

APPETIZERS

PORTUGUESE STUFFIE....8

A clam shell stuffed with chourice, chopped clams and panko bread crumbs then oven baked

CLAMS PORTUGUESE....20

Little neck clams, chorizo, red peppers, corn and caramelized onions simmered in a sherry cream broth. Served with warm pitas

GREEK CALAMARI....18

Lightly fried and sautéed with fresh baby spinach, Kalamata olives, banana peppers and diced tomatoes in a garlic, butter, wine sauce. Finished with crumbled feta cheese

ASIAN CALAMARI....18

Lightly fried and tossed with sautéed broccoli, red peppers and cabbage in a sweet chili soy sauce. Garnished with scallions and sesame seeds

ARTICHOKE DIP....17

A combination of artichoke hearts, baby spinach and our house cheese blend.

Served with warm pita chips

GRILLED CHICKEN SKEWERS....17

Grilled tenders served plain or tossed with your choice of buffalo, BBQ, teriyaki, sweet chili or spicy Thai peanut sauce

MOZZARELLA STICKS....13

Coated in seasoned bread crumbs and deep fried. Served with a side of marinara sauce

CHICKEN FINGERS....15

Boneless chicken tenderloins breaded and lightly fried. Served plain or tossed with your choice of buffalo, BBQ, teriyaki, sweet chili or spicy Thai peanut sauce

CHICKEN WINGS....17

Lightly breaded and deep fried. Served plain or tossed with your choice of buffalo, BBQ, teriyaki, spicy Thai peanut sauce or sweet chili sauce

PJ's SIGNATURE PASTAS

Served with your choice of pasta unless stated otherwise

Pasta Choices: Penne, Linguini, Angel Hair

Gluten free pasta available....5

ST PETE'S LASAGNA...23

Layered pasta with Italian sausage, angus beef, baby spinach, marinara sauce, ricotta and our house cheese blend. Served with a side salad

PARMESAN PLATES

Your choice of eggplant, chicken or veal smothered in our own house marinara sauce then finished with parmesan and mozzarella cheese

EGGPLANT....21 CHICKEN....22 VEAL....24

PENNE ANGELO....25

Grilled chicken, hot Italian sausage, mushrooms and baby spinach simmered in a pink vodka sauce

PASTA & MEATBALLS....20

Homemade meatballs tossed in our own marinara

THREE CHEESE RAVIOLI....16

Jumbo ravioli filled with ricotta, aged parmesan and creamy fontina cheese, then tossed with marinara sauce

Substitute pink vodka or alfredo...5

Add Meatballs or Hot Italian Sausages...6

MILANESE

Your choice of chicken or veal cutlet, hand breaded and pan seared then simmered in a lemon, butter and white wine sauce

CHICKEN...24 VEAL...26

LINGUINI AND CLAM SAUCE...26

Little necks and chopped clams sautéed in a white or red sauce with fresh garlic and herbs

GREEK PASTA....22

Mushrooms, diced tomatoes, broccoli florets, Kalamata olives, baby spinach and artichoke hearts sautéed with garlic and herbs then topped with melted mozzarella and feta cheese

Split plates or substitutions may require an additional charge.

Parties of 6 or more, a 20% gratuity may be added.

Prices subject to change without notice.

While we offer Gluten Free menu items, we cannot guarantee any of our foods to be 100% free of gluten. Thank you for your understanding.

Before placing your order, please inform your server if a person in your party has a food allergy.

