

Pasta

Chicken Penne 21

grilled chicken strips sautéed with broccoli and roasted red peppers in an olive oil, garlic and white wine sauce

For the Vegetarian 16

same as above, without chicken

Linguine Clam Sauce 24

white, red or marchiara style garnished with New Zealand cockle clams

Shrimp Scampi 30

shrimp sautéed in olive oil, roasted garlic, lemon, white wine and fresh herbs, tossed with asparagus tips, artichoke hearts and sundried tomatoes, served over linguine

Vodka Penne with Shrimp & Scallops 30

tossed in a vodka tomato cream sauce, garnished with peas and prosciutto

Seafood Fra Diavolo 39

shrimp, scallops and lobster meat, calamari and mussels simmered together in a **spicy** marinara sauce over linguine

Chicken & Pork

Grilled Chicken and Vegetables 21

grilled boneless chicken breast with grilled zucchini, yellow squash, eggplant, red peppers and a portabella mushroom on a bed of fresh sautéed spinach, served with rice

For the Vegetarian 16

same as above, without chicken

Grilled Chicken Milano 22

topped with roasted peppers, fresh mozzarella cheese & smothered in a mushroom marsala sauce, served over smashed goat cheese Yukon gold potatoes & steamed broccoli

Pork Chops Murphy 26

topped with peppers & onions set upon roasted rosemary & garlic red bliss potatoes

Steaks

10 Ounce Filet Mignon 36

served with garlic mashed potatoes

14 Ounce New York Strip 36

served with garlic mashed potatoes

5 Ounce Filet Mignon w/ 9 Ounce Brazilian Lobster Tail 49

Stuffed with Jumbo Lump Crabmeat 59

served with smashed goat cheese Yukon gold potatoes

Sides \$ 6

Onion Rings

“South Beach” Mashed Cauliflower

Sautéed Mushrooms in Butter

Sautéed Spinach

Sautéed Broccoli Rabe in Olive Oil & Sliced Garlic

Roasted Rosemary & Garlic Red Bliss Potatoes

Grilled Asparagus

Waffle Fries

Lobster & Goat Cheese Smashed Yukon Gold Potatoes

Grilled Mixed Vegetables

Sweet Potato Wedges with brown sugar, thyme & olive

Entrées from the Sea

9 Ounce Brazilian Lobster Tail 39....topped with jumbo lump crabmeat 49
served with drawn butter and smashed lobster and goat cheese Yukon Gold potatoes

The Angry Lobster 45

Recipe compliments of Illi Ponte Ristorante, New York City

a two pound lobster pan roasted in its original shell finished in an olive oil
and roasted garlic sauce sprinkled with hot peppers flakes & fresh basil
served with sautéed broccoli rabe and grilled roasted fennel & raisin bread

Broiled or Fried Shrimp & Scallops 27

broiled served with rice or fried served with fries

Broiled Fisherman's Platter 31

tilapia, shrimp, scallops, a clam casino and a stuffed mushroom,
served with rice

Fried Fisherman's Platter 31

flounder, shrimp, scallops & clam strips served with fries

Baked Salmon on Cedar Plank 26

glazed with Vermont maple syrup and smothered with sweet potato fries,
served with steamed broccoli

Rooney's Crabcakes 33

jumbo lump crabmeat tossed in mayonnaise, mustard and baked in a
corn flake crumb served with a cilantro lime aioli

Tilapia & Jumbo Shrimp 25

egg battered then pan fried with a roasted garlic & sundried tomato butter
sauce served upon mashed potatoes and steamed asparagus

"Ocean Jack's" Florida Grouper 36

grilled and topped with sautéed broccoli rabe, sundried tomatoes and
rock shrimp in olive oil and garlic, set upon roasted rosemary & garlic
red bliss potatoes

Seafood Risotto 42

jumbo shrimp, scallops and lobster tail pan seared in olive oil & roasted
garlic set upon a lobster risotto made with vidalia onions, tomatoes,
fresh basil and pecorino romano cheese

Alaskan King Crab Legs (1 ¼ lb.) 39

steamed, served w/ drawn butter and roasted red bliss potatoes

Appetizers

Whole Baked Artichoke 10

served with a scampi dipping sauce & bread for dipping

Whole Baked Clams Casino 11

top neck clams on the ½ shell, topped with red and green bell peppers, Bermuda onion and a crispy bacon compound butter, with a touch of grey poupon mustard

Prince Edward Island Mussels 11

a full quart steamed in garlic herb broth

Fresh Wet Mozzarella 15

nocilini mozzarella & grape tomatoes set atop radicchio with a zesty Italian vinaigrette drizzled with balsamic vinegar reduction

Dancing Coconut Shrimp 15

four jumbo shrimp deep fried then skewered in a grilled pineapple slice, served with an orange marmalade dipping sauce

Warm Spinach & Artichoke Dip 15

chopped spinach and artichoke hearts in a rich and parmesan garlic sauce served in a bread bowl with “everything” flatbreads

Drunken Clams 14

a dozen little neck clams steamed in a beer, garlic and fresh herb broth

Stuffed Mushrooms 14

stuffed with crabmeat topped with melted Swiss cheese and newburgh sauce

Jumbo Lump Crabmeat Dip 15

a classic cheese fondue with an essence of old bay seasonings and jumbo lump crabmeat, topped with breadcrumbs then baked and served with sour dough crisps

Fried Calamari 12

lightly floured and seasoned, served with a zesty marinara sauce

Fried Clams 13

freshly breaded clam strips, served with a homemade tartar sauce

Fried Calamari and Clam Combo 15

served with marinara & tartar sauces

Rooney's Crabcake 16

jumbo lump crabmeat tossed in mayonnaise, mustard and baked in a corn flake crumb served with a cilantro lime aioli

Maine Steamers 21

purified from The Spinney Creek Reservoir, served with drawn butter

Soups

Manhattan Clam Chowder traditional red chowder	cup 5.5	bowl 7.5
New England Clam Chowder	cup 6.5	bowl 8.5
Lobster Bisque thick and creamy with a touch of sherry	cup 8.5	bowl 11.5
Soup Du Jour chef's daily choice of soup	cup OR	bowl
Crock of French Onion Soup topped with melted provolone cheese		6.5
Crock of Chili Con Carne		6.5

Salads

Beachfront Salad 15

greens with candied pecans, fresh pears, red onions, "Maytag" bleu cheese, sundried cherries with a raspberry vinaigrette dressing

Chopped Salad 16

finely chopped romaine, iceberg & radicchio, sundried cranberries, crumbled "Maytag" bleu cheese, candied pecans all tossed with a sweet Vidalia onion dressing

with fried calamari 20

with sliced marinated flank steak 20

Spinach Salad 15

baby spinach, bacon, grape tomatoes, Bermuda onions, sliced mushrooms diced eggs and feta cheese served with a warm white balsamic vinaigrette dressing

with applewood smoked bacon wrapped scallops 22

Mesclun Salad 15

with kalamata olives, marinated asparagus spears, red & yellow beefsteak tomatoes, scallions, pignoli nuts, served with goat cheese croutons & an opal basil vinaigrette

Caesar Salad 11

chopped romaine, parmesan cheese and croutons

with grilled or blackened chicken 15

with grilled or blackened shrimp (4) 22

Key West Crab Salad 25

chopped romaine garnished with plum tomatoes, hearts of palm, diced cucumbers and mandarin oranges topped with jumbo lump crabmeat finished with a passion fruit & prickly pear vinaigrette

Beet Salad 13

with walnut and crumbled goat cheese served over baby arugula