
Ahi Tuna Rolls ...27
Sushi grade Yellowfin Ahi Tuna pepper crusted, wrapped around arugula drizzled with Soy, Sweet Thai Chili sauce and sesame seeds

Chops & More
Cut of the Day - Ask our server for daily offerings ...MKT
Grilled Lamb Chops ...35
Single bone cut rack of New Zealand Lamb served with rosemary Aged port wine reduction sauce and one side
Chicken Portobello ...26
Chicken breast cooked in a Marsala glaze with onions and Portobello mushrooms, served over Linguini

\* - Gluten free

Considerable time and effort has been taken in the preparation of our Menu. NO modifications or substitutions. Thanks for your understanding.

Consuming Raw or Undercooked Meats, Seafood & Shellfish may increase your risk of foodborne illness especially if you have certain Medical conditions.

18% gratuity will be added to parties of 5 or more.