

Appetizers

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

Flat Bread of the Day \$16.95

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

Tuscany Antipasto (Shareable) \$16.95

Assorted Marinated Grilled Vegetables with Cured Meats and Artisan Cheese (Enough for 4 People)

Clams or Mussels \$13.95

Steamed in a White Sauce, Red Sauce or Fra Diavolo

#Cucumber Canapé \$14.95

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

Calamari \$13.95

Lightly Seasoned and Flash Fried served with Marinara & Aioli Sauce

Fresh Mozzarella \$14.95

Wrapped in Prosciutto & Served with Tomato & Basil, Drizzled with Balsamic Glaze & EVOO

Salads

Roasted Beet Salad \$16.95

Freshly Roasted Beets, tossed with Onion, Tomato, Crumbled Bleu Cheese & Pecans over Mix of Fresh Lettuce dressed with Balsamic Vinaigrette

The Wedge

Iceberg Lettuce, covered in hot Applewood Smoked Bacon, Diced Tomatoes & Our House-Made Bleu Cheese Dressing *half* \$8.95 *full* \$13.95

Traditional Caesar

Romaine Lettuce, Shredded Parmesan Cheese, tossed with our House-Made Caesar Dressing & Croutons *half* \$6.95 *full* \$11.95

Spinach Salad \$15.95

Baby Spinach, Shaved Brussel Sprouts, Bacon, Red Onion, Glazed Pecans, Topped with Goat Cheese Dressing on the side

#House Salad

A Mix of Fresh 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

**Gluten Free Option Please Specify When Ordering*

#Vegan Option, others available upon request

Pasta

Penne ala Vodka \$24.95
Fresh Tomato, Prosciutto, tossed in a Blush Sauce
infused with Vodka topped with fresh Basil

Penne Marinara \$19.95
Fresh Tomato, Mozzarella and Basil, tossed with
Marinara Sauce

Shrimp add \$9.95 or *Chicken* add \$6.95

Linguini with Clams \$24.95
Sautéed Baby Clams in Garlic, Shallots & Scallions
in a White Wine Lemon Sauce *Mild or With a Kick*

The Ocean \$36.95
Local Clams, Mussels, Shrimp, Lump Crab,
Scallops, Calamari & Snow Crab in a light Tomato
Broth, over Linguini *Mild or With a Kick*

Entrees

**Blackened Tuna Mediterranean* \$31.95
Artichokes, Kalamata Olives, Capers, Roasted Red
Peppers & Feta Cheese topped with Lemon Butter
Sauce served with Potato du jour

Osso Bucca Ravioli \$34.95
Slow Braised Veal & Beef Ravioli, Jumbo Shrimp,
in a Mushroom, Tomato, Marsala Cream Sauce
garnished with Fried Prosciutto

Baked Salmon \$27.95
Fresh Baked Salmon Topped with a Creamy Dill
Sauce served over a bed of sautéed Spinach with
Vegetable & Potato du jour

NY Strip Neptune \$39.95
Grilled NY Strip topped with Sautéed Crab, Shrimp
and Asparagus Tips in a Light Cream Sauce, served
with Vegetable & Potato du jour

NY Strip \$33.95
Grilled NY Strip topped with Sautéed Wild
Mushrooms & Caramelized Onions served with
Vegetable & Potato du jour

Add Crumbled Bleu Cheese \$2.00

Veal Carmen \$33.95
Veal Milanese topped with Prosciutto, Fresh
Mozzarella, Roasted Red Peppers and a Demi
Marsala Sauce served with Veg & 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

Vegetarian Ravioli \$27.95
Topped with Sauteed Vegetables and your choice of
Sauce. Marinara, Pesto, Vodka or Alfredo

The Famous Crab Cakes \$37.95
99% Lump Crab, Lightly Baked, served with a
Mango Remoulade, Vegetable and Potato du jour

Lobster Ravioli \$36.95
Ravioli Stuffed with Succulent Lobster Meat,
Served with Shrimp, Mushroom, Tomato in a
Sherry Cream Sauce

**Pan Seared Scallops* \$34.95
Pan Seared Rare, Served with Wild Mushroom
Risotto and Sautéed Spinach

Shrimp Risotto \$32.95
Sautéed Jumbo Shrimp, Fresh Diced Asparagus &
Tomatoes over Roasted Garlic Risotto

Mahi Mahi Blackened \$32.95
Blackened Mahi Mahi topped with Cucumber
Wasabi served with Vegetable & Potato du jour

**Chicken and Kale Ravioli* \$32.95
Stuffed with Chicken, Kale and Ricotta Cheese and
topped with Sauteed Chicken in Light Pesto Sauce

Chicken and Sausage \$29.95
Sautéed Peppers, Onions, Mushrooms in a Brown
Sauce, Served over Penne *Mild or With a Kick*

Sides Sautéed Spinach, Broccoli Rabe, Roasted
Garlic or Mushroom Risotto \$6.95