



WELLESLEY ISLAND, N.Y.

## Appetizers

**Shrimp Cocktail 13.95**

Jumbo shrimp served with cocktail sauce.

**Tuna Sashimi 12.95**

Seared rare then sliced thin and served with pickled ginger, grated daicon, wasabi and soy sauce.

**Calamari Steak 11.95**

Fresh calamari steak coated with lightly seasoned Italian bread crumbs, then baked in butter, lemon and white wine, topped with asiago cheese  
A Joey's specialty!

**Shrimp Casino 13.95**

Large shrimp stuffed with peppers, onions, prosciutto and spinach, baked in butter, lemon and white wine, topped with asiago cheese

**Stuffed Mushrooms 9.95**

Mushrooms filled with a mix of fresh peppers, onions, spinach and goat cheese, baked in the oven then topped with asiago cheese.

**Fried Calamari 9.95**

Dusted in seasoned flour, deep fried, served with cocktail or marinara sauce.

**Clams Provencal 11.95**

Fresh clams sautéed in olive oil, fresh basil & garlic then finished in lemon butter white wine sauce.

**Steamed Clams 11.95**

Twelve of the finest Little Neck clams served with drawn butter and lemon

**Seared Scallops 11.95**

Our famous diver sea scallops pan seared with a sweet and spicy Caribbean sauce

**Alaskan King Crab Cake 12.95**

Rick's famous crab cake made with certified Alaskan King Crab leg meat. Served with a spicy Thai chili sauce.

## Soup

**Italian Onion 5.95**

Served in a crock, topped with garlic croutons, fresh basil and melted provolone cheese.

*All our foods are prepared to order, if you are under a time restraint, please advise your server. Have a special dietary need? Please inform your server and our chef's will try to accommodate you to the best of our ability.*

# Italian Specialties & Chicken

Served with Garden Salad  
With Caesar Salad add 3.95

**Linguini Red or White Clam Sauce 17.95**  
Linguini topped with your choice of red or white Clam sauce. Sauces combined with an array of Italian spices and whole baby clams.

**Shrimp & Scallop Pomodori 25.95**  
Shrimp & scallops sautéed in butter, white wine, garlic fresh basil, San Marzano tomatoes and capers, served over a bed of linguini.

**Homemade Cannelloni 16.95**  
Two thin crepes stuffed with ground pork, chicken, spinach & ricotta cheese, topped with supreme sauce & mozzarella cheese.

**Chicken Francaise 19.95**  
Chicken breast sautéed in a light egg batter then finished with lemon, butter and white wine.

**Chicken or Veal Parmigiana 17.95**  
Breaded Chicken or Veal topped with our homemade sauce & mozzarella cheese.

**Lasagna 17.95**  
Layers of pasta with meat, ricotta cheese, sauce, topped with mozzarella cheese and baked. Served with a meatball .

**Cavatelli Aletea 17.95**  
Cavatelli in delicate cream sauce with Asiago cheese, Prosciutto, baby peas, mushrooms and roasted red peppers

**Stuffed Rigs in a Vodka Sauce 17.95**  
Ricotta stuffed pasta in a sauce of vodka, cream and tomato, topped with asiago cheese.

**Tortellaci in Vodka Sauce 19.95**  
Fresh lobster & shrimp stuffed in a large tortellini with 3 cheeses, finished in a tomato cream sauce topped with asiago cheese.

**Chicken Rigatoni 18.95**  
Chicken breast sautéed with mushrooms, sweet peppers, one hot cherry pepper, tossed with rigatoni pasta in a vodka cream sauce.

**Chicken Marsala 18.95**  
Chicken breast sautéed with mushrooms and simmered in Marsala wine.

**Chicken Chardonnay 18.95**  
Breast of chicken sautéed with lemon, chardonnay wine, fire roasted tomatoes, garlic, shallots and mushrooms.

**Eggplant Parmigiana 17.95**  
Layers of breaded eggplant, baked with mozzarella cheese and sauce Served with a meatball .

**Stuffed Gnocchi 17.95**  
Fresh made potato gnocchi stuffed with seasoned ricotta, tossed with butter, marinara, and Romano cheese

At your request we have gluten free pasta or whole wheat pasta.  
Please allow some extra time for us to prepare these pastas.

## Fresh Seafood

Served with Fresh Vegetables, Family Style Pasta  
and Garden Salad

With Caesar Salad add 3.95

**Norwegian Salmon** 24.95  
Fresh filet of salmon seared with a honey Dijon glaze  
and baked, then topped with sautéed red delicious  
apples, fresh rosemary, in a butter & honey sauce

**Sea Bass Provencal** \*Market Price\*  
Lightly dusted in seasoned flour, sautéed with  
fire roasted tomatoes, garlic & capers then  
finished in lemon butter and white wine

**Grilled Cajun Salmon** 23.95  
Fresh filet of salmon dusted with Cajun spice blend  
and char-grilled

**Ahi Tuna** \*Market Price\*  
Ahi tuna seared encrusted with white & black  
sesame seeds, served over sautéed spinach  
topped with a wasabi cognac sauce.

**Halibut Florentine** \*Market Price\*  
Fresh Alaskan halibut, sautéed and served over sautéed  
spinach, artichoke hearts, garlic, shallots, lemon,  
white wine and butter

**Haddock Francaise** 21.95  
Fresh Atlantic haddock filet, dipped in a light egg  
batter, sautéed with lemon, butter and white wine

**Certified Alaskan King Crab** \*Market Price\*  
King Crab Legs served with drawn butter & lemon  
As seen on the Discovery Channel's hit show "*The Deadliest Catch*"

## Steak & Chops

Served with Fresh Vegetables, Family Style Pasta  
and Garden Salad

With Caesar Salad add 3.95

**Delmonico** 24.95  
The classic steak ! Juicy and flavorful 16 oz.  
steak cut char-broiled to your liking.  
Add Portobello mushrooms in a Chianti  
wine sauce for \$2.95

**Filet Mignon** 28.95  
8oz center cut char-grilled  
Add Portobello mushrooms in a Chianti  
wine sauce for \$2.95

**Char-grilled Extra Thick Cut Veal Chop** 32.95  
Add Portobello mushrooms in a Chianti wine sauce \$2.95

**Surf 'n' Turf** \*Market Price\*  
8 oz. choice center cut Filet Mignon with your  
choice of our 8 oz. Lobster tail or one of our  
famous crab legs