

## APPETIZERS

### SOUP OF THE DAY

Cup 4.00 Bowl 6.00

### NEW ENGLAND CLAM CHOWDER

Served With Oyster Crackers

Cup 6.00 Bowl 7.50

### CALAMARI GIOVANNI

Lightly Fried Calamari Rings Tossed With Banana Peppers In Garlic Butter With Lemon 11.50

### SHRIMP COCKTAIL

Six Jumbo Shrimp 13.50

### CRAB CAKES

Two House Recipe Cakes Served With Apple Coleslaw & Aioli Dipping Sauce 14.00

### GOLDEN COCONUT SHRIMP

Six Coconut Battered & Lightly Fried Shrimp Served With Our Housemade Pineapple Chutney 14.00

### CHICKEN WINGS

Your Choice Of Bone-In Wings or Boneless Chicken Tenders.

Choice Of Sauce: Buffalo, Barbecue Or Honey Mustard 13.00

### MOZZARELLA STICKS

Served with House Marinara Sauce 10.00

### NACHOS GRANDE

Nacho Chips Layered With Pepper Jack & Cheddar Cheese Topped With Crisp Romaine Lettuce, Black Olives, Scallions, Diced Tomatoes, Sour Cream & Pico De Gallo Sauce 13.00

## SALADS

### REMINGTONS MESCLUN SALAD

Baby Greens, Grape Tomatoes, Julienne Of Seasonal Vegetables, Sliced Mushrooms, Extra Virgin Olive Oil & Herb Vinaigrette 8.00

### CAESAR SALAD

Fresh Romaine Lettuce & Multi Grain Croutons, Tossed With Classic Caesar Dressing & Parmesan Cheese 11.00

### CAPE COD SALAD

Baby Greens With Sundried Cranberries, Candied Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette 10.00

### SPINACH SALAD

Fresh Baby Spinach, Mushrooms, Hard-Boiled Egg, Toasted Almonds & Crumbled Bacon With Blue Cheese & Apple Cider Vinaigrette 10.00

### CAPRESE SALAD

Vine-Ripened Tomato & Fresh Mozzarella Cheese Served Atop Field Greens, Drizzled With Balsamic Reduction & Extra Virgin Olive Oil 10.00

### ADD TO ANY SALAD:

Grilled Or Cajun Chicken Breast 6.00  
Salmon Medallion 8.00

4 Pieces Of Grilled Shrimp 8.00  
Grilled Top Sirloin 10.00

ASK YOUR SERVER ABOUT OUR WEEKLY SEASONAL SPECIALS

*Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*

# SANDWICHES

*All Sandwiches Served With Your Choice Of Sweet Potato Fries, French Fries, Baby Greens Or Homemade Coleslaw*

## 8 OZ ANGUS SIRLOIN BURGER

*USDA Choice Grilled To Your Preference.  
Served On A Kaiser Roll With Lettuce,  
Tomato & Onion 11.00*

*Add: American, Swiss, Bleu Or Cheddar Cheese,  
Sautéed Mushrooms Or Bacon 1.00 each*

## CHICKEN CAESAR WRAP

*Grilled Marinated Chicken & Romaine Lettuce  
Tossed With Classic Caesar Dressing, Served With  
Shaved Parmigiano-Reggiano Cheese 12.00*

## LOBSTER ROLL "CLUB"

*Prosciutto, Avocado, Tomato Confit, & Spiced  
Mayonnaise On Lettuce On A Challah Roll 19.50*

## CLASSIC REUBEN

*Corned Beef, Sauerkraut, Swiss Cheese &  
Thousand Island Dressing On Marble Rye Bread 11.50*

## CHICKEN SALTIMBOCCA PANINI

*Pesto, Grilled Chicken, Provolone &  
Prosciutto On Ciabatta Bread 13.00*

## FAJITAS STEAK PANINI

*Sliced Seasoned Beef With Sautéed Peppers,  
Onions & Pepper Jack Cheese 13.50*

## TURKEY & CHEESE PANINI

*Served On Multi-Grain Bread 11.00*

# PASTA

## SPAGHETTI & MEATBALLS

*Three Of Our Giant Homemade Meatballs & Tomato Sauce 16.00*

## LOBSTER MAC & CHEESE

*Cavatapi Pasta Tossed With Lobster In Light Swiss & Extra Sharp Cheddar Cheese Sauce,  
Topped With Bread Crumbs & Parmesan Cheese 20.00*

