

FOR THE TABLE

LOBSTER SLIDERS

Maine lobster, lemon brown butter, celery, scallions, challah bread 27

AHI TUNA WONTONS

Raw diced ahi tuna, cucumber slaw, sesame soy vinaigrette, wasabi aioli 20

OYSTERS ON THE HALF SHELL ^{GF}

Served with accompaniments 3 | 6 | 12
Chesapeake 9 | 18 | 34
Chefs Whim MKT

JUMBO SHRIMP COCKTAIL ^{GF}

Dill aioli, cocktail sauce, lemon 20

CHILLED CRAB CLAWS ^{GF}

Dill aioli, cocktail sauce, lemon MKT

SPINACH AND ARTICHOKE DIP ^V

Baby spinach, artichokes, cream cheese, parmesan, Monterey Jack, toasted baguette 16

BAKED SHRIMP SCAMPI

Marinated Shrimp, roasted garlic, provolone, lemon beurre blanc, chives, toasted baguette 16

CHICKEN LETTUCE WRAPS ^{GF}

Marinated mix of chicken, artichoke, olive, sun dried tomato, peppadew peppers, cucumber, feta cheese and balsamic drizzle 15

ITALIAN MUSSELS

Prince Edward Mussels, soffritto, garlic, white wine, butter, lemon, toasted baguette 16

WARM GOAT CHEESE ^V

Whipped Capriole Farm goat cheese, smoked sea salt, basil, strawberry jam, toasted baguette 18



SOUPS AND SALADS

Add Chicken +6 | Shrimp +8 | Salmon +10

SOUP OF THE DAY

Cup 5 | Bowl 10

CLAM CHOWDER

Cup 6 | Bowl 12

LOBSTER BISQUE

Cup 10 | Bowl 16

CAESAR

Roma crunch lettuce, parmesan reggiano, parmesan crisps, sunflower granola crumble, white anchovy dressing 14

WEDGE ^{GF}

Iceberg lettuce, gorgonzola, cherry tomatoes, cucumber, smoked pancetta, cured egg, parmesan buttermilk dressing 14

BEETS AND BURRATA ^{GF} ^V

Roasted heirloom beets, burrata cheese, apple, shallot, honey roasted pistachios, balsamic vinaigrette 14

PICK 2 LUNCH COMBO

1/2 Salad, 1/2 Soup, 1/2 Panini 16

PANINIS AND HANDHELDS

CHICKEN PARMESAN SANDWICH

Fried chicken breast, mozzarella, parmesan, vodka sauce, basil pesto, focaccia bread served with chips 16

TURKEY CLUB PANINI

roasted turkey, provolone, bacon, lettuce, tomato, onion, pesto aioli, ciabatta bread, served with chips 16

ITALIANO PANINI

Salami, ham, capicola, mortadella, olive salad, provolone, oregano vinaigrette, focaccia bread served with chips 16

SHRIMP TACOS

Fried shrimp, Calabrian chile aioli, shredded cabbage, salsa cruda, grilled tortillas 16

FRIED COD SANDWICH

Hand breaded, sustainably caught Alaskan Cod, shredded cabbage, radicchio, and pickled onion slaw, lemon caper aioli, challah bun 16

OSTERIA CHEESEBURGER

Porcini crust, smoked pancetta, taleggio cheese, arugula, balsamic tomato jam, challah bun, shoestring fries 20

BRUNCH

GRILLED SALMON ^{GF}

Fennel and coriander crust, beluga lentils, cipollini onion, cauliflower, salsa rossa, saba drizzle 28

SEARED SCALLOPS

Hokkaido scallops, Carnaroli risotto with lobster, sweet corn and shallots, tuscan kale, bacon jam and lobster cream sauce 30

CRAB AND AVOCADO TOAST

Focaccia bread, buttered crab, sliced avocado, fried egg, arugula salad, oregano vinaigrette 24

LOBSTER FRITTATA ^{GF}

Butter poached lobster, eggs, bacon, potato, spinach, tomato, arugula salad 16

BREAKFAST HASH ^{GF}

Italian Sausage, peppers, onions, crispy potatoes, fried egg, pecorino, arugula 15

FROM THE CAFE

COFFEE 4

ESPRESSO 5

AMERICANO 5

CAPPUCCINO 6

LATTE 7

Caramel, mocha, vanilla, hazelnut

ORANGE JUICE 4

APPLE JUICE 4

CRANBERRY JUICE 4

GRAPEFRUIT JUICE 4

BLOODY MARY 5

MIMOSA 5

BELLINI 6

HOME MADE PASTAS

TORCHIO ALLA BOLOGNESE

Slow cooked Italian sausage, beef, applewood bacon, soffritto, peppers, herbed ricotta, pecorino 20

LASAGNA GRANDE

Twenty layers of pasta, Bolognese sauce, spinach, artichoke, parmesan, ricotta, mozzarella, with marinara and pesto 28

FUSILLI CARBONARA

Smoked chicken, applewood bacon, parmesan, egg yolk, sweet corn, bourbon smoked pepper 24

MUSHROOM ALFREDO ^V

Four cheese stuffed manicotti pasta, frondosa farms mushrooms, artichoke, roasted garlic parmesan cream, leeks, truffled pecorino 24

JUMBO SHRIMP LIMONE

Lemon, garlic, capers, sun dried tomato, chili, parsley butter, brown butter breadcrumbs, linguine pasta 28

SPAGHETTI POMODORO ^V

Fresh cherry tomatoes, tomato passata, extra virgin olive oil, roasted garlic, basil, parmesan 20



^{GF} = GLUTEN FREE

^V = VEGETARIAN

20% gratuity added to parties 6 or more | Split plate charge +3.
*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

©2024 US Foods Menu (4858374)



OSTERIA

ITALIAN SEAFOOD