

## appetizers

### Quick Fried Point Judith Calamari

Half Pound of Spicy, Quick-Fried Calamari, Capers, Lemon, Garlic, Roasted Red Peppers, Banana Peppers and Sauce Marinara 9.95

### Mussels

Cultured Mussels, Champagne, Garlic, Lemon, Capers, Old-Fashioned Butter and Roasted Garlic Bread 10.95

### Shrimp Cocktail

5 Traditional-Style Cocktail Shrimp and Cocktail Sauce 9.95

### Bruschetta with Heirloom Tomato and Warmed Mozzarella

Heirloom Tomatoes, Red Onions, Scallions, Garlic, Basil, Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Mozzarella and Balsamic Glaze Served with Roasted Garlic Bread 7.95

### Nachos

Jack Cheese, Tomatoes, Red Onion, Olives, Jalapenos, Nacho Chips, Sour Cream and Roasted Salsa 9.95

Add Southwest-style Pulled Pork for 4.50

Add Grilled Chicken for 3.00

Add Guacamole for 2.50

### Phoenix Wings

One Pound of Tangy BBQ or Buffalo Style Wings 8.95

## salads

### AAA

Artichokes, Jansal Valley Asparagus, Avocado and Mesclun Greens Drizzled with Creamy Garlic Dressing 11.95

### Hearts of Romaine

Hearts of Romaine, Focaccia Crouton, Parmesan Cheese and Traditional Caesar Dressing 6.95

Add Chicken for 5.00

Add Maine Sea Scallops for 6.50

Add Shrimp for 6.50

### Phoenix Chopped Salad

Mesclun Greens, Shrimp, Grilled Chicken, Vine Ripe Tomato, Thick Slab Bacon, Hard-Boiled Egg, Avocado, Blue Cheese, Cucumber, Carrot, Swiss Cheese, Tart Ranch Dressing 15.95

## soups

Clam Chowder 12oz Bowl 6.95

Chili 12oz Bowl 6.95

Minestrone Soup 4.95

## draft beer

Shipyard Export 4.50

Shipyard Fuggles IPA 4.50

Old Thumper 4.50

Long Trail Double Bag 4.50

Bud Light 3.75

Bass 4.50

Murphy's Irish Stout 5.50

Stella Artois 4.50

Long Hammer IPA 4.50

## glass wine

Santa Florentina *Torrentes* 6.50

Wild Horse *Chardonnay* 11.50

Ruffino *Orvietto* 8.50

Bollini *Pinot Grigio* 8.50

Wente *Riesling* 8

Caposaldo *Prosecco* 10.50

New Harbor *Sauv Blanc* 7.50

House Wines 5.50

Tamas Red Blend 8.50

B&G Bistro *Pinot Noir* 6.50

Mark West *Pinot Noir* 9

Benzinger *Merlot* 14

Abadia Retuerta *Rivola* 10

Sequoia Grove *Cabernet* 18

Liberty School *Cabernet* 10.50

Rosenblum *Zinfandel* 8.50

Greg Norman *Shiraz* 9.50

Ruffino *Chianti* 8

Graffigna *Malbec* 8

St Frances *Merlot* 9.50

## lighter fare

*All sandwiches served with a deli pickle spear and batter-dipped fries unless otherwise noted.*

### Angus Sirloin Burger

Half Pound of Choice Angus Beef Grilled to your Liking 8.95

Add Swiss, Provolone, American, Blue Cheese, Cheddar, Bacon, Caramelized Onions, Sautéed Mushrooms, Roasted Red Peppers or Pesto for an Additional 1.50 each.

### Pulled Pork Sandwich

Tender Pulled Pork with Austin Style BBQ Sauce 10.95

### Grilled Salmon

Grilled Salmon, Roasted Garlic Bread, Oven Dried Tomato, and Honey Mustard Cream. Served with Garlic Wilted Spinach 13.95

### Traditional Grilled Chicken Sandwich 8.95

### Mediterranean Style Chicken Sandwich

Provolone and Mozzarella Cheese, Pesto, Balsamic Glaze, and Roasted Red Peppers 9.95

### Asian Style Tuna Sandwich

Sushi-Grade Ahi Tuna, Grilled Rare with Spicy Wasabi Aioli, Pickled Ginger and Sweet Soy Sauce, Served with California Field Greens Drizzled with Tuscan Dressing 14.95

### Homemade Macaroni & Cheese

Classic Style with Cheddar, Swiss and Parmesan Cheese, Topped with Panchetta and Caramelized Onions 9.95

### Chicken Tenders

Chicken Tenderloins Quick Fried and Served with French Fries and Honey Mustard Sauce 9.95

### Vegetable Quesadilla

Broccoli, Red Peppers, Mushrooms, Jalapenos, Black Olives, Tomatoes, Scallions, Red Onions, Jack Cheese, Roasted Salsa and Sour Cream 9.95

### Chicken Quesadilla

Grilled Chicken Breast, Jalapenos, Black Olives, Tomatoes, Scallions, Red Onions, Jack Cheese, Roasted Salsa and Sour Cream 10.95

### Roast Beef Panini

Roast Beef, Boursin Cheese, Roasted Garlic Bread, Roasted Red Peppers and Caramelized Onions 10.95

### Rueben Panini

Corned Beef, Sauerkraut, Zesty Tart Dressing, Swiss Cheese, Marble Rye 10.95

### Grilled Vegetable Panini

Squash, Zucchini, Eggplant, Roasted Red Peppers, Mozzarella, Provolone, Fresh Basil, Oven-Dried Tomatoes and Pesto 10.95