## LINGUINE & SHRIMP SCAMPI

*Six Large Shrimp Sautéed With Roasted Garlic, Baby Roma Tomatoes & White Wine,  
Finished With Extra Virgin Olive Oil & Fresh Basil 19.75*

# WOOD GRILLED PIZZA

## BBQ CHICKEN PIZZA

*Roasted Chicken, Cattleman's BBQ Sauce,  
Mozzarella & Vermont Cheddar Cheese.  
Finished With Fresh Scallions 13.00*

## SAUSAGE & PEPPER PIZZA

*Tomato Sauce, Sautéed Onions, Red, Yellow  
& Green Sweet Peppers, Italian Sausage &  
Shaved Reggiano Parmesan Cheese 13.00*

## ATHENIAN PIZZA

*Sautéed Baby Spinach, Chopped Tomatoes, Mushrooms,  
Kalamata Olives & Roasted Pepper, Finished  
With Feta & Mozzarella Cheese 13.00*

## MARGHERITA PIZZA

*Roma Tomatoes, Fresh Mozzarella Cheese,  
Parmesan & Fresh Basil 12.00*

## SHRIMP, PROSCIUTTO & ROASTED GARLIC

*Grilled Jumbo Shrimp, Olive Oil, Pesto, Garlic & Diced  
Tomato With Parmesan & Mozzarella Cheese 15.00*

# ENTREES

*All Entrees Served With Our Daily Starch & Seasonal Vegetables*

## STUFFED ITALIAN MEATLOAF

*All Beef Meatloaf Stuffed With Mozzarella & Roasted Red Pepper, Served With A Tomato Basil Sauce.  
Choice Of Mashed, Baked Potatoes Or Pasta 17.00*

## FISH & CHIPS

*Samuel Adams Beer-Battered Codfish, House Tartar Sauce & Coleslaw Served With Crispy French Fries 16.00*

## BAKED BOSTON SCROD

*Fresh Atlantic Cod Filet Topped With Seasoned Ritz Cracker Crumbs, White Wine, Butter & Lemon 18.00*

## GRILLED CHICKEN BREAST WITH LEMON & THYME

*Marinated In Olive Oil, Fresh Lemon, Garlic & Thyme 17.00*

## SURF & TURF MIXED GRILL

*Grilled 5 oz. Top Sirloin & Two Shrimp, Grilled Zucchini, Summer Squash, Grilled Asparagus & Roma Tomato 22.00*

## PORK OSSO BUCCO

*Braised Pork Shank Served With Roasted Root Vegetables & Red Bliss Mashed Potatoes 19.00*

# LUNCH

## APPETIZERS

### SOUP OF THE DAY

Cup 4.00      Bowl 6.00

### NEW ENGLAND CLAM CHOWDER

*Served With Oyster Crackers*

Cup 6.00      Bowl 7.50

### CALAMARI GIOVANNI

*Lightly Fried Calamari Rings Tossed With  
Banana Peppers In Garlic Butter & Lemon* 11.50

### SHRIMP COCKTAIL

*Six Jumbo Shrimp* 13.50

### GOLDEN COCONUT SHRIMP

*Six Coconut Battered & Lightly Fried Shrimp  
Served With House Made Pineapple Chutney* 14.00

### CRAB CAKES

*Two House Recipe Cakes Served With Apple  
Coleslaw & Aioli Dipping Sauce* 14.00

### CHICKEN WINGS

*Your Choice Of Bone-In Wings*

*Or Boneless Chicken Tenders* 13.00

*Choice Of Sauce: Spicy Buffalo, Barbecue, Honey Mustard  
Or Choice Of Dressing: Ranch Or Blue Cheese*

### NACHOS GRANDE

*Nacho Chips Layered With Pepper Jack & Cheddar  
Cheese Topped With Crisp Romaine Lettuce,  
Black Olives, Scallions & Pico De Gallo Sauce* 13.00

