Antipasti

BRUSCHETTA $6
Delicious tomato and basil on thinly sliced toast

GAMBERETTI AL LIMONE $11
Oar delicious version of Shrimp Scampi

FUNGHI AL PROSCIUTTO $9
Stuffed mushrooms with veal and prosciutto,
in a rosemary-tomato cream sauce

SPINACHI ALLA PANNA $9
Spinach and artichoke dip
served with toast points

COZZE AL VINO BIANCO $9
Fresh mussels sautéed in a garlic white wine sauce

Zuppe e Insalate

LOBSTER BISQUE
Bowl *$6*   Cup *$5*

ZUPPA DEL GIORNO
Soup of the Day Bowl *$5*   Cup *$4*

ZUPPA E INSALATA
Soup of the Day and House salad *$9*
Lobster Bisque and House salad *$11*

CAPRESE CLASICA $11
Fresh mozzarella, tomatoes, avocado with
marinated mushrooms fresh basil and olive oil

ROMANO CON POLLO $11
Romaine lettuce with roasted red bell pepper
dressing, grilled chicken and goat cheese

ESPINACI E GAMBERETTI $13
Grilled gulf shrimp over baby spinach, black
bean-sweet corn relish in a citrus vinaigrette

FINISIMA CON SALMONE $11
Baby mixed greens with lemon-lime
vinaigrette, grilled salmon, sun-dried
tomatoes, capers, and red onions

CESARE CON POLLO $11
The Oar House special Caesar
salad with grilled chicken

Traditional Italian
Served with your choice of cup of soup of the day, house salad, or Caesar salad

POLLO MONSIGNORE $15
Breast of chicken folded with prosciutto and
fontina cheese, topped with mushrooms
in a brandy cream sauce

SUPREMA AL FERRO $12
Grilled chicken breast over julienne
vegetables, asparagus, and grilled red onions
drizzled with aromatic herbs-olive oil

VITELLO MARSALLA $19
Veal scaloppini sautéed with
mushrooms in a marsala wine sauce

MEDAGLIONI DI MAIALE $13
Pork tenderloin medallions with sun-dried
tomatoes in a green pepper corn sauce

POLLO AI CARCIOFINI $13
Tender chicken brest sautéed with artichoke harts and capers in a chardonnay wine sauce

VITELLO PARMIGIANO $19
Veal scaloppini lightly
breaded, with four cheeses
and tomato-basil linguini

FILETO COGNAC $30
Filet Mignon in a rich
Cognac sauce

AGNELLO CIPOLLO $22
Tender Lamb shank with
caramelized onions in
marsalla wine sauce

Executive Lunch

Add:

Chicken *$4*   Shrimp *$6*

SPEZZATINO DI MANZO $15
Dices of beef tenderloin with Italian vegetables
in a rosemary bordelaise sauce over angel hair

POLLO ROSMARINO $12
Chicken breast sautéed with baby
mushrooms in a rosemary white wine sauce

SPAGHETTI AL GUSTO $11
Spaghetti with your choice of,
meat sauce, Italian sausage, or meatballs

SOTILISIMA ARROSTO $12
Roasted breast of chicken topped with
sautéed spinach and roasted red bell peppers

PENNETTE GENOVESE $11
Penne pasta in a basil pesto with cream,
diced tomatoes, and toasted pine nuts

LASAGNA BOLOGNESE $12
Traditional lasagna baked with
meat sauce and ricotta cheese

FETTUCCINI ALFREDO $11
Add chicken $4
Add shrimp $5

CONCCHIGLIE AGLIO OLEO $11
Shell pasta sautéed with sweet corn, broccoli,
and Roma tomatoes in a garlic and olive oil

RAVIOLI DI FORMAGIO $14
Cheese ravioli sautéed with mushrooms, prosciutto,
and sun-dried tomatoes in a Madeira bordelaise sauce

Seafood

Served with your choice of cup of soup of the day, house salad, or Caesar salad

CRESPELLE DI ARRAGOSTA $14
Crepes folded with lobster and Italian
spices, topped with asparagus points
and lime cream sauce

FARFALLE AL SALMONE $14
Bow-tie pasta sautéed with diced salmon
and asparagus in a vodka tomato cream sauce

RISOTTO FRUTTA DI MARE $18
Gulf shrimp, smoked salmon and mussels in a
champagne dill cream sauce over saffron risotto

CAPELLINI ASPARAGINI $18
Angel hair sautéed with gulf shrimp, asparagus,
roasted red bell peppers, and Roma tomatoes
in a garlic white wine sauce

BIANCO IMPANATTO $19
Filet of flounder rolled in herb breadcrumbs with
crabmeat and tricolor peppers in
a roasted red bell pepper sauce

SALMONE AGRO DOLCE $18
Alaskan King Salmon grilled topped with
grilled asparagus in a tarragon butter sauce

SOGLIOLA LUCIANA $21
Lightly blackened filet of sole with
baby shrimp in a spicy brown sauce

Add

Cup of Soup of the Day $3   Garlic Parmesan Bread $2