



HOT STARTERS

Cream of Crab Soup - \$11

Bacon Wrapped Scallops - \$17

Finished with a sesame ginger glazed

Mussels Marinara - \$18

Prince Edward Island mussels simmered in home-made marinara sauce.

Creamy Crab Dip - \$21

The best you will ever have. We never use pasteurized crab!

Spanish Garlic Shrimp - \$18

Big juicy shrimp swimming in tasty olive oil & garlic sauce.

It is bright, garlicky, lightly spicy, and rich in the best way possible.

TUTTI GUSTI FAVORITES

Fettuccine Tutti Gusti - \$22

Shiitake mushrooms, garlic, white wine, sun dried tomatoes, toasted pine nuts, demi glaze & a touch of cream

Linguine Vongole - \$24

Littleneck clams, olive oil, garlic, white wine, clam stock, fresh thyme & tomato concasse

Fettuccine Bolognese - \$32

Everyone's most favorite dish!

Linguine Portofino - \$36

U-15 domestic shrimp, scallops, mussels & clams simmered in a flavorful seafood stock, white wine, garlic & our home-made marinara

COLD STARTERS

Starr Salad - \$14

Mescaline, fried goat cheese, candied walnuts, cucumber, capers, kalamata olives, sun dried tomatoes, shaved parmesan cheese & Balsamic Vinaigrette

Caprese Salad - \$12

Vine ripened tomatoes, fresh mozzarella, garden basil & Balsamic Vinaigrette

Classic Caesar - \$12

Hearts of romaine tossed with our house made Caesar dressing & croutons.

Classic Wedge - \$12

Crisp iceberg lettuce, plum tomatoes, blue cheese dressing, crumbled blue cheese, Applewood smoked bacon & pickled red onion

STARR FAVORITES

Teriyaki Glazed Faroe Island Salmon - \$31

Faroe Islands salmon is considered the best in the world. Lightly glazed with teriyaki sauce, oven roasted & served over sesame garlic wilted spinach, soy beurre blanc with pan roasted shiitake mushrooms.

Maryland-Style Crab Cakes - Market Price

Fresh, never pasteurized. Two 4oz jumbo lump crab cakes. Broiled until golden brown.

Chicken Milanese - \$24

Pounded breast of chicken breaded with gluten free panko, sauteed until crispy & golden, a nest of baby arugula & lemon vinaigrette

Roasted Rack of New Zealand Baby Lamb - \$40

Roasted to your liking & finished with a rosemary demi. Melt in your mouth tender!