



220 SAND HILL COVE
NARRAGANSETT, RI 02882

MILLONZI FINE CATERING RUN KITCHEN

Starters

CRAB CAKES

Maine lump crab, citrus aioli, arugula 11

POT STICKERS (6)

Pork & vegetable filled won-tons crispy fried & tossed with sweetened soy & miso dipping sauce 12

SOUTHWEST CHICKEN EGG ROLLS (2)

Served with Pico de Gallo and spicy ranch 9

STUFFED QUAHOG

Classic New England stuffing, drawn butter & lemon 5 each

CLAMS CASINO

6 local littleneck clams, herb breadcrumb stuffing & Applewood smoked bacon 10

*RICE CRISPY CRUSTED SHRIMP

Fried golden brown, served with Thai chili and peach glaze dipping sauce. 10

CALAMARI (Two Ways)

RI Style: Classic battered & fried, served with hot pepper relish & served with chipotle aioli 10
or

Italian Style: tossed with gremolata served with fresh crushed marinara sauce 10

SHRIMP COCKTAIL

4 Jumbo shrimp with Bloody Mary cocktail sauce & lemon 12

Soups

NEW ENGLAND CLAM CHOWDER 4/6

RI CLAM CHOWDER 4/6

Salads

Choice of dressings:

*Balsamic Vinaigrette, Italian Vinaigrette, Lite Italian Vinaigrette,
Ranch, Bleu Cheese, Extra Virgin Olive Oil & Vinegar, Caribbean Mango Vinaigrette,
Sundried Tomato Vinaigrette*

CAESAR

Traditional creamy Caesar dressing tossed with crispy romaine, herb croutons & parmesan cheese 9
Side Size 4

ASIAN MANDARIN SALAD

*Baby spinach with crispy chicken breast in a Mandarin orange dressing
with sliced oranges, toasted almonds & Lo-Mein noodles 9*

SUMMER SALAD

Sweet corn, tomato, burrata cheese, wasabi peas, grilled onions over baby greens 9

GREEK SALAD

Arcadian green salad mix, feta cheese, cherry tomatoes, cucumbers, kalamata olives & choice of dressing 9

DAVE'S ICEBERG "DUNE"

Iceberg wedge, crumbled bacon, cucumber, cherry tomato & creamy bleu cheese dressing 8

FARMER'S GARDEN SALAD

Arcadian green salad mix, cucumber, red onion, cherry tomato & kalamata olives 7
Side Size 4

Add your choice of the following to any salad:

<i>*Lobster Salad</i>	<i>9</i>	<i>*Lemon Garlic Char-Grilled Chicken</i>	<i>5</i>
<i>*Tuna Salad</i>	<i>5</i>	<i>*Char-Grilled Shrimp (3)</i>	<i>7</i>
<i>*Chicken Salad</i>	<i>5</i>	<i>*Cottage Cheese</i>	<i>4</i>

Entrées

12 OZ N. Y. STRIP STEAK, 8OZ FILET

Center cut, grilled to your liking, topped with rosemary demi glace & choice of two sides
8oz Filet 28 12oz Strip 26

GRILLED NORTH ATLANTIC SALMON

Grilled 8oz filet, charred lemon beurre blanc, garlic roasted broccoli rabe 18

GEORGE'S BANK CODFISH

Buttery Ritz cracker crumb topping 17

NARRAGANSETT BEER-BATTERED FISH & CHIPS

Beer-battered codfish, slaw, lemon & tartar sauce 15

ROASTED BISTRO CHICKEN

Herb crusted Statler breast, toasted black pepper beurre blanc 17

CHICKEN PICATTA

Pan-seared chicken breast & lemon caper butter sauce 16

EGGPLANT PARMESAN OVER PASTA

Italian breaded eggplant filets, mozzarella & tomato sauce over penne pasta 16

GRILLED SUGAR CANE SHRIMP SKEWER

Grilled sugar cane shrimp skewers topped with edamame salsa 19

Heart Healthy Options:

*No salt added to any Entrée, served with steamed vegetables & baked potato.
Oil & vinegar for salad dressing.*

*All Entrées except pasta dishes come with two sides:
Seasonal Vegetables, Mashed Potatoes, Rice Pilaf, Baked Potato,
French Fries, Side Salad, Side Caesar
Add 1.00 Sweet Potato fries*

Dessert

WARM BROWNIE SUNDAE

*A fudgy brownie base topped with vanilla bean ice cream, hot fudge, crushed peanuts,
whipped cream & a cherry 7*

MAMA'S FUDGE MARBLE POUND CAKE

Rich, moist, & delicious! Swirls of creamy vanilla & fudgy chocolate cake 6

BAKLAVA CHEESECAKE

NY Style cheese cake, flaky pastry crust, caramel nut syrup, topped with whipped cream 7