### CALIFORNIA CHICKEN QUESADILLA

*Filled With Grilled Chicken, Avocado, Tomato,  
Pepper Jack Cheese & Cheddar Cheese* 11.00

## SALADS

### GREEK GARBANZO BEAN SALAD

*Ripe Tomatoes, Cucumber, Red & Green Peppers,  
Kalamata Olives, Garbanzo Beans, Feta Cheese, Pita Bread  
& Olive Oil With A Lemon & Oregano Dressing* 14.00

### CAESAR SALAD

*Fresh Romaine Lettuce & Multi-Grain Croutons,  
Tossed With Classic Caesar Dressing &  
Parmesan Cheese* 11.00

### SPINACH SALAD

*Fresh Baby Spinach, Mushrooms, Hard-Boiled Egg,  
Toasted Almonds, Crumbled Bacon & Blue Cheese  
With An Apple Cider Vinaigrette* 10.00

### CAPRESE SALAD

*Vine-Ripened Tomato, Fresh Mozzarella Cheese,  
Served Atop Field Greens Drizzled With Balsamic  
Reduction & Extra Virgin Olive Oil* 10.00

### CAPE COD SALAD

*Baby Greens With Sundried Cranberries,  
Candied Walnuts & Gorgonzola Cheese  
With Balsamic Vinaigrette* 10.00

### ADD TO ANY SALAD:

*Grilled Or Cajun Chicken Breast* 6.00  
*Salmon Medallion* 8.00

*4 Pieces Of Grilled Shrimp* 8.00  
*Grilled Top Sirloin* 10.00

## PASTA

### LOBSTER MAC & CHEESE

*Cavatappi Pasta Tossed With Lobster In A Light Swiss & Extra Sharp Cheddar Cheese Sauce  
Topped With Bread Crumbs & Parmesan Cheese* 20.00

### PENNE ALLA BOLOGNESE

*Veal, Pork & Beef, Tomato & Vegetables Tossed With Penne Pasta* 15.00

### LINGUINE & SHRIMP SCAMPI

*Six Large Shrimp Sautéed With Roasted Garlic, Baby Roma Tomatoes & White Wine.  
Finished With Extra Virgin Olive Oil & Fresh Basil* 19.75

### SPAGHETTI & MEATBALLS

*Three Of Our Giant Homemade Meatballs & Tomato Sauce* 16.00

# SANDWICHES

*All Sandwiches Served With Your Choice Of Sweet Potato Fries, French Fries, Baby Greens Or Coleslaw*

## CALIFORNIA CHICKEN QUESADILLA

*Filled With Grilled Chicken, Avocado, Tomato,  
Pepper Jack Cheese & Cheddar Cheese 11.00*

## 8 OZ ANGUS SIRLOIN BURGER

*USDA Choice Grilled To Your Preference & Served On A  
Kaiser Roll With Lettuce, Tomato & Onion 11.00  
Add: American Swiss, Bleu or Cheddar Cheese,  
Sautéed Mushrooms Or Bacon 1.00 Each*

## CHICKEN CAESAR WRAP

*Grilled Marinated Chicken & Romaine Lettuce  
Tossed With Classic Caesar Dressing Served With  
Shaved Parmigiano-Reggiano Cheese 12.00*

## LOBSTER ROLL "CLUB"

*Avocado, Tomato Confit, Spiced Mayonnaise  
& Lettuce On A Challah Roll 19.50*

## CLASSIC REUBEN

*Corned Beef, Sauerkraut, Swiss Cheese,  
Thousand Island Dressing On Grilled  
Marble Rye Bread 11.50*

## TURKEY & CHEESE PANINI

*Served On Multi-Grain Bread 11.00*

## CHICKEN SALTIMBOCCA PANINI

*Grilled Chicken, Provolone, Pesto & Prosciutto  
On Ciabatta Bread 13.00*

## FAJITAS STEAK PANINI

*Sliced Seasoned Beef With Sautéed Peppers &  
Onions With Pepper Jack Cheese 13.50*