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

SALADS

DRESSINGS – RANCH, BLEU CHEESE, HONEY MUSTARD, ITALIAN, PARMESAN PEPPERCORN, BALSAMIC VINAIGRETTE, GREEK, CAESAR, ZINFANDEL VINAIGRETTE

ADD ONS – GRILLED CHICKEN...8 BREADED CHICKEN...9 SHRIMP...11 SALMON...15 HOUSE....11

Romaine with red onion, grape tomatoes and cucumbers

GREEK....16

Romaine prepared with Kalamata olives, red onions, tomato, cucumbers and feta cheese

CAESAR....14

Romaine, croutons and parmesan cheese tossed with a creamy Caesar dressing

BEEF SALAD....17

Roasted beets, candied walnuts and feta cheese over baby arugula

HARVEST CHICKEN....23

Romaine, grapes, apples, candied walnuts and gorgonzola cheese

CHICKEN COBB....23

Romaine, cherry tomatoes, bacon, gorgonzola and a hardboiled egg

MELANZANE....21

Romaine, lightly fried eggplant, grape tomatoes, red onions and feta cheese

SOUPS....8

NEW ENGLAND CLAM CHOWDER

CHICKEN NOODLE

SOUP OF THE MOMENT

LOCAL CATCH

SEAFOOD TRIO....30

Broiled sea scallops, baked fish and a broiled shrimp skewer. Served with rice and vegetable

FISHERMAN'S PLATTER....30

Fresh filet of fish, sea scallops and shrimp deep fried and served with French fries, cole slaw and tartar sauce

SEA SCALLOPS....32

Prepared grilled or pan seared and served with rice and vegetable

FISH AND CHIPS....22

Fresh filet of fish prepared beer battered or pub style and served with French fries, cole slaw and tartar sauce

CATCH OF THE DAY....26

Fresh filet of fish topped with buttery Ritz crackers and broiled with a lemon, butter and white wine sauce. Served with rice and vegetable

SHRIMP SKEWERS....25

Marinated in a rosemary, garlic and fresh herb infused olive oil then broiled and served with rice and vegetable

PJ's SPECIALTIES

GREEK SPINACH PIE....22

An old world recipe layered with phyllo dough, tender spinach, feta and ricotta cheese with Greek seasonings. Served with a side Greek salad

*N.Y. SIRLOIN....36

Choice center cut sirloin grilled and finished with your choice of Chianti Raspberry Demi-Glaze, Au Poivre or Garlic Herb Butter. Served with mashed potato and vegetable

*BOON ST SHORT RIB....32

Braised boneless short rib simmered in a Cabernet demi-glaze. Served with mashed potato and vegetable

GESMANDA

Your choice of chicken or veal breaded, lightly pan fried and layered with spinach, prosciutto and fresh mozzarella then finished with a Marsala demi-glaze and sautéed mushrooms. Served with mashed potato and vegetable

CHICKEN....25 VEAL....27

SWEET CHILI SOY SALMON....29

Coated in a tuxedo blend of sesame seeds then pan seared and glazed in a sweet chili soy sauce. Served with rice and vegetable

SHRIMP SCAMPI RISOTTO....28

Sautéed shrimp served atop a lemon and herb risotto with roasted red peppers and caramelized onions



SANDWICHES

Served with French Fries or Onion Strings (unless noted otherwise)
Add Sweet Potato Fries \$2 or Side Salad \$4

GYRO CHICKEN....22 LAMB....23

Grilled and combined with romaine, tomato and red onion then finished with a house made tzatziki sauce and enclosed in a warmed soft pita. Served with a side Greek salad

LETTUCE WRAPS (does not include fries)

EGGPLANT....21 CHICKEN....22 SHRIMP....23

Build your own lettuce wraps accompanied with cous cous, fresh carrots, cucumbers, red peppers and shredded red cabbage. Served with your choice of spicy Thai peanut, sweet chili or pesto sauce

SOUTH PIER CHICKEN SANDWICH....20

A grilled, marinated chicken breast with pesto, prosciutto, fresh mozzarella, tomato and balsamic glaze

NEAPOLITAN....20

Lightly fried, breaded eggplant enclosed in a warm pita with roasted red peppers, fresh mozzarella, baby arugula and balsamic glaze

GRILLED CHICKEN CAESAR WRAP....18

Grilled chicken tossed with our Caesar salad and wrapped in a white flour tortilla

