

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 * | 8.99

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

SEAFOOD STUFFED MUSHROOMS * | 9.99

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

GFR 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 | 17.99

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 | 19.99

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

GF CHICKEN MARSALA | 19.99

Grilled chicken breast topped with mushrooms and Marsala sauce.

GF FILET MIGNON * | 32.99

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

GF RIBEYE STEAK * | 29.99

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

GFR MIXED SEAFOOD GRILL * | 29.99

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

GF TWIN LOBSTER TAILS * | 34.99

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 | 14.99



*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 | 16.99

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

FETTUCINE * | 22.99

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

CHICKEN PARMESAN | 17.99

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

BACKSTAGE PASTA | 15.99

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

SHELLFISH LINGUINE * | 22.99

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 | 16.99

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

GFR GRILLED SHRIMP & SCALLOP SALAD * | 18.99

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

GFR HOUSE SALAD | 5.99

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

GFR 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



Gluten-Free item.



Can be prepared Gluten-Free upon request.

