



NERO'S G·R·I·L·L·E

WEEKLY FEATURES

Monday	Whole Fish
Tuesday	Braised Short Ribs
Wednesday	Brooklyn Style Eggplant Parmesan
Thursday	Market Fresh Fish Tacos
Friday	Lasagna
Saturday	Maryland Jumbo Lump Crab Cakes
Sunday	Lobster Boil

STARTERS

Daily Soup	6./8.
Onion Soup	9.
Crispy Calamari	11.
lemon-garlic aioli, marinara	
Clams Oreganata	11.
Clams Casino	11.
Potato Pancakes	13.
shredded beef short ribs, scallions	
Caramelized Onion Dip	12.
warm nero's chips	
Firecracker Shrimp	14.
thai chili sauce, scallions	
Grilled Octopus	17.
crispy smashed potatoes, olives, smoked paprika oil, crisp prosciutto, marinated roasted sweet peppers	
Seared Tuna	17.
citrus & sesame soy, crispy potato sticks, scallion aioli, seaweed salad, cucumber & red onion salad, seasoned nori	

SMALL PIES

Traditional	10.
Margherita	11.
White Clam	13.
chopped clams, garlic white wine sauce, mozzarella, pecorino romano	
Ricotta Mushroom White	14.
truffle oil drizzle, sea salt	

SALADS

Nero's Classic Caesar	9.
Nero's Special Chopped	9.
iceberg, tomato, onions, beets, genoa salami, sharp provolone, pimento, house vinaigrette	
Julio	9.
iceberg, bacon, fresh mushrooms, onions, sharp provolone, pecorino, house vinaigrette	
Emily	9.
iceberg, tomato, onions, black & green olives, pimento, house vinaigrette	
Gabrielle	9.
baby greens, toasted pecans, crumbled bleu, dried cranberries, raspberry vinaigrette	
Tomato Wedge	13.
iceberg wedge, beefsteak tomato, bacon, shaved red onion, crumbled bleu dressing	
Burrata & Roasted Peppers	14.
fire roasted sweet peppers, tomatoes, shaved sweet onions, fresh basil, extra virgin olive oil, balsamic reduction	
Lacinato Kale & Quinoa	14.
ceci beans, marinated artichoke hearts, fresh lemon vinaigrette	

SIDE DISHES

Fries	6.
shoestring, steak, sweet potato, or Nero's chips (plain or spicy parmesan)	
Baked Idaho or Sweet Potato	6.
Loaded Idaho	8.
butter, sour cream, bacon, cheddar, scallions	
Mashed Potatoes	7.
Creamed Spinach	7.
Potato Wedges	6.
truffle parmesan or cajun seasoned	
Mac & Cheese	8.
Giambotta Nero's	7.
Sautéd Mushrooms or Onions	7.
House Cole Slaw	6.

ICE COLD RAW BAR

Big Shrimp	5. ea
Oysters	3. ea
Cherrystones	2.5 ea
Littlenecks	2. ea
Jumbo Lump Crab	17.
(all raw bar sourced locally when available)	

BETWEEN BREAD

(all served with choice of fries or cole slaw)	
3/4 lb. Black Angus Chopped Sirloin Burger	14.
3/4 lb. Ground Turkey Burger	14.
cranberry orange sauce, tarragon mayo	
#1 Yellowfin Ahi Tuna Wrap	18.
pickled ginger, asian cabbage slaw, baby greens, sun-dried tomato wrap	
Filet Mignon Steak Sandwich	18.
sautéd onions & sweet peppers, hot cherry peppers, sharp provolone, crusty loaf	
Italian Chicken	16.
breaded chicken cutlet, sautéd broccoli rabe, fresh mozzarella, imported sharp provolone, balsamic, crusty loaf	
Lobster Roll	21.
fresh picked lobster, lemon aioli, chives, celery, buttered top loaded bun	
BURGER TOPPINGS:	1.5 ea
cheese (american, sharp white vermont cheddar, swiss, crumbled bleu), fried or sautéd onions, mushrooms, avocado, sautéd hot cherry peppers, applewood smoked bacon	

PASTA

Mezzo Rigatoni Vodka	23.
prosciutto, sweet onions, english peas, pecorino romano	
Cavatelli & Braised Short Ribs	26.
handmade ricotta cavatelli, truffle oil drizzle, balsamic reduction, herb reduction, shaved parmigiano reggiano	
Linguini alle Vongole	25.
chopped & whole local clams, chili flakes, roasted garlic white wine sauce	
Meatballs & Spaghetti	26.
american kobe beef, veal & pork, san marzano tomato sauce, fresh herb ricotta	
Lobster Fra Diavolo	36.
whole nantucket lobster, linguini pasta, spicy san marzano tomato sauce, fresh basil	

NERO'S CLASSICS

Chicken Nero	24.
chicken pieces, sausage, vinegar peppers, mushrooms	
Chicken Aglio e Olio with Fried Onions	24.
Chicken Parmigiana with Linguini Pasta	24.
Chicken Milanese with Baby Arugula Salad	24.
Veal Parmigiana with Linguini Pasta	27.
Veal Milanese with Baby Arugula Salad	27.
Clams Posillipo su Linguini Pasta	24.
Lemon Chicken	26.
1/2 chicken, yukon whipped potatoes, greens, pan gravy	

FISH

Whole Nantucket Lobster from the Tank	M.P.
available: broiled, steamed, grilled, "angry" style (+5.)	
Dijon Horseradish Panko Crusted Salmon	27.
black rice pilaf w/ almonds, roasted brussels sprouts, dijon aioli	
Marinated Grilled Swordfish Mediterraneo	28.
artichoke hearts, tomatoes, spinach, olives, capers, roasted garlic, extra virgin lemon infused olive oil, linguini	
Sesame Seared #1 Yellowfin Ahi Tuna	28.
whole wheat noodle & mixed vegetable stir-fry, sun-dried tomato wasabi sauce, scallion aioli, spicy japanese mayo	
Simply Prepared Market Fresh Fish of the Day	M.P.
farmer's market vegetable sauté, basil champagne vinaigrette	

STEAKS & CHOPS

12 oz. New York Strip	27.
20 oz. New York Strip	39.
5 oz. Petite Filet Mignon	19.
10 oz. Filet Mignon	35.
16 oz. Bone-in Cowboy Rib Eye	37.
14 oz. Center Cut Veal Chop	39.
16 oz. Marinated Pork Chop Giambotta w/ Long Hots	32.

FOOD ALLERGIES NOTICE: It is important that you advise your food server of any food allergies you may have. We will endeavor to fulfill your food allergy requests. However, please be advised that it is impossible for us to guarantee that no cross-contamination will occur.