*STEAK & CHEESE SANDWICH....19

Shaved steak grilled and topped with sautéed onions, mushrooms and American cheese

*PJ'S BURGER....20

An 8oz. angus beef patty topped with sautéed mushrooms, caramelized onions, roasted red peppers and feta cheese

*ROUND UP BURGER....20

An 8oz. angus beef patty topped with cheddar cheese, BBQ sauce, Applewood bacon and onion strings

*BLACK AND BLUE BURGER....20

An 8oz. angus beef patty blackened then topped with Applewood bacon and melted gorgonzola cheese

FISH SANDWICH....22

A fresh filet golden fried or baked, topped with lettuce and tomato. Served with tartar sauce and cole slaw

PJ's LEGENDARY PIZZAS....23

Our dough is prepared fresh daily / Available gluten free....5

MARGARITA

Garlic infused olive oil crust, topped with roasted tomatoes, house cheese blend and fresh mozzarella. Garnished with fresh basil and parmesan cheese

CHICKEN CAPRESE

Pesto, roasted tomatoes, prosciutto, chicken and fresh mozzarella. Finished with balsamic glaze

BBQ CHICKEN

BBQ chicken, Applewood bacon, caramelized onions and our house cheese blend

SHRIMP SCAMPI

A garlic, butter crust topped with shrimp, caramelized onions, house cheese blend and Italian spices

MEAT LOVERS

House made tomato sauce topped with spicy Italian sausage, Applewood bacon, meatballs, pepperoni and our house cheese blend

VEGGIE

Breaded eggplant, broccoli, caramelized onions, diced tomato, mushrooms and our house cheese blend

MAGNIFICENT GREEK

Topped with crumbled feta cheese, sautéed baby spinach, Kalamata olives and house seasonings

CHICKEN RANCHERO

A ranch based crust topped with chicken, Applewood bacon, broccoli florets and our house cheese blend

PJ's CALZONES....23

CHICKEN CALZONE

Fried or grilled chicken tossed in your choice of buffalo, BBQ, teriyaki, sweet chili or spicy Thai peanut sauce and smothered in our house cheese blend

PJ'S CALZONE

Broccoli, mushrooms, roasted red peppers, grilled chicken, caramelized onions and our house cheese blend

CHICKEN PARMESAN CALZONE

Fried chicken smothered with our homemade marinara, roasted red peppers and house cheese blend

Build Your Own Pizza or Calzone

CHEESE PIZZA....15

Base Sauce: Red, Pesto, Ranch, Buffalo, BBQ

Cheese: House Blend, Fresh Mozzarella, Ricotta, Feta, Gorgonzola

ADDITIONAL ITEMS....2.00

Pepperoni, Meatballs, Hot Italian Sausage, Mushrooms, Black Olives, Caramelized Onions, Roasted Tomatoes, Red Onions

BEERS

DRAFT BEERS - 16oz

Bud Light Lager.....5.50
Narragansett Lager.....5.50
Blue Moon Belgian White.....7.50
Loose Cannon IPA.....7.50
Whalers Rise APA.....7.50
Lunch IPA.....10.00
Guinness Stout.....7.50
Samuel Adams Seasonal.....7.00
3 Rotating Lines.....See Server

BOTTLED BEERS

DOMESTIC	IMPORTED
Coors Light.....5	Corona Extra.....6
Coors Banquet Stubby.....5	Corona Light.....6
Miller Lite.....5	Heineken.....6
Budwiser.....5	Newcastle.....6
Bud Light.....5	Smithwicks.....6
Michelob Ultra.....5	Heineken Zero.....6

CANS

Samuel Adams American Light.....5.50	Loyal Lemonade.....7.00
Athletic Run Wild IPA N/A.....6.00	Downeast Cider-Original Blend.....8.00
White Claw Black Cherry.....6.00	Surfside Hard Iced Tea.....7.00
Whalers Hard Seltzer.....6.50	

