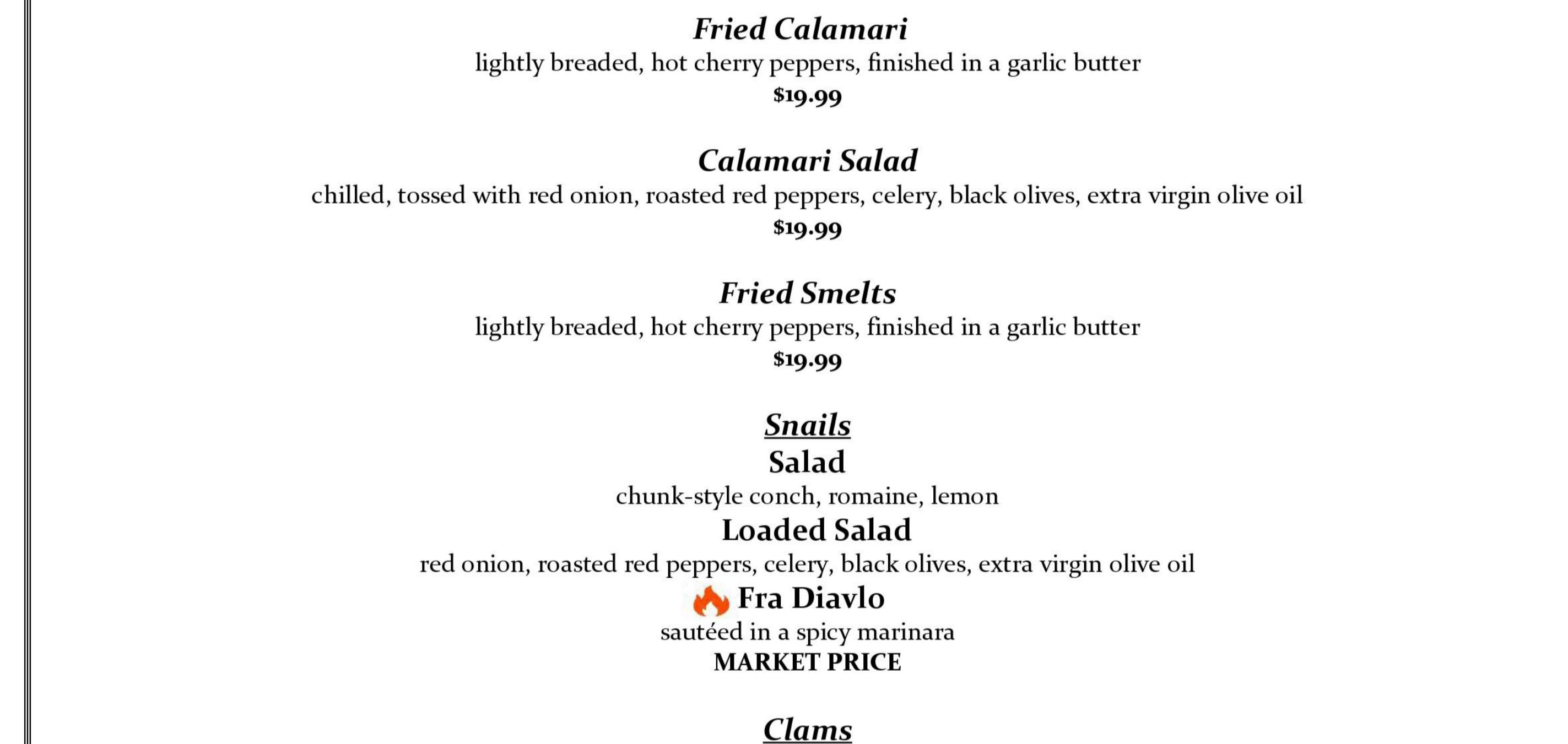


Favorite Menu Items



Bar Special



Late Nite Bar Menu

From 10pm until close every day

We offer:

- 1/2 order of Fried Calamari (\$5.00)
- Andino's Bruschetta (\$5.00)
- Spicy Fried CheeseRavioli (\$5.00)
- Fried Mozzarella (\$5.00)

BAR ONLY



Lunch Menu

Appetizers

Fried Calamari

lightly breaded, hot cherry peppers, finished in a garlic butter

\$19.99

Calamari Salad

chilled, tossed with red onion, roasted red peppers, celery, black olives, extra virgin olive oil

\$19.99

Fried Smelts

lightly breaded, hot cherry peppers, finished in a garlic butter

\$19.99

Snails

Salad

chunk-style conch, romaine, lemon

Loaded Salad

red onion, roasted red peppers, celery, black olives, extra virgin olive oil

Fra Diavolo

sautéed in a spicy marinara

MARKET PRICE

Clams

On-the-Half-Shell *

(6) raw and chilled, lemon, cocktail sauce

Casino

(5) seafood stuffing, bacon

Giovanni

(5) breadcrumbs, white wine, garlic, butter, lemon

\$12.99

Zuppa

(10) steamed in a white wine garlic butter or seasoned marinara

\$19.99

Jumbo Shrimp

Cocktail

lemon, cocktail sauce

\$6 a piece

Scampi

garlic, butter, white wine

Francaise

egg-wash, lemon, butter, white wine

\$7 a piece

Bluepoint Oysters (Long Island Sound) *

raw and chilled, lemon, cocktail sauce

\$3.99 each

Anchovies, Roasted Red Peppers, & Provolone Plate

\$18.99

Fresh Mozzarella

ovolini mozzarella, prosciutto, sliced tomato, extra virgin olive oil, basil

\$15.99

* consumption of raw or undercooked food of animal origin can increase the risk of foodborne illness

Monthly Lunch Special

Dinner Menu

Appetizers

Fried Calamari

lightly breaded, hot cherry peppers, finished in a garlic butter

\$19.99

Calamari Salad

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\$19.99

Fried Smelts

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\$19.99

Snails

Salad

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Loaded Salad

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sautéed in a spicy marinara

MARKET PRICE

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Casino

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\$19.99

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Francaise

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