



*"Pub Atmosphere with a
Mediterranean Cuisine"*

PHONE: 789-3200
HOURS: 11AM - 1AM
www.pjpubri.com

VISIT US ON FACEBOOK
AND @
www.toniteinri.com

**ADD ANY OF THE
FOLLOWING TO YOUR SALAD**

Grilled Salmon - \$5.99

Sautéed Shrimp - \$4.99

Chicken Breast - \$3.99

APPETIZERS

GREEK ISLE MUSSELS

Sautéed in olive oil, garlic, fresh parsley & ouzo. Complemented with grilled pita chips - 10.99

GREEK CALAMARI

Lightly fried & sautéed with fresh baby spinach, kalamata olives, diced tomatoes & banana peppers in a garlic butter white wine sauce. Finished with feta cheese - 10.99

Artichoke Dip

An artistic combination of artichoke hearts, spinach, sun-dried tomatoes & our house cheese blend. Served with fresh pita chips - 8.99

Crispy Chicken Fingers

Boneless chicken tenderloins lightly fried & tossed with your choice of Buffalo, Teriyaki or BBQ sauce - 8.99

Crispy Chicken Wings

Golden fried & tossed with your choice of Buffalo, Teriyaki or BBQ sauce. Served with crunchy celery sticks & bleu cheese - 9.99

Fried Ravioli

Ricotta filled pasta, fried & served with our own marinara sauce - 6.99

Stuffed Clam

A gourmet quahog prepared with clams, bread crumbs & spices - 3.99

Mozzarella Sticks

A traditional favorite served with PJ's own marinara - 6.99

Shrimp & Stuffie Combo

A combination of a marinated shrimp skewer & a stuffie served with lemon - 6.99

FRIED OYSTERS

Fresh oysters dipped in breading & fried to perfection. Served with tartar sauce - 10.99

Consumption of raw or under-cooked foods of animal origin may increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat food from animals thoroughly cooked.

SALADS

House Salad

Crisp field greens with red onions, tomatoes, cucumbers, olives & banana peppers - 7.99

HARVEST CHICKEN

Our house favorite. Crisp field greens with chilled grapes, green apples, walnuts & gorgonzola cheese. Topped with a grilled chicken breast & served with a balsamic vinaigrette - 11.99

Greek

One of our house specialties, prepared in traditional Greek fashion - 8.99

Caesar

Crisp Romaine, croutons & parmesan cheese, tossed with a creamy Caesar dressing - 7.99

Melanzane Salad

Fresh eggplant, seasoned & baked. Served atop crisp field greens & garnished with tomatoes, red onions & crumbled feta - 9.99

CHICKEN COBB

Crisp field greens topped with grilled chicken & garnished with tomatoes, crisp bacon, hard boiled eggs & gorgonzola crumbles - 11.99

Antipasto

Baked ham, Genoa salami, pepperoni, provolone, stuffed cherry peppers & roasted red peppers. Served over our House Salad - 11.99

Dressings

- Homemade Honey Mustard
- Ranch • Bleu Cheese • Caesar • Greek
- Italian • Balsamic Vinaigrette
- Parmesan Peppercorn
- Low Fat Zinfandel Vinaigrette

Soups

All soups are prepared fresh daily
Bowl - 4.99 Cup - 3.99

New England Clam Chowder
Homemade Chili
Chef's Choice

Pub Specials

Served with choice of penne, linguine, or angel hair pasta, unless noted otherwise.

PJ's House Steak

A 12 oz. New York Strip Steak grilled to your request & topped with choice of Cabernet demi-glace, a la Mama, or Pinot Noir raspberry demi-glace - 19.99
Served with choice of starch & vegetable

PJ's Steak Tips

Steak tips prepared with our own house marinade, grilled & served with choice of starch & vegetable - 14.99

ST. PETE'S LASAGNA

Layered pasta with Italian sausage, Angus beef, baby spinach, our own marinara sauce & house cheese blend.
Served with a side salad - 12.99

Parmesan Plates

Your choice of chicken, veal or eggplant smothered in our own marinara sauce & finished with parmesan & mozzarella cheeses
Veal - 15.99 Chicken - 14.99 Eggplant - 13.99

Stuffed Eggplant

Cutlets filled with baby spinach, mozzarella cheese, kalamata olives & sun-dried tomatoes, then baked in our own marinara sauce & topped with our house cheese blend - 13.99

Chicken Broccoli Alfredo

Grilled chicken tossed with fresh broccoli in a creamy alfredo sauce - 15.99

Chicken Milanese

Fresh chicken cutlet, prepared with a homemade Italian breading, pan-seared & finished in a lemon butter white wine sauce - 15.99

GREEK SPINACH PIE

An old world recipe layered with phyllo dough, tender spinach, feta & ricotta cheese with Greek seasonings. Served with a Greek salad - 11.99

