

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

House Made Meatballs \$14.95
Served over a Bed of Ricotta Cheese topped with Marinara

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

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

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

Traditional Caesar

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

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

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

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

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

GF Pan Seared Scallops \$34.95
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 Shrimp Risotto \$32.95
Sautéed Jumbo Shrimp, Fresh Diced Asparagus & Tomatoes over Garlic Risotto

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

GF Salmon \$27.95
Fresh Salmon served over a bed of sautéed Spinach with a Beurre Blanc Sauce. Served with potato and Vegetable

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

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

GF Gluten Free option please specify when ordering