

Dramatizers

BRUSCHETTA | 6.99

Italian bread, sliced thin and brushed with extra virgin olive oil. Topped with mushrooms, cheese, Kalamata olives, roasted red peppers and fresh basil.

CALAMARI* | 9.99

Lightly breaded and fried to a tender golden brown. Served with Marinara Sauce.

GF FRESH STEAMED MUSSELS* | 9.99

Canadian Cove mussels steamed in white wine, herbs and a lemon butter sauce.

SPINACH & ARTICHOKE DIP | 8.99

Sauteed spinach and artichoke hearts in a cream sauce topped with Romano cheese served with pita bread.

GF HOT SHRIMP AND CRAB DIP* | 8.49

Zesty cheeses, shrimp and crab meat served with tortilla chips.

SEAFOOD STUFFED MUSHROOMS* | 9.49

Freshly baked with shrimp and lump crab meat stuffing.

GF CHICKEN TORTILLA SOUP

Cup 3.99 | Bowl 5.49

A zesty blend of chicken, tomatoes, fresh cilantro and other spices. Topped with crunchy tortilla straws.

CRAB BISQUE*

Cup 3.99 | Bowl 5.49

A delicious recipe with succulent crab meat and a touch of sherry.

THREE SAUSAGE CREOLE GUMBO*

Cup 3.99 | Bowl 5.49

A spicy combination of shrimp, chicken, andouille, Polska kielbasa and smoked sausage.

Award Winners

Award Winners always come with one "Supporting Role"

Add a Side Salad or a Cup of Soup | 3.25

GF R TILAPIA PICCATA* | 16.99

Fresh tilapia filet topped with a lemon butter caper sauce.

ALMOND ENCRUSTED TROUT* | 19.99

Grilled trout breaded with almonds, Romano cheese and Italian herbs.

CRAB CAKES* | 22.99

Traditional Maryland-style cakes with lump crab meat. Baked to perfection and served with a delicate lemon butter sauce.

JUMBO FRIED SHRIMP* | 14.99

Giant butterflied shrimp lightly battered and fried to a tender golden brown.

GF BAKED SALMON* | 19.99

Salmon filet seasoned, baked to perfection. Topped with lemon butter, fresh basil and sundried tomatoes.

GF CHICKEN SANTA MARGHERITA | 15.99

Grilled chicken topped with melted Fontina cheese, sautéed mushrooms and lemon butter sauce/basil.

SEAFOOD STUFFED FLOUNDER* | 19.99

Baked flounder filled with a shrimp and crab meat stuffing. Topped with a scallion glaze.



DOWNTOWN
CUMMING, GEORGIA

Off Broadway Grill

Grill entrees always come with one "Supporting Role" and a Cup of Soup or a Side Salad

GF BRIAN'S CHICKEN | 17.99

Specially, marinated and grilled. Topped with Caprino cheese, sundried tomatoes, basil and lemon better sauce.

GF CHICKEN MARSALA | 17.99

Grilled chicken breast topped with mushrooms and Marsala sauce.

GF FILET MIGNON* | 26.99

Hand cut tenderloin filet seasoned to perfection. 8 oz. USDA Choice.

GF RIBEYE STEAK* | 23.99

Hand cut and perfectly seasoned. 12 oz. USDA Choice.

GF R MIXED SEAFOOD GRILL* | 23.99

Shrimp, scallops and tilapia seasoned and seared. Served with lemon butter sauce.

GF TWIN LOBSTER TAILS* | 25.99

Two grilled and blackened lobster tails. Topped with lemon butter sauce. Each tail 4-5 oz. size

ADD A LOBSTER TAIL OR CRAB CAKE TO ANY ENTREE | 9.99



**Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

Headliner Pastas

Add a Side Salad or a Cup of Soup 3.25

BROADWAY PASTA | 15.99

Grilled chicken, fresh mushrooms, asparagus and sundried tomatoes tossed with Alfredo sauce and penne pasta.

CITY PASTA | 15.99

Grilled chicken, mushrooms, sundried tomatoes and rigatoni tossed in a tomato cream sauce. Topped with feta cheese.

GRILLED SHRIMP & SCALLOP FETTUCCINE* | 18.99

Grilled fresh shrimp and scallops served over fettuccine Alfredo. Topped with a creamy lemon butter sauce.

CHICKEN PARMESAN | 15.99

Traditional Italian-style, lightly breaded and topped with Fontina cheese. Served over penne pasta and marinara sauce.

BACKSTAGE PASTA | 14.49

Grilled chicken, Kalamata olives, sundried tomatoes, mushrooms, garlic and olive oil tossed with penne pasta and topped with feta cheese.

SHELLFISH LINGUINE* | 17.99

Mussels, shrimp and scallops tossed with a spicy fresh tomato sauce, garlic, butter and herbs. Served over linguine.

CARBONARA PASTA | 14.99

Pancetta tossed with linguine pasta in a creamy Carbonara sauce topped with Romano cheese

ROASTED DUCK RAVIOLI | 14.99

Shredded duck and mushroom ravioli tossed with pico de gallo, asparagus and mushrooms with Alfredo Sauce.

SUPPORTING ROLES

Steamed Vegetables

*Steak-cut Fries • Rigatoni Marinara
Roasted Garlic Mashed Potatoes
Baked Potato • Sweet Potato
Wild Rice Pilaf*

Spotlight Salads

GF R GRILLED SHRIMP & SCALLOP SALAD* | 15.49

Tender shrimp and scallops served on a spring mix with carrots, red onion, tomato, marinated asparagus, toasted almonds and Italian Feta dressing.

GF R HOUSE SALAD | 5.49

Mixed salad greens topped with carrots, Kalamata olives, tomatoes, red onions and homemade croutons. Your choice of salad dressing.

GF R CAESAR SALAD | 5.49

Crisp Romaine topped with Romano cheese, homemade croutons and our Classic Caesar dressing.

BACKSTAGE SALAD DRESSINGS

*Italian Feta • Honey Mustard
Bleu Cheese Vinaigrette • Cilantro Citrus
Classic Caesar • Buttermilk Ranch
Thousand Island*