

APPETIZERS

COMBO SPECIAL

three mozzarella sticks, four broccoli bites, three poppers & two potato skins **\$12.99**

SEAFOOD COMBO

mussels marinara, calamari, fried shrimp & clams casino **\$13.99**

EGGPLANT ROLLATINI

panko breaded eggplant stuffed with ricotta, topped with marinara & mozzarella **\$6.99**

SCARPIELLO WINGS

jumbo wings tossed in white wine, seasoning, lemon & hot peppers **\$9.99 Buffalo \$9.99**

BBQ or Garlic parmesan \$9.99

BROCCOLI RABE

sautéed with garlic & extra virgin olive oil with sausage & hot peppers **\$9.99 substitute shrimp \$11.99**

ANTIPASTO SALAD

homemade mozzarella, provolone, hot ham, prosciutto & genoa salami with marinated vegetables over a bed of lettuce, enough for 2-3 ppl **\$12.99 ½ portion \$8.99**

ARTICHOKE FRANCAISE

lightly floured, simmered in butter & lemon **\$7.99**

MOZZARELLA NAPOLITANO

homemade mozzarella with prosciutto & roasted red peppers over a bed of lettuce **\$8.99**

STUFFED PORTOBELLO

portobello topped with homemade mozzarella & roasted red peppers in a brandy cream sauce **\$8.99**

CALAMARI

hand-cut & lightly floured, served fresh with our tangy marinara sauce **\$9.99**

CLAMS CASINO

fresh littlenecks stuffed with bacon, peppers, onions & pimientos, broiled to perfection **12/\$11.99 or 6/\$6.49**

MUSSELS

mussels simmered in homemade marinara, hot or sweet or in a white wine, garlic sauce **\$8.99**

CLAMS & SAUSAGE

clams & sausage simmered in a white wine, herb, garlic sauce **\$11.99**

SEAFOOD STUFFED MUSHROOMS

stuffed with homemade lump crabmeat stuffing **\$8.99**

SEAFOOD SALAD

shrimp, calamari & scungilli tossed with chopped vegetables, olive oil, garlic & lemon, over fresh greens **\$9.99**

CLAMS ON THE ½ SHELL

fresh shucked clams **12/\$11.49 or 6/\$5.99**

DRUNKEN CLAMS

a dozen little neck clams simmered in olive oil, garlic & white wine **\$11.99**

SHRIMP COCKTAIL

large shrimp prepared in our secret spices & chilled, fresh to order **\$8.99**

LAMP POST BREAD

garlic bread toasted with mozzarella & topped with bruschetta **\$8.99 garlic bread with cheese \$5.99**

PASTAS

FETTUCCINI LAMP POST

fettuccini pasta tossed with peas & mushrooms in creamy alfredo, topped with grilled chicken **\$14.99**

MACARONI & CHEESE

a blend of three cheeses, topped with cheddar **\$12.99** add buffalo chicken **\$16.99**

BROCCOLI RABE & SAUSAGE

broccoli rabe and sausage sautéed with garlic & oil over rigatoni **\$14.99**

LAMP POST LASAGNA

layers of pasta, ricotta, impastata, mozzarella & marinara baked, with a side of sausage **\$13.99**

SPAGHETTI & MEATBALLS

home made marinara & home made meatballs **\$12.99**

RIGATONI BOLOGNESE

ground beef simmered with garlic, onions, olive oil & home made marinara sauce **\$13.99**

CAVATELLI & BROCCOLI

sautéed in extra virgin olive oil & fresh garlic **\$12.99**

BAKED RAVIOLI

cheese filled ravioli topped with marinara & mozzarella cheese **\$12.99**

PENNE VODKA

a blend of cream, marinara with a touch of vodka & seasonings **\$12.99 add chicken \$14.99 add shrimp \$17.99**

ADD ONS

PRICED TO PAIR WITH ANY ENTRÉE SELECTION

(PRICES VARY IF NO ENTRÉE ORDERED)

HOUSE SALAD

mixed greens with tomato, cucumber, olives & red onion **\$1.25**

CAESAR

crisp romaine lettuce, tossed with caesar dressing & croutons **\$2.49**

WEDGE SALAD

quarter cut of ice berg lettuce topped with Ken's bleu cheese dressing, red onion and bacon **\$2.99**

