

Lombardi's On the Bay

CALL US TO PLACE YOUR ORDER:
631.654.8970

ALL DAY, OUTSIDE & INSIDE DINING, CURBSIDE & TAKE OUT MENU

APPETIZERS & SALADS

FRIED CALAMARI	14.00
With a side of Fra Diavolo Sauce	
FRIED ZUCCHINI	12.00
BAKED CLAMS OREGANATA	12.00
BAKED OSYTERS	16.00
With spinach & herbs	
CLAMS CASINO	12.00
MUSSELS MARINARA	14.00
GRILLED OCTOPUS	18.00
Served in a lemon caper dressing	
GRILLED CALAMARI OREGANATA (ON SKEWER)	16.00
HOT SAUSAGE & PEPPERS	12.00
SCALLOPS PROVENCALE	16.00
With shallots, & sundried tomatoes in a cream sauce	
MARYLAND STYLE JUMBO LUMP CRAB CAKE	18.00
With whole grain mustard buerre blanc	
MAMMA'S ITALIAN ANTIPASTO	16.00
Salami, provolone, sopressata, capicola, sausage, fresh mozzarella, prosciutto di parma, olives, roasted peppers	
SEAFOOD SALAD	20.00
mussels, pulpo, scungili, calamari, shrimp, celery, olives & lemon dressing	
JUMBO LUMP CRABMEAT SALAD	22.00
With avocado, grape tomatoes & cilantro with a spicy lime dressing	
MIXED GREEN SALAD	8.00
CLASSIC CAESAR SALAD	9.95
Crispy romaine tossed with parmigiana cheese, housemade croutons, & Lombardi's Caesar dressing	
CHOPPED WEDGE SALAD	13.00
Iceberg lettuce with tomatoes, smoked bacon, chives, & crumbled bleu cheese with bleu cheese dressing	
BEET SALAD	14.00
Sliced beets with mixed baby greens, walnuts, goat cheese, & raspberry vinaigrette dressing	
HOUSEMADE FRESH MOZZARELLA	12.00
Served with fresh plum tomatoes	
GRILLED CALAMARI SALAD	15.00
Over baby greens & lemon vinaigrette	
SUMMER BAY SALAD	13.00
Mixed greens, grape tomatoes, toasted pignoli nuts, thinly sliced fennel, oranges, & citrus vinaigrette	

SANDWICHES

SLICED STEAK SANDWICH*	18.00
On a crusty ciabatta roll with garlic, wild arugula, red onion, provolone, & housemade French fries	
CHICKEN PARMIGIANA HERO	12.00
Served on a crispy ciabatta roll with a side of baby greens	
GRILLED CHICKEN BREAST PANINI	14.00
With roasted peppers, broccoli rabe, melted mozzarella, & basil pesto spread on a ciabatta with housemade French fries	
LONG ISLAND LOBSTER ROLL	24.00
With herb-spiced mayo on a brioche roll served with mixed greens & housemade French fries	
LOCAL FRIED FLOUNDER SANDWICH	16.00
With tartar sauce, lettuce & tomato served on a crusty ciabatta roll with housemade French fries	

PASTA

PENNE ALLA VODKA WITH MEAT	21.00
Our signature Bolognese with a touch of cream & pepper	
RIGATONI WITH MAMMA'S MEATBALLS	19.95
Topped with creamy fresh ricotta cheese	
LINGUINI WITH WHITE CLAM SAUCE	25.50
Whole little neck clams with garlic, extra virgin olive oil, & a pinch of hot pepper	
BOWTIE WITH MARYLAND CRABMEAT	26.00
Fresh tomato sauce with onions, sundried tomatoes, & a touch of cream	
CAPELLINI ALLA LOMBARDI	28.50
Mussels, shrimp, & clams in a light marinara sauce	
BAKED PENNE	20.50
With ricotta & mozzarella cheese	
RIGATONI AMATRICIANA	21.50
Fresh tomato, onion, pancetta & grated parmigiana cheese	
PASTA FAGIOLI	10.00
With cannellini beans	

RAW BAR

OYSTERS*	13.00
LITTLE NECK CLAMS*	11.00
SHRIMP COCKTAIL	18.00
LOBSTER COCKTAIL	22.00
CRABMEAT COCKTAIL	18.00

STEAKS & BURGERS

LOMBARDI'S BLACK ANGUS BURGER*	14.00
3/4 Ground Beef on Brioche Roll topped with Caramelized Onions, Tomato, Lettuce, Onion, Bacon & Choice of Provolone or Cheddar	
FILET MIGNON SLIDERS*	18.00
Topped with Arugula, Provolone, Caramelized Onions & Horseradish Sauce	
STEAK & FRITTES*	29.00
12 Oz. Sirloin & housemade French fries	
10 Oz. FILET MIGNON*	40.00
With garlic mashed potatoes	
16 Oz. NY STRIP STEAK*	36.00
With garlic mashed potatoes	
16 Oz. RIB EYE*	36.00
With garlic mashed potatoes	

