

DRAMATIZERS

Bruschetta 5.99

Italian bread, sliced thin and brushed with extra virgin olive oil. Topped with mushrooms, cheese, Kalamata olives and fresh basil.

Calamari 7.99

Lightly breaded and fried to a tender golden brown. Served with Marinara sauce.

Fresh Steamed Mussels 7.99

Canadian Cove mussels steamed in white wine, herbs and a lemon butter sauce.

Crab Cake 7.49

Jumbo and Lump crab meat cake baked and served with a delicate lemon butter sauce.

Hot Shrimp and Crab Dip 6.99

Zesty cheeses, shrimp and crab meat served with tortilla chips.

Seafood Stuffed Mushrooms 6.99

Freshly baked with shrimp and lump crab meat stuffing.

Chicken Tortilla Soup

Cup 2.99 | Bowl 3.99

A zesty blend of chicken, tomatoes, fresh cilantro and other spices. Topped with crunchy tortilla straws.

Crab Bisque

Cup 3.49 | Bowl 4.49

A delicious recipe with succulent crab meat and a touch of sherry.

Three Sausage Creole Gumbo

Cup 3.49 | Bowl 4.49

A spicy combination of shrimp, chicken, andouille, Polska kielbasa and smoked sausage.

OFF BROADWAY GRILL

Grill entrees always come with one "Supporting Role" and a Cup of Soup or Side Salad.

Brian's Chicken 14.99

Specially marinated and grilled. Topped with Caprino cheese and sundried tomatoes.

Chicken Marsala 14.99

Grilled chicken breast topped with our fresh mushroom Marsala sauce.

Filet Mignon 22.99

Hand cut tenderloin filet seasoned to perfection. 8 oz. USDA Choice.

Ribeye Steak 19.99

Hand cut and perfectly seasoned. 12 oz. USDA Choice.

Mixed Seafood Grill 18.99

Shrimp, scallops and tilapia seasoned and seared. Served with lemon butter sauce.

Boneless Pork Chop Marsala 16.99

Hand cut, marinated, grilled and topped with our mushroom Marsala sauce.

AWARD WINNERS

*Award Winners always come with one "Supporting Role"
Add a Side Salad or a Cup of Soup 2.49*

Chicken Santa Margherita 15.99

Our grilled chicken topped with melted Fontina cheese, sautéed mushrooms and herb butter sauce.

Chicken Parmesan 13.99

Traditional Italian-style, lightly breaded and topped with Provolone cheese and marinara sauce.

Crab Cakes 18.99

Traditional Maryland-style cakes with jumbo and lump crab meat. Baked to perfection and served with a delicate lemon butter sauce.

Jumbo Fried Shrimp 13.99

Giant butterflied shrimp lightly battered and fried to a tender golden brown.

Baked Salmon 16.99

Salmon filet seasoned, baked to perfection. Topped with lemon butter, fresh basil and sundried tomatoes.

Tilapia Picatta 15.99

Fresh tilapia filet sautéed in a caper sauce.

HEADLINER PASTAS

Add a Side Salad or a Cup of Soup 2.49

Shellfish Linguine Carlos 14.99

Mussels, shrimp and scallops tossed with a spicy fresh tomato sauce, garlic, butter and herbs. Served over linguine.

City Pasta 13.99

Chicken, mushrooms, sundried tomatoes and rigatoni tossed in a tomato cream sauce. Topped with feta cheese.

Grilled Shrimp & Scallop Fettuccine 15.99

Grilled fresh shrimp and scallops served over fettuccine Alfredo. Topped with a creamy lemon butter sauce.

Backstage Pasta 12.99

Chicken, Kalamata olives, sundried tomatoes, mushrooms, garlic and olive oil tossed with penne pasta and topped with feta cheese.

Broadway Pasta 13.99

Grilled chicken, fresh mushrooms, asparagus and sundried tomatoes tossed with Alfredo sauce and penne pasta.

SUPPORTING ROLES (Side Items)

Steamed Vegetable • Wild Rice Pilaf • Rigatoni Marinara • Steak-cut Fries • Roasted Garlic Mashed Potatoes • Baked Potato

SPOTLIGHT SALADS

Grilled Shrimp & Scallop Salad 11.99

Tender shrimp and scallops served on a spring mix with carrots, red onion, tomato, marinated asparagus, jicama, toasted almonds and Italian Feta dressing.

House Salad 4.49

Mixed salad greens topped with carrots, Kalamata olives, tomatoes, red onions and homemade croutons. Your choice of salad dressing.

Caesar Salad 4.49

Crisp Romaine topped with Parmesan cheese, homemade croutons and our Classic Caesar dressing.

Backstage Salad Dressings

Italian Feta • Honey Mustard • Bleu Cheese Vinaigrette • Cilantro Citrus • Classic Caesar • Buttermilk Ranch • Thousand Island

CURTAIN CALLS

New Tallant 5.99

Our newest and most popular dessert. Ice cream pie filled with rich vanilla ice cream and Heath Bar crumbles in an Oreo cookie crust.

Key Lime Pie 5.49

Our cool and creamy version is sure to make you pucker.

Crème Bruleé 6.99

A traditional Vanilla custard with caramelized sugar topping.

Actors Guilt 5.49

Chocolate crème pie in an Oreo cookie crumb crust served with fresh whipped crème.