

APPETIZERS

- * ARANCINI 6.95
Risotto balls, stuffed with four cheeses with a Bechamel cream sauce
- CRAB CAKE 9.95
Served with mango chutney
- CALAMARI 9.95
Fried or Grilled
- CLAMS 1/2 doz. 8.95 or 1 doz. 15.95
Raw on the half shell, baked with seasonal breadcrumbs, steamed
- SHRIMP COCKTAIL 9.95
- SMOKED SALMON BRUCHETTA 3.00
- ESCARGOT 9.95
- MUSSELS 12.95
Marinara or Butter Garlic
- * GRILLED OCTOPUS 12.95

PANINO'S Original

CHARBROILED OYSTERS

1/2 Dz. 11.95

1 Dz. 19.95

RAW OYSTERS on the HALF SHELL

1/2 Dz. 11.95

1 Dz. 19.95

OYSTERS ROCKEFELLER

3.00 ea.



SOUP

Our Signature

NEW ENGLAND CLAM CHOWDER

or our SEAFOOD BISQUE

BOWL 5.95

SALADS

DRESSINGS - Bleu Cheese, Ranch, Creamy Garlic, Famous Italian

PANINO'S PASTA SALAD (cold) 8.95

Salami, pepperoni, pepperoncini's, fontinella, black olives, yellow peppers

HOUSE 4.50

A mix of romaine and Iceberg with cucumber and tomato

WEDGE 6.50

Iceberg lettuce with chopped plum tomatoes and homemade bleu cheese dressing

CHOPPED - Lrg 10.95

Chopped mixed greens with peppers, tomatoes, cucumbers, corn, garbanzo beans, fontinella cheese, tortilla chips in our Famous Italian Dressing (splits 4)

SMALL CHOPPED 4.95

CRAB LOUIE 13.95

Crab meat, hard-boiled eggs, tomato, asparagus, Iceberg lettuce and Thousand Island Dressing

* SEAFOOD SALAD 18.95

Lobster, crab, shrimp over a bed of chopped Romaine, with avocado, tomatoes and fresh fruit

HOUSE SPECIALTIES

ASK YOUR SERVER FOR FRESH CATCH OF THE DAY



Keylime Butter, Cajun, Parmesan Crusted, Brown Butter

YOUR SOON TO BE FAVORITES

- ALASKAN KING CRAB LEGS 1 1/4 lbs Market Price
- SEAFOOD BOIL Crab, Shrimp, Mussels, Clams 34.95
served with sweet corn and potatoes
- JUMBO SHRIMP Peel-N-Eat, Fried or Grilled 1/2 lb. 9.95
1 lb. 17.95
- FISH FRY COMBO Shrimp, Cod, Fresh Fish of the Day 10.95
served with french fries and coleslaw
- SEARED SESAME CRUSTED AHI TUNA 25.95
Served over a fresh seaweed salad and a garlic Wasabi aioli
- SHRIMP DEJONGHE Shrimp baked with our seasonal Italian 18.95
breadcrumbs, garlic, butter, and white wine
- MARINATED SOCKEYE SALMON Served over grilled vegetables 21.95
- SHRIMP OR FISH TACOS Served with mango chutney 9.95
- FISH SANDWICH Lettuce and tomato with special sauce 10.95
on a buttered brioche bun
- * LOBSTER ROLL Fresh lobster meat, mayo tarragon sauce 15.95
served on a New England hot dog bun

PASTAS

- SHRIMP SCAMPI OVER LINGUINI 16.95
- SEAFOOD DIABLO 24.95
Lobster, shrimp, mussels, clams, calamari in our "SPICY" marinara sauce over our homemade linguini
- LINGUINI WITH CLAMS 16.95
- MUSSELS 15.95
With our homemade Rotini Pasta, red or white sauce
- * BROADWAY SHRIMP 16.95
With our special Broadway sauce over a bed of pasta olio
- FETTUCCINI ALFREDO 11.95
Fettuccini tossed with parmigiana cheese in a butter and cream sauce.
Add Chicken or Shrimp 4.95

