

Freddie's Restaurant

Rated one of the area's "top ten" - Menus Magazine
Voted #1 dinner restaurant & #1 Italian Restaurant – Wilmington Magazine
Voted 'Most Romantic Date Spot' (Wilmington Area) - WWAY News Channel 3

Great Beginnings

Appetizers

Seafood Portabella

Large portabella mushroom stuffed with Barb's crab dip. 14

Fried Calamari

Deep fried golden ringlets, served with our homemade marinara sauce. 10

Barb's Crab Dip

Barb's own recipe of crabmeat, cheese, herbs and horseradish, baked and served with toast points. 12

Mozzalluna Cheese

Breaded, fried mozzarella cheese served with our homemade marinara sauce. 7

Spicy Mussels

New Zealand mussels sauteed in spicy marinara sauce with toast points. 12

Soup

Freddie's Homemade Papa al Pomodoro Soup. 4

Salad

(a la carte w/takeout)

House Garden Salad

Romaine lettuce, red cabbage and cauliflower, topped with garbanzo beans, beets and tomatoes.
Served with Barb's famous dressing and parmesan cheese.

Entree Salads

Small 4 Large 7

Large salad also available with

Grilled Chicken 12 Grilled Shrimp 14 Grilled Steak 14

Sharing a plate? Please add \$5.00 Gratuity of 20% may be added to parties of 5 or more
www.freddiesrestaurant.com

Pasta

Lasagna

Barb's famous four-layer lasagna with ricotta, parmesan and mozzarella cheeses.
Served two ways- Bolognese style or Marinara style. 17

Eggplant Parmigiana

Fresh eggplant sliced, breaded and deep fried; topped with marinara and mozzarella . 16

Freddie's Special Spaghetti

Sautéed peppers, onions and mushrooms in marinara sauce over spaghetti.
Served with a meatball and an Italian sausage. 19

Barb's Special Spaghetti

Chopped tomato, parmesan cheese, olive oil and garlic over spaghetti. 13

Italian Gumbo

Sausage, shrimp, chicken, Sambuca, green peppers, garlic and penne pasta
tossed in our homemade Cajun cream sauce. 25

Mushroom Ravioli

Mushroom-filled ravioli tossed in a homemade sun dried tomato and black olive cream sauce. 17

Cheese Ravioli

With our homemade marinara sauce 14
Baked with marinara and mozzarella cheese 17

Create your own pasta 13

Choice of pasta:
spaghetti, linguini, angel hair or penne.
(Wheat pasta available)

Choice of sauce:

Marinara sauce

House meat sauce {pork beef, herbs and spices}

Bolognese sauce {ground beef and mushrooms}

Homemade Alfredo cream sauce

Sausages and Meatballs 2.00 ea.

*Can be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Seafood & Chicken

Seafood Ravioli

Shrimp, scallops, mussels & clams sautéed with fresh onions, peppers and black olives in our homemade marinara sauce. 27

Zuppa de Pesce

Special recipe of fresh sautéed vegetables, Tilapia, shrimp, scallops, mussels and clams simmered together in a hearty tomato broth. 28

(the following dishes are served over a bed of pasta)

Lemon Pepper Salmon

Grilled Salmon filet over angel hair pasta tossed with tomatoes, artichoke hearts and spinach in a lemon & white wine sauce. 27

Seafood Alfredo

Shrimp, crabmeat and mushrooms in a creamy Alfredo sauce. 25

Shrimp Scampi

Succulent shrimp sautéed in butter, garlic, lemon and white wine sauce. 21

Simply Crab

Fresh lump crab meat lightly sautéed in butter, white wine & fresh lemon juice with pimentos and green onions. 27

Shrimp FraDiavlo

Sautéed shrimp, tomatoes & spinach in our spicy marinara sauce. 21

Clam Sauce, White or Red

Chopped and whole sautéed clams. Red clam sauce is with our marinara. White clam sauce is with olive oil, white wine, garlic and lemon. 18

Chicken Parmigiana

Marinara and mozzarella tops our lightly fried chicken breast, oven baked. 19

Chicken Alfredo

Sautéed chicken in our own homemade Alfredo sauce. 17

Chicken Marsala

Chicken and mushrooms sautéed in our own marsala wine sauce. 17

Chicken Picatta

Chicken and capers sautéed in a lemon, white wine and butter sauce. 16

Chicken Florentine

Just like the Chicken Picatta but topped with spinach and mozzarella cheese. 17

Chicken Cacciatore

Mushrooms, peppers, onions, black olives and chicken in our own marinara sauce. 17

Chicken San Remo

Just like the Chicken Marsala but topped with fresh tomatoes and mozzarella cheese. 18

Freddie's Famous Pork Chops

*Grilled Pork Chop 17/23

A seasoned chop grilled and served with applesauce on the side.

Our Signature Chops

*Freddie's Special Chop

Our flame grilled chop, topped with cherry peppers and finished with our secret balsamic sauce.

*Peach/Pecan Chop

A flame grilled chop topped with sliced peaches sautéed in butter, brown sugar, pecans and flavored brandy.

*Apple/Walnut Chop

A flame grilled chop covered with sautéed apples and walnuts in a delicious sauce flavored with amaretto.

*Firehouse Chop

Jim's own pizzola sauce of sautéed peppers, onions and mushrooms top this chop.
Served piping hot with melted mozzarella cheese.

*Rum Runner Chop

Our special spicy molasses and grilled peaches overlay this special chop.

*Garlic Chop

Our flame grilled chop topped with roasted garlic cloves, parmesan & mozzarella.

All Signature Chops 18 / 25

Portabella Mushrooms

Served two ways ...

A la Parmigiana 15

A vegetarian delight, our portabella mushroom breaded, lightly fried & topped with marinara sauce & melted mozzarella. Served with a side of pasta.

Seafood Stuffer 20

A larger version of the appetizer, a portabella mushroom stuffed with Barb's Crab Dip. Served with a side of pasta.

Veal

Veal Parmigiana

Pan seared veal topped with our marinara sauce and mozzarella, oven baked. 28

Veal Picatta

Veal and capers sautéed a lemon, white wine and butter sauce, over pasta. 28

Veal Marsala

Veal and mushrooms sautéed in our own marsala wine sauce, over pasta. 28

Steaks

(All beef is certified angus.)

Filet Mignon

(9oz.) Aged tender cut, seasoned and prepared just how you like it. Everyone's favorite! 36

All Steaks are 14/16oz Hand-Cut Ribeye's

Our Ribeye Steak

A flavorful cut, aged and well marbled. Seasoned and grilled to perfection. 29

Garlic Ribeye

Seasoned and grilled to perfection topped with chopped & fresh roasted garlic. 29

Steak Barbara

Our ribeye steak cooked to your liking and topped with chopped garlic, parmesan and mozzarella cheeses, then baked in the oven. 29

Steak James

Grilled to your liking; topped with fresh mushrooms sautéed in butter and amaretto. 29

Lamb

Rack of Lamb

A perfectly seasoned New Zealand rack of lamb roasted to your discretion, served with the traditional mint jelly & a side item of your choice. 40

All entrees are served with our famous house salad with Barb's dressing and Italian bread. Steaks and chops are served with your choice of a pasta side dish, potato or sautéed vegetables.