WINES

WHITE

	glass	bottle
Woodbridge Chardonnay.....8		30
Harken Chardonnay.....10		38
Decoy Chardonnay.....11		42
Mezzacorona Pinot Grigio.....8		
Chloe Pinot Grigio.....10		38
Bollini Pinot Grigio.....11		42
Seaglass Sauvignon Blanc.....9		34
Kim Crawford Sauvignon Blanc.....11		42
Fournier Sauvignon Blanc.....11		42
Chateau St. Michelle Reisling.....9		34

BLUSH

Beringer White Zinfandel.....8		30
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ROSE

Chloe Rose.....10		38
Notorious Pink Grenache.....11		42

RED

Woodbridge Cabernet Sauvignon.....8		30
Josh Cabernet Sauvignon.....10		38
J.Lohr Cabernet Sauvignon.....11		42
Meiomi Pinot Noir.....11		42
Fire Steed Pinot Noir.....11		42
Boen Pinot Noir.....12		46
Cannonball Merlot.....10		38
Rodney Strong Merlot.....11		42
Ruffino Chianti.....9		34

SPARKLING WINE

Stella Rosa, Moscato di Asti.....10		38
Maschio Prosecco (split).....11		
Chandon Brut(split).....13		

RED OR WHITE SANGRIA

Glass or Pitcher.....10		22
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BOTTLED WATER

Sparkling Water.....sm 4.5		lg 5.5
Flat Water.....sm 4.5		lg 5.5

COFFEE & ESPRESSO

Regular Coffee.....4
Decaf Coffee.....4.5
Single Espresso.....4
Double Espresso.....5

COCKTAILS

PEACH BOURBON SMASH

Maker's Mark No.46 bourbon whisky, peach purée, sour mix, soda water, fresh mint

WATERMELON MOJITO

Bacardi rum, muddled mint, lime, fresh watermelon, splash soda

COCONUT MARGARITA

Classic margarita prepared with Patrón Silver tequila, white cranberry juice, Coco López coconut cream, fresh lime

WHIPPED ESPRESSOTINI

Pinnacle Whipped vodka, Kahlua, Bailey's Irish Cream, espresso

KEY LIME PIE MARTINI

Pinnacle Whipped Cream vodka, Coco López coconut cream, pineapple juice, lime juice

THE HEAT

Classic Margarita, Tanteo jalapeno tequila, spicy lime rim

FRENCHTINI

Grey Goose vodka, Chambord, pineapple juice

MOCKTAILS

ESPRESSO% MARTINI

Choice of dark or creamy

STRAWBERRY BASIL LEMONADE

Gin alternative, fresh strawberries, lemonade, fresh mint, soda water

PEANUT BUTTER PIE

Skrewball peanut butter whiskey, Crème de Cocoa, chocolate liqueur, rocks

STRAWBERRY LEMON DROP

Stoli Strasberi vodka, Limoncello, triple sec, splash strawberry lemonade, muddled strawberries

CARIBBEAN COSMO

Bacardi rum, Malibu Coconut rum, Crème de Banana, pineapple & cranberry juice

BOTANICALS MULE

Choice of Ketel One Botanical Peach & Orange Blossom, Ketel One Botanical Cucumber & Mint or Ketel One Botanical Grapefruit & Rose mixed with Goslings ginger beer and lime juice

PISTACHIO MARTINI

Disaronno amaretto, Bailey's Irish Cream, blue curacao

MYSTICAL MERMAID

Tito's vodka, Malibu Coconut rum, blue curacao, pineapple juice

THE GREEN SEA

Coco López cream of coconut, orange juice, pineapple juice, coconut water, splash non-alcoholic blue curacao, Sprite

HOT HONEY MANGO

Tequila alternative, mango nectar, orange juice, lime juice, hot honey, rocks, spicy lime rim