

Roland's Seafood Grill

Dinner Menu

served daily after 4:30 pm

STARTERS

- BACON*** thick cut in bourbon glaze 9
SWEET CHILI SHRIMP* buttermilk marinated, cornmeal breading 10
MEDITERRANEAN STUFFED PEPPER couscous, mixed vegetables, feta, basil cream sauce 8
STUFFED MUSHROOMS* jumbo lump crabmeat 13
CALAMARI FRITTI* hot & sweet peppers and onions 12
GARLIC AND PROVOLONE BREAD* classic Mancini bread 8
JUMBO LUMP CRABCAKES* spicy remoulade 13
PROSCIUTTO WRAPPED SHRIMP* wood fired 12
STUFFED BANANA PEPPERS* spicy sausage, provolone and marinara 12
CRAB, SPINACH, AND ARTICHOKE DIP* toast points 12
BUFFALO SHRIMP DIP* toast points 12
CAJUN SHRIMP* wood fired, cool mango salsa for dipping 12
GRILLED CHICKEN NACHOS diced tomatoes, lettuce, queso 11
LOBSTER & CORN FRITTERS* spicy remoulade 12
LOBSTER QUESADILLA* salsa, sour cream 17
LOBSTER NACHOS* diced tomatoes, lettuce, queso 16
HOT LOBSTER ROLL SLIDERS* garlic butter 17
LOBSTER MAC & CHEESE* 16
BUFFALO WINGS ten wings with a signature sauce: mild/medium/hot/garlic & parmesan/sweet chili 9
one signature sauce and one dressing per order

MUSSEL POTS

your choice 15

CLASSIC	FRENCH ONION	MEXICAN	ITALIAN	ANGRY
white wine garlic	caramelized onions, au jus, homemade croutons	tequila, cilantro, corn, lime, jalapeno	homemade marinara	andouille, banana peppers

CLASSIC RAW BAR APPETIZERS

- JUMBO SHRIMP COCKTAIL*** 1.50 each **BEER BATTERED SHRIMP*** 2 each
MICRO-BREW STEAMED SHRIMP* ten shrimp 15
TOP-NECK CLAMS* half dozen steamed or freshly shucked 13
OYSTERS* half dozen steamed or freshly shucked 14
SHELLFISH SAMPLERS*
SMALL 3 clams, 3 oysters, 4 shrimp 17 **LARGE** 6 clams, 6 oysters, 8 shrimp 27
OYSTERS ROCKEFELLER* wood fired, spinach and cheese 12
CLAMS CASINO* bacon, peppers, onions 12

SOUPS & SALADS

- parmesan peppercorn, blue cheese, ranch, italian, balsamic or raspberry vinaigrette oil & vinegar
NEW ENGLAND CLAM 5 * MARYLAND SPICY CRAB 5 * LOBSTER BISQUE 9 * FRENCH ONION 5
MIXED GREEN SALAD 5 * CLASSIC CAESAR SALAD 5
SAUTEED VEGETABLE SALAD balsamic glaze, feta, mixed greens 12
ROLAND'S HOT LOBSTER SALAD* sautéed lobster on mixed greens or classic caesar 17
FILET MIGNON BEEF TIPS SALAD* fresh cut fries, mozzarella, mixed greens 15

HAND HELD SPECIALTIES

served with fresh cut fries

\$3 CHARGE TO SPLIT SANDWICHES WITH EXTRA FRIES

- SHRIMP PO' BOY*** buttermilk marinated shrimp, red onion, lettuce, cajun aioli on grilled Mancini bread 15
FILET MIGNON BEEF TIPS* grilled mushrooms, onions, provolone on grilled Mancini bread 15
SAUTEED VEGGIE* zucchini, yellow squash, peppers, mushrooms, onions, feta, balsamic
on grilled Mancini bread 12
GIANT BEER BATTERED FISH SANDWICH* the "F" in "PGH A-Z", PBS TV 12
ROLAND'S FAMOUS HOT LOBSTER ROLL*
sautéed lobster in garlic butter on grilled Mancini bread 17

