

Appetizers

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

Carmen's Figs Two Ways \$16.95

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

Calamari & Shrimp half \$12.95 full \$18.95

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

Burrata \$15.95

Burrata Cheese wrapped in Prosciutto over an Heirloom Tomato, Red Onion, Arugula Salad

Clams or Mussels \$13.95

Steamed in a White Sauce, Red Sauce or Fra Diavolo

Black and Blue Tuna \$17.95

Sushi Grade Tuna Blackened Served with Vegetable Slaw and Specialty Sauces

Calamari \$13.95

Lightly Seasoned and Flash Fried served with Marinara & Aioli Sauce

Lobster Mac and Cheese H \$16.95/F \$20.95

Lobster baked into a Creamy Mac & Cheese

Crab Stuffed Portabella \$16.95

Roasted Portabella Mushroom Stuffed with a Crab Mixture Topped with a Lemon Butter Sauce

Salads

Roasted Beet Salad half \$9.95 full \$16.95

Freshly Roasted Beets, tossed with Onion, Tomato, Crumbled Blue Cheese & Glazed Pecans over Mix of Fresh Lettuce. Balsamic Vinaigrette on the side

The Wedge half \$8.95 full \$13.95

Iceberg Lettuce, covered in hot Applewood Smoked Bacon, Diced Tomatoes & Bleu Cheese Dressing

Traditional Caesar half \$7.95 full \$11.95

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

Warm Goat Cheese half \$9.95 full \$16.95

Spring Mix with Kalamata Olives, Red Onion, Tomatoes, Candied Pecans and Panko Encrusted Fried Goat Cheese. Dressing on the side

V House Salad half \$7.95 full \$11.95

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

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

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

GF Gluten Free Option Please Specify When Ordering **V** Vegan Options 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

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

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

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

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

Osso Bucca Ravioli \$35.95
Slow Braised Veal & Beef Ravioli, Jumbo Shrimp, in a Mushroom, Tomato, Marsala Cream Sauce garnished with Fried Prosciutto

The Ocean \$38.95
Local Clams, Mussels, Shrimp, Lump Crab, Scallops, Topped with a 4oz Lobster Tail in a light Tomato Broth, over Linguini *Mild or With a Kick*

Entrees

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

GF Baked Salmon \$29.95
Fresh Baked Salmon Topped with a Beurre Blanc Sauce served over a bed of sautéed Spinach with Vegetable & Potato du jour

Grouper \$35.95
Topped with a Tomato, Caper, White Wine & Lemon Sauce, served over Linguini

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

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

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

Lobster Tails \$41.95
Twin 5 oz Lobster Tails with Drawn Butter Served with Asparagus and Potato du jour

GF NY Strip Neptune \$44.95
Grilled 14 oz NY Strip topped with Sautéed Crab, Shrimp and Asparagus in a Light Cream Sauce, served with Vegetable & Potato du jour

GF NY Strip \$39.95
Grilled 14 oz NY Strip topped with Sautéed Wild Mushrooms & Caramelized Onions served with Vegetable & Potato du jour

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

Balsamic Chicken \$29.95
Sautéed Chicken with Shiitake and Cremini Mushrooms in a Balsamic Cream Sauce served over Linguini

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

V Eggplant and Portabella Stack \$26.95
Grilled Eggplant, Portabella Mushroom and Roasted Red Pepper Topped with Sautéed Spinach, Asparagus, Beans, Garlic and Shallots in a White Wine Lemon Sauce