# ENTREES

*All Entrees Served With Starch & Seasonal Vegetables*

## BAKED BOSTON SCROD

*Fresh Atlantic Cod Filet Topped With Seasoned Ritz Cracker Crumbs With White Wine, Butter & Lemon 18.00*

## PAN-SEARED SALMON

*With Roasted Butternut Squash & Root Vegetable Ragout, Finished With A Pumpkin Maple Glaze 19.00*

## PORK OSSO BUCCO

*Braised Pork Shank Served With Roasted Root Vegetables & Red Bliss Mashed Potatoes 19.00*

## STUFFED ITALIAN MEATLOAF

*All Beef Meatloaf Stuffed With Mozzarella & Roasted Red Pepper, Served With A Tomato Basil Sauce.  
Choice Of Mashed, Baked Potatoes Or Pasta 17.00*

## GRILLED CHICKEN BREAST WITH LEMON & THYME

*Marinated In Olive Oil, Fresh Lemon, Garlic & Thyme 17.00*

# WOOD GRILLED PIZZA

## BBQ CHICKEN PIZZA

*Roasted Chicken, Cattleman's BBQ Sauce, Mozzarella & Vermont Cheddar Cheese,  
Finished With Fresh Scallions 13.00*

## ATHENIAN PIZZA

*Sautéed Baby Spinach, Chopped Tomatoes, Mushrooms, Kalamata Olives & Roasted Pepper,  
Finished With Feta & Mozzarella Cheese 13.00*

## SAUSAGE & PEPPER PIZZA

*Italian Sausage, Red, Yellow & Green Sweet Peppers, Tomato Sauce,  
Sautéed Onions & Shaved Reggiano Parmesan Cheese 13.00*

## MARGHERITA PIZZA

*Roma Tomatoes, Fresh Mozzarella, Parmesan & Fresh Basil 12.00*

## SHRIMP, PROSCIUTTO & ROASTED GARLIC PIZZA

*Grilled Jumbo Shrimp, Olive Oil, Pesto, Garlic & Diced Tomato With Parmesan & Mozzarella Cheese 15.00*

*Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.  
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.  
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*

# DINNER

## APPETIZERS

### SOUP OF THE DAY

*Cup 4.00 Bowl 6.00*

### NEW ENGLAND CLAM CHOWDER

*Served With Oyster Crackers Cup 6.00 Bowl 7.50*

### CALAMARI GIOVANNI

*Lightly Fried Calamari Rings Tossed With Banana Peppers In Garlic, Butter & Lemon 11.50*

### SHRIMP COCKTAIL

*Six Jumbo Shrimp 13.50*

### CRAB CAKES

*Two House Recipe Cakes Served With Apple Coleslaw & Aioli Dipping Sauce 14.00*

### GOLDEN COCONUT SHRIMP

*Six Coconut Battered & Lightly Fried Shrimp Served With Our House Made Pineapple Chutney 14.00*

## SALADS

### GREEK GARBANZO BEAN SALAD

*Ripe Tomatoes, Cucumber, Red & Green Peppers, Kalamata Olives, Garbanzo Beans, Feta Cheese, Pita Bread & Olive Oil With A Lemon & Oregano Dressing 14.00*

### CAESAR SALAD

*Fresh Romaine Lettuce & Multi-Grain Croutons, Tossed With Classic Caesar Dressing & Parmesan Cheese 11.00*

### SPINACH SALAD

*Fresh Baby Spinach, Mushrooms, Hard-Boiled Egg, Toasted Almonds, Crumbled Bacon & Blue Cheese With An Apple Cider Vinaigrette 10.00*

### CAPRESE SALAD

*Vine-Ripened Tomato, Fresh Mozzarella Cheese, Served Atop Field Greens Drizzled With Balsamic Reduction & Extra Virgin Olive Oil 10.00*

### CAPE COD SALAD

*Baby Greens With Sundried Cranberries, Candied Walnuts & Gorgonzola Cheese With Balsamic Vinaigrette 10.00*

### REMINGTONS MESCLUN SALAD

*Baby Greens, Grape Tomatoes, Julienne Of Seasonal Vegetables, Sliced Mushrooms, Extra Virgin Olive Oil & Herb Vinaigrette 8.00*

