

DINNER



THE CHANNEL MARKER

APPETIZERS

Meatballs 16

meatballs in a plum tomato sauce served with herbed ricotta & crostini

Sausage & Peppers 18

sweet fennel sausage roasted with tri color peppers, onions & garlic served with sharp provolone

Baked Burrata 19

homemade burrata breaded & baked topped with marinara & basil pesto served with garlic crostini

Mussels 18

P.E.I mussels sauteed in a shaved fennel & tomato broth served with crostini

Baked Clams 21

top neck clams baked with prosciutto, peppers & onions topped with herbed breadcrumb

Calamari 20

crispy fried calamari served with our house made marinara sauce

Seafood Cocktail 40

6oz lobster tail, colossal crab meat, jumbo shrimp served chilled with lemon aioli & cocktail sauce

House Salad 16

romaine, arugula & radicchio tossed with tomato & red onion in a red wine garlic vinaigrette

Classic Caesar Salad 16

crisp romaine, shaved parmesan, tossed in our house made Caesar dressing served with crostini

Arugula Salad 19

arugula, watermelon, red onion, feta cheese in a red wine garlic vinaigrette

Caprese Salad 19

campari tomato, red onion, arugula & fresh basil tossed in EVOO served over homemade burrata, glazed with balsamic

Salad Additions: Chicken 6 • Shrimp 10 • Salmon: 12

PASTA

Angry Lobster 49

two 6 oz lobster tails sauteed with Calabrian chilis, white wine & plum tomato sauce tossed with linguine

Linguine and Clams 28

whole middle neck clams & chopped fresh clams sauteed with EVOO, garlic & white wine tossed with linguine

Shrimp Scampi 34

jumbo shrimp sauteed in a classic scampi style sauce served over a basil pesto risotto garnished with a fresh tomato bruschetta

Four Cheese Ravioli

Primavera 28

asparagus, spring peas, four cheese ravioli all tossed in a light parmesan pesto broth

Mediterranean Penne

Rigate 25

summer vegetable mix & feta cheese sauteed with EVOO and garlic, tossed with penne, garnished with lemon zested breadcrumb

Rigatoni Bolognese 26

ground beef, pork & veal in a rich tomato ragout tossed with rigatoni, topped with fresh ricotta

Rigatoni Vodka 24

Prosciutto, onion sauteed in a spicy plum tomato cream sauce tossed with rigatoni

SIDES

Linguine with

Garlic & Olive Oil 12

Long Hot Peppers with

Garlic & Olive Oil 10

Parmesan Risotto 12

Roasted Parmesan

Herb Potatoes 11

Roasted Asparagus 13

ENTREES

Chilean Sea Bass 42

artichoke, roasted tomato, white wine, garlic & olive oil served over wilted spinach

Grilled Salmon 38

harissa glazed, topped with cucumber & fresh mint salsa garnished with house made tzatziki sauce

Roasted Bronzini 37

puttanesca & white bean crudo served over wilted spinach

Channel Marker

Signature Crab Cake 48

"Best on the Island"

Two colossal crab cakes paired with a horseradish caper aioli & wilted spinach

Chicken Milanese 28

breaded & fried chicken breast paired with a salad of arugula, tomato & red onion tossed in a red wine garlic vinaigrette topped with shaved parmesan and balsamic reduction

Chicken Parmesan 28

breaded & fried chicken breast topped with house made plum tomato sauce & mozzarella

Pork Saltimbocca 45

16oz pork rib chop with prosciutto & fontina cheese topped with a sage & white wine sauce served over wilted spinach

Grilled Ribeye 49

18oz ribeye roasted with long hot peppers, garlic & olive oil