POMEGRANATE PARFAIT CHEESECAKE

*Creamy white chocolate cheesecake layered with refreshing pomegranate-infused cheesecake &
topped with smooth, white chocolate drizzle & fresh pomegranate arils 7*

*ADVISORY: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Wine By The Glass

House Wine

Gnarly Head
\$8 gls / \$21 btl

Pinot Grigio
Sauvignon Blanc
Chardonnay

Cabernet Sauvignon
Pinot Noir
Merlot

Red Zinfandel
Malbec
Black(Red Blend)

White Wine

Ruffino Pinot Grigio	\$9
Alta Luna Pinot Grigio	\$9
Santa Margherita Pinot Grigio	\$10
Kendall Jackson Chardonnay	\$9
Mer Soleil Silver Chardonnay	\$9
La Crema Chardonnay	\$10
J-Lohr Chardonnay	\$10
Monkey Bay Sauvignon Blanc	\$8
White Haven Sauvignon Blanc	\$9
Kim Crawford Sauvignon Blanc	\$10
Vendage White Zinfandel	\$7
Cupcake Riesling	\$8
KungFu Girl Riesling	\$8
Cupcake Moscato	\$8
Belleruche Rose	\$8
LaLuca Prosecco (Sparkling)	\$7

Red Wine

Ravenswood Merlot	\$8	Chateau Smith Cabernet	\$9
The Velvet Devil Merlot	\$9	Tom Gore	\$10
Grgich Hills Estate	\$10	J.Lohr Cabernet	\$10
Castle Rock Pinot Noir	\$8	Beringer Knights Valley Cabernet	\$11
Mark West Pinot Noir	\$8	Primal Root Red Blend	\$8
Irony Pinot Noir	\$9	Decoy Red Blend	\$9
La Crema Pinot Noir	\$10	Banfi Chianti	\$8
Meiomi Pinot Noir	\$11	Ruffino Chianti	\$9
Josh Cellar Cabernet	\$8	Ruffino Superiore	\$11
R. Mondavi Cabernet	\$8	Broquel Malbec	\$9
Prelius Cabernet	\$9	Tenuta Santa Maria Pragal	\$11
Justin Cabernet	\$9	Tenuta Santa Maria Valpolicella	\$14
Silver Palm Cabernet	\$9	Ciacci Piccolom d'Aragon	\$10

Red Wines by the Bottle

Castle Rock Pinot Noir	\$21
Mark West Pinot Noir	\$22
Irony Pinot Noir	\$28
Wild Horse Pinot Noir	\$28
La Crema Pinot Noir	\$34
Meiomi Pinot Noir	\$38
Ravenswood Merlot	\$23
The Velvet Devil Merlot	\$25
Grgich Hills Estate Merlot	\$37
Josh Cellars Cabernet	\$23
R. Mondavi Cabernet	\$25
Prelius Cabernet	\$28
Francis Coppola Cabernet	\$28
Justin Cabernet	\$32
Silver Palm Cabernet	\$34
Chateau Smith Cabernet	\$34
J-Lohr Cabernet	\$36
Tom Gore Cabernet	\$39
Ferrari-Carano Cabernet	\$45
Beringer Knights Valley Cabernet	\$48
Thorny Rose Red Blend	\$24
Primal Roots Red Blend	\$26
Decoy Red Blend	\$28
Banfi Chianti	\$24
Ruffino Chianti	\$26
Ruffino Superiore	\$45
Broquel Malbec	\$28
Tenuta Santa Maria Pragal	\$44
Tenuta Santa Maria Valpolicella	\$50
Ciacci Piccolom d'Aragon	\$30
IL Bruciato Bolgheri	\$37

White Wines by the Bottle

Ruffino Pinot Grigio	\$26
Alta Luna Pinot Grigio	\$32
Santa Margherita Pinot Grigio	\$38
R. Mondavi Private Select Chardonnay	\$28
Kendall Jackson "VR" Chardonnay	\$32
Mer Soleil Silver Chardonnay	\$33
La Crema Chardonnay	\$34
J-Lohr Chardonnay	\$36
Ferrari-Carano Chardonnay	\$45
Monkey Bay Sauvignon Blanc	\$22
White Haven Sauvignon Blanc	\$27
Kim Crawford Sauvignon Blanc	\$34
Pascal Jolivet Sancerre	\$28
Vendage White Zinfandel	\$18
Cupcake Riesling	\$21
KungFu Girl Rielsing	\$23
Cupcake Moscato	\$21
Belleruche Rose	\$23
Ruffino Prosecco	\$26
Chandon Brut Classic	\$40
Moet Chandon	\$75