## beef, chicken & veal

### NY Strip Steak

Whipped Potato, Asparagus and Compound Truffle Butter 19.95

### Chicken Piccata

Pan Sautéed Chicken Breast with Tomato, Capers, Garlic and Roasted Lemon and Fresh Thyme in a Butter Wine Sauce over Fettuccine 16.95

### Chicken Parmesan

Panko-Breaded and Quick-Fried Chicken Breast, Baked with Italian Gravy, Provolone and Mozzarella Cheese. Served over Fettuccine 16.95

### Veal Marsala

Tender Veal, Pan Sautéed with Marsala Wine, Forest Mushrooms and Artichoke Hearts, over Fettuccine 17.95

## fish and vegetarian

### Sicilian Style Tuna

Pan-Seared Ahi Tuna Seared Rare with Sicilian Spices, Served with Basil and Roasted Garlic Polenta and Asparagus 18.95

### Grilled Swordfish

Center-cut Swordfish Served Mediterranean Style Topped with Sundried Tomatoes, Feta Cheese, Capers, and Kalamata Olives. Served with Basil and Roasted Garlic Polenta 17.95

### Eggplant Napoleon Parmesan

Panko-Breaded and Quick-Fried Eggplant, Layered with Ricotta Cheese, Golden Raisins, Oven Dried Tomatoes, Provolone and Mozzarella Cheese and Italian Gravy 14.95

## specialty pizzas

Hand-made dough by Portland Pie in your choice of three flavors: Garlic, Shipyard Export Beer or Classic Blond

Pizzas are 10" thin-crust

### Classic

Mozzarella Cheese, Red Pizza Sauce 8.95

### Pepperoni

Mozzarella Cheese, Pepperoni, Red Pizza Sauce 9.95

### Phoenix

Grilled Chicken Breast, Caramelized Onions, Forest Mushrooms, Mozzarella Cheese, Alfredo Sauce 12.95

### Baci

Pesto, Roasted Red Peppers, Spinach, Forest Mushrooms, Mozzarella Cheese, Roma Tomatoes, No Red Sauce 12.95

### Caiohme's (Kee-va's) Fancy

Hot Italian Sausage, Caramelized Onions, Garlic, Roasted Peppers, Red Pizza Sauce 12.95

### Lula

Fresh Tomatoes, Garlic, Basil, Olive Oil, Fresh Mozzarella, Red Pizza Sauce 10.95

### Christopher

Alfredo Sauce, Blue Cheese, Boneless Buffalo-Style Roast Chicken, Three Cheese Blend 12.95

### Samson

Roast Chicken, Caramelized Onions, Smoked Bacon, Three Cheese and BBQ Sauce 12.95

## pasta

### Meatballs or Sausage

Fresh Capellini with Nearly Three Quarters of a Pound of Phoenix Homemade Meatballs (Pork, Beef, and Veal with our Custom Blend of Seasonings) or Three Quarters of a Pound of Italian Old-World Style Sweet Sausage 13.95

### Baked Tortellini with Roasted Chicken

Tender Roasted Chicken Breast, Alfredo Sauce and Cheese-Filled Tri-Color Tortellini 15.95

### Lasagna

The Classic, Layered with The Phoenix's Custom Blend of Hot Sausage and Beef, Fresh Basil, Pasta and Ricotta Cheese 14.95

### Lasagna Florentine

Grilled Italian Garden Vegetables, Layered with Ricotta Cheese, Fresh Pasta, Alfredo and Red Sauce, Wilted Spinach and Pesto 14.95

### Sausage Milano

Hot Italian Sausage, Artichoke Hearts, Forest Mushrooms, Sundried Tomatoes, Roasted Garlic and Basil in a White Wine Butter Sauce over Fettuccine 15.95

### Scallops Carla

Sea Scallops with Forest Mushrooms, Asparagus, Sweet Italian Sausage and Marsala Alfredo Sauce over Fettuccine 19.95

### Fettuccine Carbonara

Caramelized Onions, English Peas, Panchetta and Asiago Cheese in an Alfredo Sauce over Fettuccine 14.95

### Lobster Ravioli

Handmade Lobster Ravioli with Tarragon, Tossed with Lobster Cream Sauce and Parmesan Cheese 18.95

### Shrimp or Scallop Scampi

Sea Scallops or Shrimp Sautéed with Basil, Asparagus, Grilled Lemon, Tomato and Garlic, White Wine and Butter Sauce. Served over Capellini 16.95

### Penne Bolognese

Penne Pasta with the Phoenix's own Turkey, Pork and Beef Homemade Bolognese Sauce 12.95

### Risotto

Hearty, Country-Style Risotto with Forest Mushrooms and Asparagus 10.95

Add Maine Sea Scallops for 6.50 or Shrimp for 6.50 or Chicken for 5.00

### Seafood Composition

Mussels, Swordfish, Shrimp, Scallops and Calamari Sautéed with Sundried Tomatoes, Capers, Garlic, White Wine, and Butter. Served over Capellini 19.95

## sides

Sweet Sausage Two for 4.95

Quarter Pound Meatball 3.25 Two for 5.95

Asparagus 3.95

French Fries 2.95

Whipped Potatoes 2.95

Sautéed Forest Mushrooms 2.95

Caramelized Onions 2.95

Basil and Roasted Garlic Polenta 3.95

This Food May Be Served Raw Or Undercooked Or May Contain Raw Or Undercooked Foods. Consumption Of This Food May Increase The Risk Of Food-Born Illness. Please Check With Your Physician If You Have Any Questions About Consuming Raw Or Undercooked Foods.