

The Patio Salad

Mixed Greens, Tomatoes, Red Onion, Cucumbers, Boursin Croutons

7

GiGi Salad

Shrimp, Haricot Vert, Tomatoes, Red Onion & Bacon Tossed with Red Wine Vinaigrette

14

Caesar Salad

Classic Caesar Dressing Tossed with Romaine, Garlic Croutons & Shaved Parmesan

7

Iceberg Wedge

Spiced Almonds, Gorgonzola & Sherry Vinaigrette

7

Arugula Salad

Cherry Tomatoes, Red Onion & Shaved Parmigiano Reggiano with Balsamic Vinegar & Extra Virgin Olive Oil

9

RAW BAR

***Oysters**

6 on the Half Shell Served with Mignonette Sauce & Cocktail Sauce

9

***Clams**

6 on the Half Shell Served with Classic Cocktail Sauce

9

***Tuna Tartar**

On Fried Potato Gaufrettes

14

Shrimp Cocktail

Classic Cocktail Sauce

12

Jumbo Lump Crab Meat Cocktail

Classic Cocktail Sauce

14

APPETIZERS

Maryland Style Crab Cakes

Served with a Caper Remoulade

12

Baked Clams

Lemon Garlic Sauce

10

Fried Calamari

Hot Cherry Peppers & Garlic Chips Served with Marinara Sauce

10

Patio Portobello

Spinach & Pancetta, Topped with Ricotta Salata

10

Three Onion Tart

Topped with Gorgonzola Cheese & Served with Lemon Chive Crema

Penne Pomodoro

Tomato, Garlic & Fresh Herbs

17

ENTRÉES***Grilled Sushi Tuna**

Bok Choy with a Soy Ginger Reduction

29

***Pan Seared Sea Scallops Forestiere**

Pancetta, Leeks & Mushrooms with Sherry Garlic Sauce

29

Salmon Filet

Dill-Caper Beurre Blanc

26

Grilled Breast of Chicken

Grilled Boneless Breasts with Wild Mushrooms, Shallots, Lemon & Red Wine

Demi

19

½ Long Island Duck

Cherry Port Reduction with Wild Rice

26

***Pork Chops**

Pan Roasted, Topped with Artichoke Hearts & Gorgonzola Cheese

24

***New Zealand Rack of Lamb**

Mojito Reduction

30

***14oz. New York Strip**

28 Day Aged Prime

32

***10oz. Filet Mignon**

30

***Marinated Hanger Steak**

Sliced & Served with Sautéed Mushrooms & Onions

24

Sauces: Gorgonzola Crust, Au Poivre, Béarnaise, Cabernet Demi Glace**SIDES****Sautéed or Creamed Spinach-6****Whipped Potatoes-6****Fried Onion Rings-6****Patio Home Fries-6****Sautéed Broccoli Rabe-7****Asparagus-7****French Fries- 6****Sautéed Mushrooms & Onions-6**

*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SOUPS & SALADS

New England Clam Chowder

Tender Baby Clams with Corn & Potatoes

8

The Patio Salad

Mixed Greens, Red Onions, Cucumbers, Boursin Croutons, Balsamic Vinaigrette

6

Caesar Salad

Romaine with Classic Caesar Dressing, Garlic Croutons & Shaved Parmesan

6

Add: Chicken, Portobello Mushroom

7 extra

Add: Tuna, Steak or Grilled Shrimp

9 extra

Gigi Salad

Shrimp, Haricot Vert, Tomatoes, Red Onion & Bacon Tossed with Red Wine Vinaigrette

14

RAW BAR

***Oysters**

6 Served with Mignonette Sauce & Cocktail Sauce

9

***Clams**

6 Served with Classic Cocktail Sauce

9

Tuna Tartar

On Fried Potato Gaufrettes

14

Shrimp Cocktail

Classic Cocktail Sauce

12

Jumbo Lump Crab Meat Cocktail

Classic Cocktail Sauce

14

Patio Portobello

Stuffed with Spopinach & Pancetta, Topped with Ricotta Salata

10

Pan Seared Sea Scallops Forestiere

Pancetta, Leeks & Mushrooms with Sherry Garlic Sauce

14

Wings

Buffalo Sauce

9

Fried Olive Poppers

Colossal Green Olives Stuffed with Blue Cheese

6

Three Onion Tart

Topped with Gorgonzola Cheese & Served with Lemon Chive Crema

9

PASTA

Orecchiette

With Sausage, Broccoli Rabe, Garlic & Olive Oil

11

Cappellini Inferno

Shrimp, Clams, Mussels & Hot Cherry Peppers in a Light Marinara Sauce

11

Linguine with a Clam Sauce

Red or White

10

SANDWICHES

Patio 54 Burger

Classic 10oz. Patty cooked to your liking with Lettuce, Tomato & your choice of Cheese (American, Swiss, Provolone, or Fresh Mozzarella)

12

Grilled Chicken Sandwich

Roasted Peppers, Fresh Mozzarella & Pesto Mayo

12

Steak Sandwich

Sliced Beef with Melted Cheese & Grilled Onions

16