

Linguini

BY THE SEA

zuppa e insalata



ITALIAN WEDDING SOUP 12
escarole, chicken consommé, mini meatballs

CAPRESE GS 23
mozzarella di bufala, heirloom tomatoes, fresh basil,
charred tomato vinaigrette

HEARTS OF ROMAINE 16
focaccia croutons, caesar dressing, parmigiano

9TH STREET CHOPPED SALAD GS 17
romaine and arugula, red onion, olives, cucumbers,
pickled carrots, gorgonzola, white balsamic vinaigrette

PANZANELLA 17
cherry tomato, watercress, red onion, croutons,
basil, cucumber, pistachio, EVOO, balsamic glaze

ADD JUMBO LUMP CRAB 15

antipasti

BURRATA BOARD
prosciutto, salame picante, arugula,
marinated heirloom tomatoes, pecorino sardo GS

31

COLD SEAFOOD PLATTER GS 90
oysters, shrimp, half maine lobster, jumbo lump crab
(serves two)

CHILLED SHRIMP COCKTAIL GS 19
lemon, cocktail sauce

TUNA TARTARE 24
avocado, cucumber, rice pearls

BLUE POINT OYSTERS (4) GS 15
coriandolo mignonette

BAKED EGGPLANT 14
ricotta, fregula, roasted tomato

BAKED STUFFED CLAMS 16
crispy bacon, bread crumb, herbs

SAUTÉED P.E.I. MUSSELS GS 16
roasted red pepper wine sauce, crostini

FRITTO MISTO 22
calamari, shrimp, artichokes, smoked remoulade

HOUSE-MADE MEATBALLS 16
pomodoro, sweet garlic ricotta

PROSCIUTTO SALTIMBOCCA 14
prosciutto, mozzarella, sage, marsala wine

primi

GNOCCHI CAPRESE 31
pomodoro, mozzarella di bufala, parmigiano, basil

SHRIMP SCAMPI 34
lemon, butter, white wine, linguini



LINGUINI & CLAMS 33
littleneck clams, garlic white wine sauce, lemon,
calabrian chili

CASARECCE BOLOGNESE 33
beef ragu, ricotta, parmigiano

SPAGHETTI POMODORO & MEATBALLS 28
san marzano tomatoes, house-made meatballs, basil,
parmigiano

SEAFOOD FRA DIAVOLO
lobster tail, shrimp, clams, mussels,
pomodoro, chili flake

72

ADD JUMBO LUMP CRAB 24



menu subject to change. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
gluten sensitive

carne

- CHICKEN PARMIGIANA

32

pomodoro, mozzarella
- CHICKEN MARSALA

32

wild mushroom, marsala demi-glace
- LAMB CHOPS

56

cipollini onion, roasted fingerling potatoes, salsa verde
- BERKSHIRE PORK CHOP

42

mashed potatoes, demi-glace, Fresno pepper
- VEAL MILANESE

40

prosciutto, heirloom tomato, arugula, lemon, parmigiano
- FILET MIGNON

68

gorgonzola, walnuts, demi-glace
-  SLOW BRAISED SHORT RIB

39

risotto Milanese
- 14 oz. NY STRIP

59

cipollini onion, demi-glace
- ADD HALF LOBSTER

42

pesce

- SEARED SALMON 

34

sundried tomato, corn, capers, onions, relish
- RED SNAPPER LIVORNESE

42

capers, olives, pomodoro sauce
- GREY SOLE FRANCAISE

49

lump crabmeat, asparagus, beurre blanc

contorni

- ROASTED ASPARAGUS

12

lemon, olive oil
- SAUTÉED SPINACH

12
- ROASTED BRUSSELS SPROUTS

14

honey, balsamic reduction, crisp pancetta
- LINGUINI POMODORO

12

tomato, basil
- ROASTED FINGERLING POTATOES

12
- OLIVE OIL WHIPPED POTATOES

12

negroni selections

- CLASSICO

18

malfy original gin, carpano antica formula, campari
- BIANCO

17

bluecoat gin, lillet blanc, suze
- BOULEVARDIER

17

buffalo trace bourbon, carpano antica formula, campari
- MEZCAL

18

los vecinos mezcal, lillet rosé, italicus, campari

bottled beers

- PERONI, rome, italy - lager

8
- STELLA ARTOIS, leuven, belgium - pilsner

9
- SEEDS OF THE OCEAN - lager

11

atlantic city, new jersey
- BLUE MOON, golden, colorado - wheat beer

8
- VOODOO RANGER, fort collins, colorado - ipa

10
- BUD LIGHT, st. louis, missouri - lager

8
- HEINEKEN, netherlands - pilsner

9
- HEINEKEN 0.0, netherlands - non-alcoholic pilsner

8

specialty cocktails

-  BLUEBERRY BLUECOAT SMASH

16

bluecoat american dry gin, blueberry syrup, lemon juice, club soda
-  LANACELLO SPRITZ

15

limoncello, strawberry purée, prosecco
- BERGAMOT SPRITZ

17

italicus rosolio di bergamotto, moscato d'asti
- LAMBRUSCO SPRITZ

16

st-germain elderflower, fonseca bin 27, lambrusco
- BLOOD ORANGE COSMO

17

wheatley vodka, stirrings blood orange, cointreau, aperol, lemon
- BASIL GIMLET

18

mr. finger's alibi gin, lime, basil
- VENETIAN MARGARITA

17

corazon reposado tequila, orange, pineapple, grenadine, prosecco float
-  MANISCALCO MANHATTAN

17

buffalo trace bourbon, carpano antica sweet vermouth, angostura bitters, orange bitters, cherrywood smoke
- AFFUMICATO ALL'ANTICA

20

basil hayden bourbon, grand marnier, luxardo cherry, walnut bitters