MAIN SPECIALTIES

STUFFED FILET OF SOLE WITH CRABMEAT	24.00
Stuffed with crabmeat, oreganata, garlic, fresh lemon, & extra virgin olive oil	
BAKED SALMON	28.00
Served over Broccoli Rabe topped with Shitake Mushrooms & Onions	
CHILEAN SEA BASS CAPRESE	35.00
Fresh grape tomatoes with an extra virgin olive oil & basil sauce	
SALMON PICCATA WITH PASTA	29.50
With fresh lemon, capers, & artichokes	
CHICKEN ALLA FRANCESE WITH PASTA	25.75
Egg battered chicken breast with fresh lemon & white wine	
CHICKEN PARMIGIANA WITH PASTA	25.50
Baked with our small batch tomato sauce & fresh mozzarella	
CHICKEN MARSALA WITH PASTA	25.50
VEAL CUTLET PARMIGIANA WITH PASTA	27.95
Veal breaded & fried then topped with Mamma Lombardi's tomato sauce & mozzarella cheese	
GRILLED CHICKEN PAILLIARD	24.00
With arugula, chopped tomatoes, onions & balsamic vinaigrette	
EGGPLANT PARMIGIANA WITH PASTA	22.00
EGGPLANT ROLLATINI WITH PASTA	23.00
Breaded eggplant rolled with fresh ricotta & herbs	
LOBSTER FRA DIAVOLO OVER LINGUINI	39.00
SHRIMP PARMIGIANA WITH PASTA	29.50
Breaded shrimp baked with our small batch tomato sauce & fresh mozzarella	
FRIED SHRIMP	27.00
With our housemade French fries	
COD FISH & CHIPS	22.00
Crispy fish with our housemade French fries & tartar sauce	

SIDES

BROCCOLI RABE	12.00
ESCAROLE & BEANS	11.00
BROCCOLI Garlic & Oil or Steamed	10.00
SAUTÉED SPINACH Garlic & Oil	10.00
CREAMED SPINACH	10.00
LOMBARDI POTATOES With Hot Pepper	10.00
GARLIC MASHED POTATOES	8.00
CLASSIC FRENCH FRIES	7.00
SWEET POTATO FRIES	8.00

KIDS MENU

CHICKEN FINGERS	
WITH FRENCH FRIES	10.00
PASTA WITH BUTTER	8.00



@LombardisOnTheBayRestaurant

Please inform the kitchen of any food allergies. This menu contains meat, fish, shellfish and fresh eggs that are raw or not cooked to proper temperature. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness.

Lombardi's On the Bay

DESSERTS

TIRAMISU	9.00
MAMMA'S CANNOLI	9.00
DOUBLE DARK CHOCOLATE CAKE	10.00
NY CHEESECAKE	9.00
HOMEMADE ITALIAN RICOTTA CHEESECAKE	9.00
VANILLA OR CHOCOLATE ICE CREAM	9.00

WHITE WINES

	GLASS	BOTTLE
MAMMA LOMBARDI'S D.O.C PINOT GRIGIO	11.00	35.00
MEZZACORONA, PINOT GRIGIO	13.00	40.00
MUSSEL BAY, SAUVIGNON BLANC	11.00	40.00
STERLING CHARDONNAY	13.00	40.00
WÖLFFER CHARDONNAY	13.00	40.00
FETZER RIESLING	11.00	40.00
WÖLFFER ESTATE ROSE	13.00	40.00
NAPA VALLEY CALIFORNIA HOUSE CHARDONNAY	11.00	35.00
RUFFINO MOSCATO D'ASTI	11.00	40.00

RED WINES

	GLASS	BOTTLE
MAMMA LOMBARDI'S D.O.C CHIANTI	11.00	35.00
MONTEPULCIANO D'ABRUZZO	N/A	40.00
S.L.H CALIFORNIA PINOT NOIR	13.00	40.00
SONOMA VALLEY BENZIGER CABERNET SAUVIGNON	13.00	40.00
NAPA VALLEY CALIFORNIA HOUSE PINOT NOIR	11.00	35.00
NAPA VALLEY CALIFORNIA HOUSE CABERNET SAUVIGNON	11.00	35.00
NAPA VALLEY CALIFORNIA HOUSE MERLOT	11.00	35.00
ÉTIMULO MALBEC	11.00	45.00
POGGIO AL TUFO	13.00	50.00

EXECUTIVE WINE LIST AVAILABLE!