FRENCH ONION CROCK

french onion soup baked with provolone **\$2.49**

CHILI

crock of chili, topped with cheese & onions **\$2.99**

PASTA FAGIOLI

home made bean soup **\$1.25 cup/\$2.49 bowl**

MINISTRONE

Homemade vegetable soup **\$1.25 cup/\$2.49 bowl**

ONION RINGS

beer battered **\$1.99**

LOADED BAKED POTATO

topped with bacon, cheddar, butter & sour cream **\$1.99**

BROCCOLI RABE

broccoli rabe sautéed with garlic & olive oil **\$4.99**

SPINACH

spinach sautéed with garlic & olive oil **\$2.99**

SAUTEED BROCCOLI

broccoli sautéed in garlic, olive oil & a squeeze of lemon **\$1.25**

SEAFOOD

SEAFOOD COMBO

broiled or fried~shrimp, scallops & flounder **\$19.99**

SCALLOPS LOUISA

scallops, portobello mushrooms & sun-dried tomatoes
simmered in a brandy cream sauce over penne

Market price

LINGUINI WITH CLAM SAUCE

chopped clams, white wine, garlic & butter simmered to
perfection over linguini **\$16.99 White or Red**

LINGUINI DE MAR

clams, shrimp, mussels & calamari simmered in our home
made marinara over linguini **\$18.99 or Diablo~Hot**

STUFFED SCALLOPS

jumbo scallops topped with our homemade crabmeat
stuffing, broiled to perfection **Market price~sub
Shrimp \$17.99 Flounder \$17.99**

SHRIMP PARMA

panko breaded shrimp topped with mozzarella over spaghetti
in vodka sauce **\$17.99**

LOBSTER & CRAB RAVIOLI

lobster & crab filled ravioli topped with vodka sauce **\$18.99**

LOBSTER & SHRIMP FRANCAISE

shrimp & lobster egg-dipped, sauteed in a lemon, butter
sauce over angelhair pasta **\$24.99**

SALMON

blackened, broiled or sauteed topped with a tequilla lime
sauce **\$18.99**

SHRIMP & CHICKEN SCAMPI

white wine, garlic & butter blended to perfection over
linguini **\$16.99**

SEAFOOD PESCATORE

lobster, shrimp & scallops simmered with white wine &
garlic in a light tomato broth over linguini **\$24.99**

STEAKS-VEAL-CHOPS

ITALIAN RIBEYE

hand-cut ribeye cooked to your liking, topped with
peppers, mushrooms, onions & sausage simmered
in marinara **\$20.99**

SURF & TURF

hand-cut filet mignon paired with a 5 oz. lobster
tail, with garlic mashed potatoes and a vegetable
\$24.99

LAND & SEA

filet mignon topped with shrimp scampi with garlic
mashed potatoes **\$21.99**

Chicken & Shrimp~\$18.99

STEAK & CAKE

hand cut filet mignon & a home made crabcake with
garlic mashed potatoes & vegetable **\$23.99**

FILET MIGNON BORDELAISE

two petit filets topped with sliced mushrooms in a
bordelaise sauce with garlic mashed **\$20.99**

PORK CHOP MARSALA

a jumbo chop, panko breaded and fried topped with
marsala, mushroom sauce **\$16.99**

RIBEYE MURPHY

hand-cut ribeye topped with mushrooms, peppers
& onions simmered in their natural juices, topped
with sliced potatoes **\$20.99 Pork chop~\$16.99**

Chicken~\$16.99

SORRENTINO

tender veal simmered in a brown demi-glace, layered
with proscuitte, eggplant & mozzarella **\$19.99**

Chicken~\$16.99

PICCATTA

tender veal simmered with lemon, butter, white
wine, capers and mushroom with garlic mashed
potatoes **\$19.99 Chicken & Shrimp~\$18.99**

RACK OF LAMB

new zealand lamb grilled & cooked to your liking,
served au jus with garlic mashed potatoes **\$23.99**

CHICKEN

PAISANO

tender chicken simmered in a brown demi-glace & garlic topped with
roasted red peppers & fresh mozzarella over linguini **\$15.99**

PESTO

chicken sauteed with artichoke hearts, mushrooms & sun-dried tomatoes
in a pesto cream sauce over penne **\$15.99**

BLACKENED

chicken seared to perfection in our cajun spices, served over penne in
vodka sauce **\$15.99**

MADIERA

tender chicken over spinach, topped with fresh tomato & portobello
mushrooms in a Madiera wine sauce over angelhair pasta **\$15.99**

MARSALA

tender chicken sauteed in a mushroom, Marsala wine sauce over spaghetti
pasta **\$14.99 Veal \$19.99**

