

Soup of the Day Cup \$4.00 Bowl \$7.50

Carmen's Figs Two Ways \$16.95

California Figs with Brie, Candied Pecans and Balsamic Glaze; Goat Cheese, Candied Pecan, Honey. Served with Melon wrapped in Prosciutto

Calamari & Shrimp half \$12.95 full \$18.95

Lightly Seasoned and Flash Fried & tossed with Cherry Peppers, Diced Tomatoes & Garlic Oil

Clams or Mussels \$13.95

Steamed in a White Sauce, Red Sauce or Fra Diavolo

Calamari \$13.95

Lightly Seasoned and Flash Fried served with Marinara & Aioli Sauce

Cucumber Canapé \$14.95

Roasted Eggplant, Sundried Tomato Coponata Topped with Goat Cheese and a drop of Balsamic

Traditional Caesar

Romaine Lettuce, Shredded Parmesan Cheese, tossed with our House-Made Caesar Dressing & Croutons

half \$6.95 full \$11.95

House Salad

Fresh Mix of Lettuce, Tomatoes, Cucumbers, Onions & Kalamata Olives with a choice of our House Dressings on the side

half \$6.95 full \$11.95

Add to any Salad Grilled Chicken \$6.95, Grilled Shrimp \$9.95, Two Pan Seared Scallops \$9.95

Entrées

The Famous Crab Cakes \$37.95

99% Lump Crab, Lightly Baked, served with a Mango Remoulade, Vegetable and Potato du jour

Linguini with Clams \$23.95

Sautéed Baby Clams in Garlic, Shallots & Scallions in a White Wine Lemon Sauce *Mild or With a Kick*

**Blackened Tuna Mediterranean* \$31.95

Artichokes, Kalamata Olives, Capers, Roasted Red Peppers & Feta Cheese topped with Lemon Butter Sauce served with Potato du jour

**Chicken Mediterranean* \$26.95

Artichokes, Kalamata Olives, Capers, Roasted Red Peppers & Feta Cheese topped with Lemon Butter Sauce over Potato du jour

**Pan Seared Scallops* \$34.95

Pan Seared Rare, Served with Wild Mushroom Risotto and Sautéed Spinach

Veal Carmen \$32.95

Veal Milanese topped with Prosciutto, Fresh Mozzarella, Roasted Red Peppers and a Demi Marsala Sauce served with Veg & Potato du jour

Shrimp Risotto \$32.95

Sautéed Jumbo Shrimp, Fresh Diced Asparagus & Tomatoes over Roasted Garlic Risotto

Vegetarian Ravioli \$27.95

Topped with Sautéed Vegetables and your choice of Sauce. Marinara, Pesto, Vodka or Alfredo

Scallops Pancetta \$34.95

Served over angel hair and tossed with pancetta cream sauce

Baked Salmon \$27.95

Fresh Baked Salmon Topped with a Creamy Dill Sauce served over a bed of sautéed Spinach with Potato du jour

**Chicken and Kale Ravioli* \$32.95

Stuffed with Chicken, Kale and Ricotta Cheese and topped with Sautéed Chicken in Light Pesto Cream Sauce

Chicken and Sausage \$29.95

Peppers, Onions, Mushrooms in a Brown Sauce, Served over Penne *Mild or With a Kick*

Penne ala Vodka \$24.95

Fresh Tomato, Prosciutto, tossed in a Blush Sauce infused with Vodka topped with fresh Basil

***Gluten free option please specify when ordering**