Veal Piccata

Fresh veal medallions, pan-seared, topped with capers & diced tomatoes.
Finished in a lemon butter white wine sauce - 16.99

PJ's Sausage & Peppers

Spicy Italian sausage complemented with roasted red peppers & simmered in our own marinara sauce - 11.99

PJ's Pasta & Meatballs

Our homemade meatballs served with our own marinara sauce - 11.99

GREEK STYLE PASTA

Baby spinach, tomatoes, mushrooms, kalamata olives & artichoke hearts sautéed & simmered in a garlic butter white wine sauce.
Finished with feta & mozzarella cheeses - 14.99

Jumbo Cheese Ravioli

Served with your choice of pesto cream, pink vodka, alfredo or house marinara sauce - 11.99

Split Plate Charge - 3 Prices are subject to change without notice.

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If your tastebuds are screaming for something special & you do not see it,
please ask your waitperson.
Our Chefs will go the distance to please your palate.



Seafood **SPECIALTIES**

Served with rice or potato & fresh seasonal vegetables, unless noted otherwise.

Salmon Joanne

A fresh fillet of wild caught Atlantic salmon grilled or blackened & topped with a cucumber lemon dill sauce - 16.99

GREEK SOLE

A fresh fillet prepared with sautéed spinach, diced tomatoes, kalamata olives, & feta. Topped with a lemon herb cream sauce - 16.99

Fried Oysters

Fresh oysters dipped in breading & fried to perfection.
Served with cole slaw & French fries - 18.99

CITRUS SCALLOPS

Fresh sea scallops, pan-seared in a sweet orange & ginger reduction - 17.99

Fish & Chips

Beer Battered or Pub Style, lightly fried & served with fries & cole slaw - 11.99

Linguine Alla Vongole

An authentic red or white clam sauce served over linguine - 14.99

Catch of the Day

Fresh fillet of fish baked to a golden brown with seasoned bread crumbs, lemon, butter & white wine - Market Price

SHRIMP AURORA

A medley of shrimp, mushrooms, asparagus & roasted red peppers, sautéed in a pink vodka sauce. Served over choice of pasta - 16.99

Fried Clams (seasonal)

Fresh whole belly clams dipped in breading & fried to perfection.
Served with fries & cole slaw - Market Price

Fisherman's Platter

Chef's choice of fresh seafood of the day, deep-fried to perfection.
Served with French fries & cole slaw - 18.99

Shrimp Skewer Platter

Marinated in a rosemary, garlic & fresh herb infused olive oil.
Served with rice & vegetable - 14.99

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We fry all our food in 100% trans-fat free oil.

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GOURMET PIZZAS

Create your own Masterpiece - Start with our freshly made WHOLE WHEAT or WHITE DOUGH, then choose your sauce, cheese & any toppings you like.

Cheese Pizzas start at \$9.99
Additional Toppings \$1.00 each

SAUCES

- Homemade Red • Buffalo • BBQ • Ranch
- Garlic Infused Olive Oil • Basil Pesto

MEATS

- Pepperoni • Sausage • Meatballs • Bacon • Chicken • Ham • Prosciutto • Genoa Salami

CHEESES

- Provolone • House Blend • Parmesan • Feta • Ricotta • Gorgonzola
- Fontina • Asiago • Gouda • Fresh Mozzarella

VEGGIES

- Mushrooms • Onions • Olives • Green Peppers • Roasted Red Peppers
- Jalapeños • Tomatoes • Spinach • Broccoli • Eggplant • Scallions
- Pineapple • Sun-Dried Tomatoes
- Pepperoncini • Artichokes

SPECIALTY PIZZAS - 13.99

Pizza a la Roma

A pleasurable melding of Italian sausage, red onions & sweet peppers combined with parmesan, mozzarella & cheddar cheese

Shrimp Pesto

A garlic infused olive oil crust topped with pesto, Roma tomatoes, shrimp, sun-dried tomatoes & kalamata olives. Finished with mozzarella, provolone & parmesan cheese

Vegetarian Delight

An artful display of eggplant, broccoli florets, onions, white mushrooms & chopped tomatoes complemented by the house cheese blend

MAGNIFICENT GREEK

A delectable Greek pizza topped with sautéed baby spinach, kalamata olives & house seasonings

Meat Lover's Pizza

Hearty portions of pepperoni, Italian sausage, meatball & crisp bacon combined with aged cheddar, mozzarella & provolone cheese

Chicken Ranchero

A ranch-based crust topped with chicken, bacon, broccoli florets & our house cheese blend

Apollo

House red sauce & cheese blend, topped with hot Italian sausage, jalapeño peppers & mushrooms

Buffalo Chicken

Grilled chicken smothered in hot sauce atop a house blend of cheese. Finished with scallions, pepperoncini & bleu cheese

