

## APPETIZERS

### PORTUGUESE STUFFIE....7

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 then 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 then garnished with scallions and sesame seeds

### ARTICHOKE DIP....16

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

Served with warm pita chips

### GRILLED CHICKEN SKEWERS....16

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

### MOZZARELLA STICKS....10

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

### CHICKEN FINGERS....14

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....16

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....3

### 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....20 CHICKEN....20 VEAL....22

### PENNE ANGELO....23

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

### PASTA & MEATBALLS....19

Homemade meatballs tossed in our own marinara

### THREE CHEESE RAVIOLI....15

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

Substitute pink vodka or alfredo...4

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...22 VEAL...24

### LINGUINI AND CLAM SAUCE...25

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

### GREEK PASTA....21

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, black olives, grape tomatoes and cucumbers

### GREEK....15

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

### CAESAR....13

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

### BEET SALAD....16

Roasted beets, candied walnuts and feta cheese over baby arugula

### HARVEST CHICKEN....22

Grilled chicken, romaine, grapes, apples, candied walnuts and gorgonzola cheese

### CHICKEN COBB....22

Grilled chicken, romaine, cherry tomatoes, applewood bacon, gorgonzola and a hardboiled egg

### MELANZANE....20

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

## SOUPS....6

### NEW ENGLAND CLAM CHOWDER

### CHICKEN NOODLE

### SOUP OF THE MOMENT

## LOCAL CATCH

### SEAFOOD TRIO....29

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

### FISHERMAN'S PLATTER....29

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

### SEA SCALLOPS....30

Prepared grilled or pan seared and served with rice and vegetable

### FISH AND CHIPS....20

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

### CATCH OF THE DAY....24

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....24

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

A 12oz. choice center cut sirloin grilled and finished with your choice of a 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....23 VEAL....25

### SWEET CHILI SOY SALMON....26

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....26

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)  
Substitute Sweet Potato Fries \$2 or Side Salad \$4

### GYRO CHICKEN....21 LAMB....22

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....20 CHICKEN....21 SHRIMP....22

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....19

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

### NEAPOLITAN....19

Lightly fried, breaded eggplant enclosed in a warm pita with roasted red peppers, pesto, 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....19

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

### \*ROUND UP BURGER....19

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

### \*BLACK AND BLUE BURGER....19

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

### FISH SANDWICH....20

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

## PJ’s LEGENDARY PIZZAS....20

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....20

### 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

### CHICKEN DIJON CALZONE

Grilled chicken, sautéed spinach, caramelized onions, honey mustard 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....13

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

Bud Light Lager.....	6.00
Narragansett Lager.....	6.00
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
Miller Lite.....	5
Budwiser.....	5
Bud Light.....	5
Michelob Ultra.....	5
Corona Extra.....	6
Corona Light.....	6
Heineken.....	6
Newcastle.....	6
Heineken Zero.....	6
Corona N/A.....	6

## CANS

Athletic Run Wild IPA N/A.....	6.00	Smithwicks.....	7.00
Nütrl Black Cherry Seltzer.....	7.00	Downeast Cider-Original Blend.....	8.00
Whalers Hard Seltzer (asst. flavors).....	6.50	Sun Cruiser Iced Tea Vodka.....	8.00

## WINES

### WHITE

	glass	bottle
Woodbridge Chardonnay.....	6	22
Harken Chardonnay.....	10	38
Decoy Chardonnay.....	11	42
Mezzacorona Pinot Grigio.....	8	
Chloe Pinot Grigio.....	10	38
Santa Margherita Pinot Grigio.....	15	52
San Simeon Sauvignon Blanc.....	11	42
Kim Crawford 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.....	6	22
Josh Cabernet Sauvignon.....	10	38
J.Lohr Cabernet Sauvignon.....	11	42
Meiomi Pinot Noir.....	11	42
Primarius Pinot Noir.....	12	46
Joel Gott Pinot Noir.....	10	38
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

### KEY LIME PIE MARTINI

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

### PISTACHIO ESPRESSO MARTINI

Disaronno Amaretto, Bailey’s Irish cream, blue curacao

### BOURBON CHERRY LEMONADE

Bulleit bourbon whiskey, cherry juice, lemon, cherry garnish

### PEANUT BUTTER PIE

Skrewball Peanut Butter Whiskey, Crème de Cocoa, Chocolate Liqueur, Rocks

### BLUEBERRY LEMON DROP MARTINI

Stoli Blueberi, Lemoncello, simple syrup, splash lemonade

### PAINKILLER

Sailor Jerry spiced rum, pineapple juice, Coco López cream of coconut, Goslings black rum, nutmeg

### BLUEBERRY GIN & TONIC

Tanqueray gin, blueberry simple syrup, tonic, lime, blueberry garnish

### PEANUT BUTTER ESPRESSO MARTINI

Skrewball peanut butter whiskey, espresso, Baileys Irish cream, Kahlua

### SOUR APPLE TINI

Tito’s vodka, sour apple schnapps, splash lemonade, cherry garnish

### PEACH BOURBON OLD FASHIONED

Old Camp Peach Pecan whiskey, cherry, orange bitters

### ORANGE CREAMSICLE

Stoli Ohranj vodka, Pinnacle Whipped vodka, simple syrup, splash orange juice

### COCONUT MARGARITA

Patron Silver tequila, Coco López cream of coconut, splash white cranberry, Ripe classic lemon sour

## MOCKTAILS

### ESPRESSO% MARTINI

Choice of dark or creamy

### THE GREEN SEA

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

### BLUEBERRY MOJITO

Blueberry simple syrup, muddled lime, club soda, fresh mint

### STRAWBERRY LIMEADE

Strawberry puree, fresh lime juice, lemonade, splash club soda