

## 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** \* | 10.99

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

### **GF FRESH STEAMED MUSSELS** \* | 10.99

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 4.99 | Bowl 5.99**

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

### **CRAB BISQUE** \*

**Cup 4.99 | Bowl 5.99** A delicious recipe with succulent crab meat and a touch of sherry.

### **THREE SAUSAGE CREOLE GUMBO** \*

**Cup 4.99 | Bowl 5.99** 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 | **3.99**

### **GF TILAPIA PICCATA** \* | 16.99

Tilapia filet topped with a lemon butter caper sauce.

### **ALMOND ENCRUSTED TROUT** \* | 21.99

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

### **CRAB CAKES** \* | 24.99

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

### **JUMBO FRIED SHRIMP** \* | 15.99

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

### **GF BAKED SALMON** \* | 21.99

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

### **GF CHICKEN SANTA MARGHERITA** | 16.99

Our grilled chicken topped with melted Fontina cheese, sautéed mushrooms and lemon butter sauce.

### **SEAFOOD STUFFED FLOUNDER** \* | 21.99

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** | 18.99

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

### **GF CHICKEN MARSALA** | 18.99

Grilled chicken breast topped with mushrooms and Marsala sauce.

### **GF FILET MIGNON** \* | 27.99

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

### **GF RIBEYE STEAK** \* | 25.99

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

### **GF MIXED SEAFOOD GRILL** \* | 25.99

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

### **GF TWIN LOBSTER TAILS** \* | 29.99

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

**ADD A LOBSTER TAIL, CRAB CAKE OR SHRIMP & SCALLOP SKEWER TO ANY ENTREE** | 12.99

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

## Headliner Pasta

Add a Side Salad or a Cup of Soup | **3.99**

### **BROADWAY PASTA** | 15.99

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

### **CITY PASTA** | 15.99

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

### **GRILLED SHRIMP & SCALLOP FETTUCCINE** \* | 21.99

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

### **CHICKEN PARMESAN** | 16.99

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

### **BACKSTAGE PASTA** | 14.99

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

### **SHELLFISH LINGUINE** \* | 19.99

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

### **CARBONARA PASTA** | 15.99

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

### **ROASTED DUCK RAVIOLI** | 15.99

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 GRILLED SHRIMP & SCALLOP SALAD** \* | 17.99

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

### **GF HOUSE SALAD** | 5.99

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

### **GF CAESAR SALAD** | 5.99

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*