

# Claudio's TAVERN & GRILL

## Starters

- FRIED GREEN TOMATOES** ..... \$24  
Crab Ravigote, Charred Corn, Fennel, Jalapeno Rémovalade
- OYSTERS ROCKEFELLER** ..... \$22  
Creamed Spinach, Parmesan, Breadcrumb
- CHICKEN WINGS** ..... \$18  
Buffalo or Naked, House Blue Cheese
- STEAMED MUSSELS** ..... \$24  
Tarragon, Crème Fraiche, White Wine, Grilled Bread
- SPINACH AND ARTICHOKE DIP** ..... \$18  
Aged Cheddar, Warm Bread
- MEZZE PLATTER** ..... \$24  
Hummus, Falafel, Assorted Vegetables, Tzatziki, Grilled Bread
- STEAK AND CHEESE BITES** ..... \$14  
Peppers, Onions, Cheddar, Mozzarella, House Ranch
- CALAMARI FRITI**..... \$22  
House Red Sauce, Hot Pickled Peppers
- BAKED CLAMS**..... \$22  
Herbs, Garlic, Bacon, Mushrooms, Grilled Lemon

## Dinner



- DAY BOAT SCALLOPS** ..... \$39  
Creamed Corn, Roasted Mushrooms, Fava Beans
- MONKFISH OSSO BUCCO** ..... \$36  
Broccolini, Roasted Tomato Puttanesca
- CIOPPINO** ..... \$48  
Daily Catch, Mussels, Clams, Shrimp, Calamari Roasted Tomato Fennel Broth, Grilled Bread
- WHOLE STEAMED 1 ½ LOBSTER** ..... \$MP  
Baked Potato, Corn on the Cob, Slaw
- STUFFED FLUKE OREGANATA** ..... \$36  
Grilled Broccolini, Artichoke, Mushroom White Wine Caper Sauce, Grilled Lemon
- CHICKEN MILANESE** ..... \$30  
Arugula, Cucumber, Red Onion, Tomato, Dijonnaise
- LOBSTER ROLL**..... \$MP  
Hot or Cold, Fries
- CLAMS AND LIGUINE** ..... \$32  
White Wine, Garlic, Oregano

## Soups & Salads

- LOBSTER BISQUE** ..... \$18  
Aged Sherry, Tarragon Crème Fraiche
- CLAUDIO'S FAMOUS CLAM CHOWDER**..... Cup \$12  
Potato, Herbs, Garlic, Bacon Bowl \$16
- BURRATA** ..... \$20  
Heirloom Tomatoes, Basil Pesto, Grilled Bread
- CAESAR SALAD** ..... \$16  
Anchovy Garlic Dressing, Housemade Croutons
- CLAUDIO'S WEDGE SALAD** ..... \$18  
Cucumber, Cherry Tomatoes, Lardons, Crispy Onions, Blue Cheese, House Ranch
- FARMER SALAD** ..... \$15  
Greens, Radish, Cucumber, Grilled Corn, Goat Cheese, Tarragon, Balsamic Vinaigrette
- Salad Additions:**  
Jumbo Shrimp Skewer \$12      Lobster Salad MP  
Chicken \$8                      Avocado \$4  
7oz Steak \$14

## Raw & Chilled

- LITTLE NECK CLAMS** ..... ½ Doz. \$15  
Cocktail Sauce, Grilled Lemon Doz. \$28
- LOCAL OYSTERS** ..... ½ Doz. \$21  
Seasonal Mignonette, Cocktail Sauce, Lemon Doz. \$38
- SHRIMP COCKTAIL**..... \$18  
Old Bay Dusted, Cocktail Sauce, Lemon

## From the Grill



### Certified Black Angus Center Cuts

Choice of sauce: Bordelaises, Au Poivre, Chimichurri

- NEW YORK STRIP** ..... \$48  
14 oz
- RIBEYE** ..... \$50  
16 oz
- FILET MIGNON** ..... \$52  
8 oz

## Sides

- CREAMED CORN
- BAKED POTATO
- FRIES
- GRILLED BROCCOLINI

- ROASTED MUSHROOMS
- GRILLED ASPARAGUS
- GRILLED LOBSTER TAIL...\$MP

