

Grico's

SOUTH
STEAK • SEAFOOD • PASTA

Appetizers

EGGPLANT NEAPOLITAN \$9

Lightly battered, sautéed in Olive Oil, topped with Marinara, Mozzarella and Aged Provolone

STEAMED LITTLENECK CLAMS \$15

(12-15 per serving) Shallot Garlic White Wine Lemon Butter

ICED OYSTERS \$9

Half Dozen on Half Shell served with Lemon Mignonette
- Additional \$1.50 each -

OYSTERS ROCKEFELLER \$12

Half Dozen Broiled with Bacon, Spinach and Pernot Cream

SHRIMP SAVOY \$12

Sautéed with Wild Mushrooms, Lemon Garlic Butter Sauce and Garlic Crostini

FRIED CALAMARI \$10

Lightly Fried with Marinara Lemon Aioli

SHORT RIB STEAK RAVIOLI \$12

Slow Braised Short Ribs with Peppercorn Cream Sauce

STUFFED LONG HOTS \$11

Parma Prosciutto, Aged Provolone and Pesto

GNOCCHI BOLOGNESE \$12

Potato Gnocchi Bolognese with Parmesan

Soups

SOUP DU JOUR

FRENCH ONION \$8

Savory Broth, Caramelized Onions, Melted Swiss and Provolone and Croutons

Salads

HOUSE \$5

Mixed Greens, Cherry Tomatoes, English Cucumber and Red Onion

CAESAR \$8

Crisp Romaine, Croutons and Classic Dressing

SEASONAL \$9

Baby Kale, Spinach, Golden Raisins, Craisins, Carrots, Goat Cheese, Smokey Sweet Paprika, and Almond Brittle served with White Balsamic Vinaigrette

Ranch, Blue Cheese, White Balsamic Vinaigrette, Dark Balsamic Vinaigrette, Red Wine Vinaigrette

Enhancements: Grilled Chicken \$6 Grilled Shrimp \$12 Crumbled Blue Cheese \$1.50

Entrées

All entrées served with House Salad and choice of dressing, vegetable and starch du jour - Upgrade to Caesar or Seasonal Salad for \$2

FILET MIGNON \$44

8 oz. Pan Seared with Demi Glace

RIBEYE

12 oz. pan seared with Red Burgundy, Caramelized Onions and Compound Butter

BONE-IN PORK CHOP CALABRESE \$29

Sautéed Peppers, Onions and Potatoes

VEAL FILET TENDERLOIN \$36

Marinated in seasoned Olive Oil and cooked to your liking

CHICKEN \$23 VEAL \$28

MARSALA

Wild Mushrooms and Marsala Wine

FRANCAISE

Egg Dipped, sautéed in Lemon Beurre Blanc

SCAMPI

Garlic, White Wine and Butter

EGGPLANT PARMESAN \$18

Mozzarella, Provolone and Marinara

Seafood

SHRIMP STUFFED WITH CRABMEAT \$28

BLACKENED SALMON WITH RASPBERRY LIME SAUCE \$26

BROILED HADDOCK \$23

Lemon Butter and Herb Breadcrumbs

LOBSTER TAIL MARKET PRICE

Drawn Lemon Butter

Pasta

	FULL	HALF
LINGUINE WITH RED OR WHITE CLAM SAUCE	\$18	\$12
PENNE VODKA	\$16	\$8
TAGLIATELLE BOLOGNESE	\$17	\$10
CAVATELLI PRIMAVERA	\$14	\$7
Roasted Tomatoes, Wild Mushrooms, Asparagus, Peas, Garlic and Olive Oil		
SHRIMP SCAMPI	\$28	\$19
Linguini, Lemon, Garlic and Butter		
SEAFOOD FRA DIAVOLO	\$25	\$16
Sautéed Shrimp, Clams and Calamari in a Spicy Red Sauce		

Sides

SPINACH WITH GARLIC AND OLIVE OIL \$6

POTATO DU JOUR \$3

RICE DU JOUR \$3

PENNE MARINARA \$5

FRENCH FRIES \$4

Kid's Menu

CHICKEN FINGERS AND FRENCH FRIES \$9

PENNE MARINARA \$7

PETITE (4OZ.) CHICKEN SCAMPI, FRANCAISE OR MARSALA \$12

Served with starch and vegetable du jour

CHEESEBURGER WITH FRENCH FRIES \$9