PARMESAN

panko breaded, topped with marinara & mozzarella, baked to perfection
over spaghetti **\$15.99 Veal \$19.99 Shrimp \$18.99**

SALTIMBOCCA

tender chicken simmered in a brown demi-glace over a bed of spinach,
topped with proscuitte & mozzarella **\$16.99 Veal~\$19.99**

MARGARITA

tender chicken in a light, lemon, butter sauce topped with fresh
mozzarella & tomatoes over spaghetti **\$15.99 Shrimp \$17.99**

FRANCAISE

chicken & artichoke hearts egg-dipped, lightly floured, sauteed in lemon,
butter over angelhair **\$16.99 Veal \$19.99 Shrimp \$18.99**

**All Entrée's include Pasta, Garlic Mashed
Potato or Baked Potato (after 4pm).
Check out our Sides, Salads and Soups to
Complete your Dining Experience.**

NON-ALCOHOLIC BEVERAGES

CHERRY LIME FIZZ

Lemonade, club soda, grenadine & fresh lime blended to perfection **\$2.29**

ROY ROGERS

Rc cola with grenadine & cherries **\$2.29**

ARNOLD PALMER

A blend of iced tea & pink lemonade **\$2.29**

ROOTBEER FLOAT

Stewarts rootbeer topped with vanilla ice cream **\$4.99**

ORANGE CREAM

ROOTBEER

Famous Rootbeer or Orange Cream **\$2.99**

CHOCOLATE MILK

\$2.29

HOT CHOCOLATE

\$2.29

SAN PELLIGRINO

Sparkling water **\$3.99**

POLAND SPRINGS

Bottled Spring water **\$3.99**



Ask Server for all available options

Coffee Drinks

Irish Coffee~Jameson Irish Whiskey, Coffee, whipped cream & Dark Creme de Menthe

Lamp Post Coffee~Bailey's, Kahlua, Vanilla Vodka & Dark Cream De Cocoa, whipped cream

Cafe Mocha~Dark Cream de Cocoa, Kahlua, Chocolate Syrup & whipped cream

Italian Coffee~ Amaretto Di Sarrona & Kahlua

Beer Selections

Miller Lite, Coors Light, Budweiser, Yeungling, Guinness, Sam Adams, Heineken, Heineken Light, Corona Light, Michelob, Michelob Light, Rolling Rock, Becks

Ask Server for other Available Beers

CHILDREN'S MENU

KIDS 10 AND UNDER

BAKED ZITI

Ziti pasta with marinara & ricotta cheese with mozzarella baked on top **\$6.99**

MACARONI & CHEESE

Ziti pasta blended with three cheeses **\$7.99**

FRIED SHRIMP

Five fried shrimp served with french fries **\$8.49**

CHICKEN FINGER SANDWICH

Crunchy, panko breaded chicken fingers on a roll & french fries **\$7.99**

SPAGHETTI

pasta topped with our home made marinara **\$5.99 add sausage or meatballs \$2**

HAMBURGER

kid sized burger served with french fries **\$5.99 add cheese~\$1**

RAVIOLI

four cheese raviolis topped with homemade marinara **\$5.99**

PIZZA

individual sized cheese pizza, cooked to perfection **\$6.50**

Kids Selections include 1 fountain drink, milk or juice

MARTINI'S

CHOCOLATE~Bailey's, Dark Cream de Cocoa, Vanilla Vodka & Chocolate Syrup

COSMOPOLITIAN~Citrus Vodka, Triple Sec, Splash of Cranberry & Lime Squeeze

LEMON DROP~Citrus Vodka, Triple Sec, Splash of Sour, Lemon Squeeze & a Sugar rim

HOUSE SPECIALITY DRINKS

PINE BEACH TEA~Watermelon liquor, rum, triple sec, vodka, shaken with sour mix & topped with 7-up

ISLAND OASIS~Captain Morgan, Malibu, Midori, Banana Liquor & Pineapple Juice

ORANGE JULIUS~Whipped Cream Vodka, Stoli Orange, Triple Sec, Club, 7-up & OJ

ARNOLD PALMER (ADULT)~Sweet Tea Vodka & Pink Lemonade



**Ask Server for Additional
Dessert Items, Drink
Specials, Daily Dinner
Specials and Happy Hour**



DESSERTS

CHEESECAKE~ BROWNIE SUNDAE~CARROT CAKE~CHOCOLATE LAYER CAKE~CANNOLI'S
CHOCOLATE OR VANILLA ICE CREAM