Margherita

The classic Italian pizza. A garlic infused olive oil crust topped with imported Roma tomatoes, gouda, fontina & fresh mozzarella. Garnished with fresh basil & parmesan cheese

SHRIMP SCAMPI

A house favorite! A garlic buttered crust topped with shrimp, onions, freshly roasted garlic & the house blend of cheese. Sprinkled with oregano & parsley

BBQ Chicken

A zesty blend of BBQ chicken, caramelized onions, bacon, gouda & house blend of cheese. Garnished with cilantro

GOLDEN GREEK

A delicious blend of gouda, fontina, asiago, feta, parmesan & mozzarella cheese. Cooked to a golden crisp

PJ Florentine

A pairing of tempting baby spinach & plump tomato slices enhanced with imported feta & mozzarella cheese

Chicken Dijon

Our homemade honey mustard, topped with sautéed spinach, caramelized onion, oven roasted chicken, red onions & house cheese blend

PJ'S SPECIAL

Our golden Greek pizza topped with fresh Roma tomatoes & green peppers. Sprinkled with garlic & oregano

Burgers

Our burgers are made with 1/2 lb. of fresh steak burger, cooked to your request. Served with lettuce, tomato & choice of fries. Basic burger starts at 7.99. Additional Toppings 75¢ each.

CHEESES

- American • Cheddar • Gorgonzola
- Provolone • Swiss • Feta • Pepper Jack

TOPPINGS

- Bacon • Chili • Mushrooms
- Raw or Sautéed Onions
- Jalapeños, Roasted Red or Banana Peppers
- Pesto

HOUSE FAVORITES

PJ's Burger

Sautéed with mushrooms, onions & roasted peppers. Topped with feta cheese - 9.99

BLACK & BLEU

A blackened burger topped with gorgonzola cheese & bacon - 9.99

Gansett Burger

Topped with grilled onions, bacon, BBQ sauce & smothered with Swiss cheese - 9.99

South of the Border

Topped with homemade chili, Vermont cheddar & jalapeños - 9.99

Breakfast Burger

Applewood smoked bacon, fried egg & topped with melted American cheese - 9.99

Black Bean Burger

A vegetarian burger, topped with sautéed spinach, roasted red peppers & pepper jack cheese - 9.99

PJ's Zones

All of our calzones are freshly prepared with our own homemade dough, baked to a golden brown & served with a side of marinara sauce. Choice of wheat or white dough.

Parma Zones

Your choice of chicken, sausage, meatball or eggplant accompanied with roasted red peppers & our own marinara sauce & house cheese blend - 9.99

PJ'S ZONE

Grilled chicken, fresh broccoli, mushrooms, onions & roasted red peppers smothered in our house cheese blend - 9.99

ITALIAN ZONE

Baked ham, Genoa salami, pepperoni & provolone cheese complemented with lettuce, tomato, pickles, red onions & hot pepper rings captured in a light vinaigrette, parmesan & mozzarella cheese - 9.99

GOURMET SANDWICHES & WRAPS

Served with choice of fries, onion rings, side salad, cole slaw or pasta salad.

Bread Choices: Baguette, Ciabatta, Soft Pretzel Bulkie, Pita Bread, Wheat, White or choice of Wrap

Neapolitan

Fresh eggplant, roasted red peppers, pesto & a cheese blend. Topped with lettuce & tomato - 9.99

Grilled Chicken Pesto Wrap

A boneless breast of chicken topped with lettuce, tomato, pesto, roasted peppers & wrapped in a flour tortilla - 9.99

GYRO

Choice of beef or chicken grilled & combined with diced lettuce, tomato & onion, finished with a homemade cucumber sauce wrapped in a soft pita bread. Served with side Greek salad - 10.99

Buffalo Chicken Sandwich

Prepared fried or grilled & served on your choice of bread with lettuce & tomato - 9.99

Grilled Chicken Caesar Wrap

Chicken breast tossed with a Caesar salad & wrapped in a flour tortilla - 9.99

STEAK SANDWICH

Choice shaved steak sautéed with mushrooms, onions & choice of melted cheese - 9.99

Fish Sandwich

A fresh fillet golden fried or baked, topped with lettuce & tomato. Served with choice of fries & cole slaw - 9.99

Veggie Zone

White mushrooms, broccoli, artichoke hearts & roasted peppers captured in a light vinaigrette with parmesan & mozzarella cheese - 9.99

DELUXE ZONE

Pepperoni, sliced sausage, fresh white mushrooms & roasted red peppers smothered in parmesan and mozzarella cheese - 9.99

Spinach Zone

Sautéed baby spinach, black olives, fresh tomatoes, onions & our house cheese blend - 9.99

Chicken Zones

Your choice of fried or grilled chicken breast basted in Buffalo, BBQ or Teriyaki sauce. Finished with a house cheese blend - 9.99