### ADD TO ANY SALAD:

*Grilled Or Cajun Chicken Breast 6.00  
Salmon Medallion 8.00*

*4 Pieces Of Grilled Shrimp 8.00  
Grilled Top Sirloin 10.00*

## PASTA

### LOBSTER MAC & CHEESE

*Cavatappi Pasta Tossed With Lobster In A Light Swiss & Extra Sharp Cheddar Cheese Sauce Topped With Bread Crumbs & Parmesan Cheese 20.00*

### PENNE ALLA BOLOGNESE

*Veal, Pork & Beef, Tomato & Vegetables Tossed With Penne Pasta 15.00*

### LINGUINE & SHRIMP SCAMPI

*Six Large Shrimp Sautéed With Roasted Garlic, Baby Roma Tomatoes & White Wine. Finished With Extra Virgin Olive Oil & Fresh Basil 19.75*

### SPAGHETTI & MEATBALLS

*Three Of Our Giant Homemade Meatballs & Tomato Sauce 16.00*

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## ENTREES

*All Entrees Served With Starch & Seasonal Vegetables*

### GRILLED SWORDFISH

*Served Over Wild Rice With Grilled Vegetables & Topped With An Herb Citrus Sauce 24.00*

### PORK OSSO BUCCO

*Braised Pork Shanks Served With Roasted Root Vegetables & Mashed Potatoes 19.00*

### 12 OZ. NEW YORK SIRLOIN STEAK

*Grilled Choice Of New York Sirloin Steak, Served With Roasted Shallot & Merlot Demi Glaze 29.75*

### GRILLED CERTIFIED BLACK ANGUS FILET MIGNON

*With A Cabernet Sauvignon Wine Sauce 29.75*

### GRILLED CHICKEN BREAST WITH LEMON & THYME

*Marinated In Olive Oil, Fresh Lemon, Garlic & Thyme 17.00*

### BAKED BOSTON SCROD

*Fresh Atlantic Cod Filet Topped With Seasoned Ritz Cracker Crumbs & A Lemon Butter Sauce.  
Served With Mashed Potatoes & Sautéed Seasonal Vegetables 18.00*

### PAN SEARED SALMON

*With Roasted Butternut Squash & Root Vegetable Ragout, Finished With A Pumpkin Maple Glaze 19.00*

### CIDER MARINATED PORK LOIN

*Thick Cut Loin Chops In An Apple Cider Marinade, Served With Roasted Sweet Potatoes,  
Pancetta & Brussels Sprouts, Topped With A House Made Apple Sauce 18.00*

### STUFFED ITALIAN MEATLOAF

*All Beef Meatloaf Stuffed With Mozzarella & Roasted Red Pepper, Served With A Tomato Basil Sauce.  
Choice Of Mashed, Baked Potato Or Pasta 17.00*

### WIENER SCHNITZEL

*Potato & Cucumber Salads, Lingonberry Preserves & A Wedge Of Lemon 18.00  
Pairs Great With Warsteiner 16oz 4.00*

ASK YOUR SERVER ABOUT OUR WEEKLY SEASONAL SPECIALS

## WOOD GRILLED PIZZA

### BBQ CHICKEN PIZZA

*Roasted Chicken, Cattleman's BBQ Sauce, Mozzarella & Vermont Cheddar Cheese,  
Finished With Fresh Scallions 13.00*

### ATHENIAN PIZZA

*Sautéed Baby Spinach, Chopped Tomatoes, Mushrooms, Kalamata Olives & Roasted Peppers,  
Finished With Feta & Mozzarella Cheese 13.00*

### SAUSAGE & PEPPER PIZZA

*Italian Sausage, Red, Yellow & Green Sweet Peppers, Tomato Sauce,  
Sautéed Onions & Shaved Reggiano Parmesan Cheese 13.00*

### MARGHERITA PIZZA

*Roma Tomatoes, Fresh Mozzarella, Parmesan & Fresh Basil 12.00*

### SHRIMP, PROSCIUTTO & ROASTED GARLIC PIZZA

*Grilled Jumbo Shrimp, Olive Oil, Pesto, Garlic & Diced Tomato  
With Parmesan & Mozzarella Cheese 15.00*

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