PO' BOYS

with LETTUCE, TOMATO & SPECIAL SAUCE ON ITALIAN BREAD

- * SHRIMP PO' BOY 11.95
- OYSTER PO' BOY 11.95
- FRESH FISH OF THE DAY PO' BOY 11.95
- VEGGIE PO' BOY 9.95
- CAJUN CHICKEN PO' BOY 10.95
- GRILLED AHI TUNA SANDWICH 12.95

SIDES

- FRENCH FRIES 2.00
- PANINO'S POTATOES 2.50
- ONION RINGS 2.00
- COLESLAW 2.00
- RICE 2.00
- GRILLED VEGETABLES 4.95

DESSERTS

- TIRAMISU 5.95
- MINIATURE CANNOLI 2.50
- CHOCOLATE CAKE 5.95
- KEY LIME PIE 5.95
- CHEESECAKE 5.95

**DINE-IN
CARRY OUT
CATERING**



LAND LOVER'S SANDWICHES

ADD ONS - \$1.00 each

Giardiniera, Sweet Peppers, Cheese, Caramelized Onions
All sandwiches come with French Fries

ITALIAN BEEF 8.95

CHARGRILLED ITALIAN SAUSAGE 8.95

BEEF SAUSAGE COMBO 10.95

MEATBALL 8.95

Served with our homemade marinara sauce

ITALIAN SUB 10.95

Genoa salami, suppresata, mortadella, capicola, lettuce, tomato, provolone cheese, oil and spices

BREADED RIBEYE STEAK 11.95

Served with caramelized onions, lettuce and tomato

1/2 LB PRIME BURGER 10.95

Served on a brioche bun with lettuce, tomato and onion with French fries

CHICKEN PARMIGIANA 10.95

Homemade breadcrumbs, flash fried, baked with parmigiana and provolone cheese in our homemade Marinara sauce

EGGPLANT PARMIGIANA 9.95

Homemade breadcrumbs, flash fried, baked with parmigiana and provolone cheese in our homemade Marinara sauce

CHARBROILED CHICKEN 10.95

Lettuce and tomato with spicy mayo on a butter brioche bun

GRILLED VEGETABLES 9.95

Onions, carrots, zucchini, squash, and asparagus served on a multigrain focaccia with havarti cheese

BEER

DOMESTIC 3.50

Miller Light
Coors Light
Michelob Ultra
Budweiser
Bud Light
Kaliber - Non Alcohol
Sam Adams
Guinness
Highlife
MGD

IMPORT 4.50

Corona
Corona Light
Stella Artois
Peroni
Birra Moretti Larosa
Birra Moretti Lager
Heineken
Larosa

CRAFT 4.25

Blue Moon
Bottom Up Wit IPA
Sweet Water IPA
Anti Hero IPA
Angry Orchard (Cider)
(Gluten Free) (Beer)
Two Hearted Ale
Eugene Porter
Goose Island 312
Seasonal

WINE

SPARKLING

Cranberry Rosé Split 7.00
Mionetto Moscato or Prosecco, Italy Split 7.00
Chandon Brut, California Split 7.00

WHITE

	<u>Glass</u>	<u>Bottle</u>
Blufeld Riesling, Germany	6.50	26.00
Colli Argento Pinot Grigio, Italy	6.50	25.00
Epica, Sauvignon Blanc, Chile	7.00	26.00
14 Hands Chardonnay, Washington	6.50	26.00
Ferrari Carano, Chardonnay, Sonoma	10.00	38.00
Stemmari Moscato, Sicily	7.00	26.00

REDS

	<u>Glass</u>	<u>Bottle</u>
Leaping Horse, Merlot, California	7.50	29.00
Iron Stone, Cabernet, California	7.00	26.00
Josh Cellars, Cabernet, Sonoma	9.00	34.00
Mark West, Pinot Noir, California	8.00	30.00
Meiomi, Pinot Noir, Sonoma	10.00	38.00
Ferrari-Carano Siena	9.00	34.00
"Malbec/Sangiovese Blend", Sonoma		
Ruffino IL Ducale "Super Tuscan", Tuscany	8.00	30.00