



STARTERS

CALAMARI	FRESH BANANA PEPPERS, MARINARA SAUCE	\$16
FRIED MOZZARELLA	WITH MARINARA SAUCE	\$14
FRIED EGGPLANT & MOZZARELLA DUO	WITH MARINARA SAUCE	\$12
FRIED EGGPLANT	WITH MARINARA SAUCE	\$10
ARANCINI	SPINACH AND ASIAGO OVER MARINARA SAUCE	\$14
FRESH BRUSCHETTA ON GARLIC CROSTINI		\$10
SHRIMP COCKTAIL		\$16
FRIED RAVIOLI	WITH MARINARA SAUCE	\$12
SHRIMP BRUSCHETTA	GARLIC CROSTINI, COGNAC PARMESAN SAUCE, TOMATOES, AND GREEN ONION	\$22
TQ CHOWDER	MANHATTAN AND NEW ENGLAND STYLES BLENDED IN ONE	\$10
GOAT CHEESE CROSTINI	HERBED GOAT CHEESE, POACHED PEAR, AND TRUFFLE HONEY	\$14
STEAMERS	WHITE WINE AND BUTTER, SHALLOTS, RED PEPPER FLAKES, PARSLEY	

CLAMS/DOUBLE CLAMS

\$25/\$39

ONE DOZEN/TWO DOZEN

MUSSELS

\$20

ONE POUND

COMBO

\$23

HALF DOZEN CLAMS AND A
HALF POUND OF MUSSELS

FRESH OYSTERS-6/12

\$18/\$36

WITH MIGNONETTE, COCKTAIL SAUCE

SALADS

HOUSE	MIXED GREENS, CHERRY TOMATOES, CUCUMBERS, CHOICE OF DRESSING	\$10
CAESAR	ROMAINE LETTUCE, PARMESAN CHEESE, CIABATTA CROUTON	\$12
GOAT CHEESE	KALE, MIXED GREENS, CRAISINS, CANDIED WALNUTS, POACHED PEARS, TRUFFLE HONEY, CRANBERRY VINAIGRETTE	\$18
ROAST BEET	WHIPPED RICOTTA CREAM, ORANGE SUPREMES, ROASTED WALNUTS, LETTUCE, AND BEET VINAIGRETTE	\$12
ARUGULA AND ENDIVE	TOASTED PINE NUTS, WHITE BEANS, PARMESAN CHEESE, AND LEMON VINAIGRETTE	\$15
ROASTED ROMAINE	HALVED CHERRY TOMATOES, BLUE CHEESE CRUMBLES, BACON CRUMBLES, AND ROASTED GARLIC DRESSING DRIZZLE	\$14

ADD: CHICKEN +\$7 GIANT MEATBALL +\$8 SHRIMP +\$10 SALMON +\$14

SIDES

GARLIC MASHED POTATOES	\$6	SEASONAL VEGETABLE	\$8
FRIES	\$6	RISOTTO	\$8
PARMESAN HERB FRIES	\$8	PASTA WITH MARINARA SAUCE	\$8
PARMESAN HERB TRUFFLE FRIES	\$10	MAC & CHEESE	\$10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



FLATBREADS

GREEK	HUMMUS, KALAMATA OLIVES, FETA, RED ONION	\$11/\$22
FIG	FIG SPREAD, PROSCIUTTO, BALSAMIC GLAZE, ARUGULA, BLEU CHEESE	\$12/\$24
PESTO CHICKEN	BASIL PESTO, GRILLED CHICKEN, RICOTTA, SPINACH, ASIAGO	\$11/\$22
CARAMELIZED PEAR	CARAMELIZED ONION, POACHED PEAR, WALNUTS, GOAT CHEESE, TRUFFLE HONEY	\$13/\$26

PASTA

GNOCCHI PESTO		\$14
TRENNE VODKA		\$18
FETTUCCHINI ALFREDO		\$20
EGGPLANT ROLLATINI	CHOICE OF PASTA	\$18
SPAGHETTI & GIANT MEATBALL		\$18
SHRIMP SCAMPI	CHOICE OF PASTA	\$20
MUSSELS FRA DIAVOLO	OVER SPAGHETTI	\$26
CAULIFLOWER BUCATINI	ROMANESCO CAULIFLOWER, CAPERS, RED PEPPER FLAKES, FRESH GARLIC, VELOUTE SAUCE	\$27
WEEKLY RAVIOLI	PLEASE INQUIRE WITH YOUR SERVER	MP

ADD: CHICKEN +\$7 GIANT MEATBALL +\$8 SHRIMP +\$10 SALMON +\$14

ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

ENTREES

CHICKEN PARMESAN	CHOICE OF PASTA	\$22
DRUNKEN CHICKEN PARMESAN	CHOICE OF PASTA WITH VODKA SAUCE	\$24
BLONDIE CHICKEN PARMESAN	CHOICE OF PASTA WITH ALFREDO SAUCE	\$26
TRADITIONAL BURGER	LETTUCE, TOMATO, ONION, PICKLE, AND CHOICE OF CHEESE	\$18
TQ BURGER	AGED WHITE CHEDDAR, BACON, GARLIC AIOLI, CRISPY ONIONS	\$22
HOMESTYLE CHICKEN	HALF ROASTED CHICKEN, MASHED POTATOES, VEGETABLES	\$24
CHICKEN FRANCAISE	CHOICE OF PASTA OR MASHED POTATOES, VEGETABLES	\$16
CHICKEN MARSALA	CHOICE OF PASTA OR MASHED POTATOES, VEGETABLES	\$18
SALMON	LEMON DILL BEURRE BLANC, RISOTTO, VEGETABLES	\$28
STEAK FRITES	10OZ FLAT IRON, BONE MARROW BUTTER CANDLE, PARMESAN HERB FRIES	\$38
RIBEYE	10OZ BONELESS RIBEYE, PARMESAN HERB FRIES	\$42
BRAISED SHORT RIB	MASHED POTATOES, ROMANESCO CAULIFLOWER, RED WINE DEMI GLAZE, CRISPY SHALLOTS	\$34
TQ PORK CHOP	TOPPED WITH BACON JAM, SERVED WITH MASHED POTATOES AND VEGETABLES	\$37