WOOD-FIRED PIZZA

homemade dough, mozzarella

- MARGHERITA** crushed plum tomato sauce, basil, mozzarella 13
CLASSIC WHITE roasted garlic, olive oil, sliced tomatoes, mozzarella 13
PROSCIUTTO ARUGULA* garlic, crushed plum tomato sauce, parmesan, and mozzarella 16
VEGGIE crushed plum tomato sauce, zucchini, yellow squash, peppers, mushrooms, onions, mozzarella 15
BUFFALO CHICKEN red onions, creamy ranch sauce, mozzarella 15
SICILIAN* crushed plum tomato sauce, spicy andouille sausage, banana peppers, red pepper flakes, mozzarella 15
MEDITERRANEAN spinach, olive oil, kalamata olives, feta, chicken, mozzarella 15
MEAT TRIO* prosciutto, sausage, pepperoni, crushed plum tomato sauce, mozzarella 16
LOBSTER ARTICHOKE* olive oil, garlic, spinach, tomato, mozzarella 21
Di MARE* crushed plum tomato sauce, shrimp, scallops, crab, tomatoes, garlic, mozzarella 21

PASTA

penne or linguini mixed greens or classic caesar salad

- ROSEMARY SHRIMP SCAMPI *** white wine, garlic 24
MEDITERRANEAN PASTA chicken, kalamata olives, spinach, feta, garlic, pine nuts, olive oil 19
LOBSTER RAVIOLI* tomato cream sauce 22
PASTA PRIMAVERA* creamy white sauce vegetables 17 chicken 20 scallops & shrimp 22
PASTA Di MARE* shrimp, mussels, clams, scallops / red or white 23
PAOLO'S PASTA crushed tomatoes, sweet cream, basil, garlic, and slightly spicy kick 17

ENTREES

house mixed greens or classic caesar salad vegetable of the day and your choice of fresh cut fries or mashed red potatoes

SEA & LAND*

- beer battered shrimp 31 12 oz NY strip steak or 6 oz filet mignon with crab cake 33 broiled lobster tail 37 stuffed lobster tail 40

AHI TUNA* grilled or broiled 26

SALMON* grilled or broiled 26

WORDFISH* grilled or broiled 26

NEW YORK STRIP STEAK* 12 oz. 24

CENTER CUT FILET MIGNON* 6 oz. 24

ADD GORGONZOLA 1 BACON 2 LOBSTER 6

SHRIMP & GRITS* cheddar grits in an andouille cream sauce 18

ROLAND'S SEAFOOD STEW* shrimp, scallops, mussels, clams, lobster, potatoes in spicy broth 25

LOBSTER TAILS* broiled, lemon, garlic butter 36 stuffed with crabmeat 39

ENGLISH BAKED CATCH OF THE DAY* broiled in butter and homemade bread crumbs 19

JUMBO LUMP CRABCAKES* spicy remoulade 29

BEER BATTERED COD or SHRIMP* tangy tartar 19

CRABMEAT STUFFED SHRIMP* lemon butter 24

GRILLED CHICKEN BRUSCHETTA tomatoes and basil in balsamic glaze 19

CHICKEN PARMESAN marinara, mozzarella 19

Roland's Espresso Bar

enjoy Prestogeorge's finest coffee beans

ESPRESSO 2

DOUBLE ESPRESSO 3

CAPPUCCINO 3.75

LATTE 4.5

Desserts

PEANUT BUTTER EXPLOSION

layered brownie and peanut butter mousse topped with chocolate icing, brownie bits, peanut butter chips 6

KEY WEST KEY LIME

layered sponge cake with lime mousse, cream cheese, lime glaze 6

RASPBERRY LEMON DROP

layered sponge cake with lemon mousse, raspberry preserves, lemon glaze 6

TUXEDO BOMBE

chocolate cake with white and milk chocolate mousse, chocolate ganache 6

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