

**Soup of the Day** Cup \$6.00 Bowl \$9.50

**Clams or Mussels** \$13.95  
Steamed in a White Sauce, Red Sauce or Fra Diavolo

**Calamari & Shrimp** half \$12.95 full \$18.95  
Lightly Seasoned, Flash Fried & tossed with Cherry Peppers, Diced Tomatoes & Garlic Oil

**Calamari** \$13.95  
Lightly Seasoned and Flash Fried served with Marinara & Aioli Sauce

**Crab Stuffed Portabella** \$16.95  
Roasted Portabella Mushroom Stuffed with a Crab Mixture Topped with a Lemon Butter Sauce

**Carmen's Figs Two Ways** \$16.95  
California Figs with Brie, Candied Pecans and Balsamic Glaze;  
Goat Cheese, Candied Pecan and Honey.  
Served with Sliced Mango and Arugula wrapped in Prosciutto

### **Traditional Caesar**

Romaine Lettuce, Shredded Parmesan Cheese, tossed with Caesar Dressing & Croutons  
**half** \$7.95 **full** \$11.95

### **V House Salad**

Fresh Mix of Lettuce, Tomatoes, Cucumbers, Onions & Kalamata Olives with a choice of Dressings  
**half** \$7.95 **full** \$11.95

Add to any Salad **Grilled Chicken** \$6.95, **Grilled Shrimp** \$9.95

## **Entrées**

**Crab Cakes** \$37.95  
99% Lump Crab, Lightly Baked, served with a Mango Remoulade, Vegetable and Potato

**GF Salmon** \$29.95  
Fresh Salmon served over a bed of sautéed Spinach with a Beurre Blanc Sauce. Served with potato and Vegetable

**Panko Encrusted Chicken** \$29.95  
Served with Sautéed Fresh Tomatoes, Spinach, Garlic, Olive Oil and Basil over Potato

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

**GF Pan Seared Scallops** \$35.95  
Pan Seared Rare, Served with Wild Mushroom Risotto and Sautéed Spinach

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

**GF Tuna** \$32.95  
Blackened or Seared Served with a Vegetable Slaw, Specialty Sauces over Potato du jour

**GF Shrimp Risotto** \$34.95  
Sautéed Jumbo Shrimp, Fresh Diced Asparagus & Tomatoes over Garlic Risotto

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

**Chicken Saltimbocca** \$33.95  
Topped with Sautéed Spinach, Prosciutto and Fresh Mozzarella. Dressed with a Marsala Wine Sauce, served with Veg & Potato

**GF** Gluten Free option please specify when ordering

**V** *Vegan Options others available upon request*