

Appetizers

Soup of the Day – Cup \$6 Bowl \$9.50

Fries \$4.50

Buffalo Chicken Tenders \$14.95

Calamari

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

Calamari & Rock Shrimp

Lightly Seasoned and Flash Fried & tossed
with Cherry Peppers, Diced Tomatoes &
Garlic Oil \$18.95

Clams or Mussels - Steamed White, Red
Sauce or Fra Diablo \$13.95

Crab Cake

99% Lump Crab baked golden brown &
served with our House-made Mango
Remoulade \$16.95

Carmen's Figs

California Figs topped with Triple Cream
Brie Cheese, Candied Pecans and a drop of
Balsamic Reduction. Served w/Mango
wrapped in Prosciutto \$16.95

Lobster Mac & Cheese

Lobster baked into a Creamy Mac and
Cheese \$20.95

Burrata

Burrata Cheese wrapped in Prosciutto over
an Heirloom Tomato, Red Onion, Arugula
Salad \$15.95

Beef Carpaccio

Thinly sliced Filet with Extra Virgin Olive
Oil, Mushroom Salad, Fried Capers and a
touch of Aged Balsamic \$14.95

Fresh Salads

Traditional Caesar

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

half \$7.95 full \$11.95

The Wedge

Iceberg Lettuce covered in hot Applewood
Smoked Bacon, Diced Tomatoes & our
House-Made Bleu Cheese Dressing

half \$8.95 full \$13.95

Roasted Beet Salad

Freshly Roasted Beets, tossed w/a Mix of
Fresh Lettuce, Onions, Diced Tomato, Bleu
Cheese & Walnuts, dressed w/our Citrus
Vinaigrette *half \$9.95 full \$16.95*

House Salad

A Mix of Fresh Lettuce, Tomatoes,
Cucumbers, Onions & Kalamata Olives
tossed in a choice of Our House-Made
Dressings *half \$7.95 full \$11.95*

Add *Grilled Chicken \$6.95 or*

Grilled Shrimp \$9.95 to any salad

Dinner Entrees

Pan Seared Scallops - Served with Wild
Mushroom Risotto and Sautéed Spinach
\$35.95

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

The Famous Crab Cakes

99% Lump Crabmeat, Lightly Baked, served
with a Mango Remoulade, Vegetable &
Potato du jour \$37.95

New York Strip

Grilled New York Strip 14oz., topped with
Sautéed Wild Mushrooms & Caramelized
Onions served with Vegetable & Potato
du jour \$39.95

Add Crumbled Blue Cheese \$2

New York Neptune

Grilled Filet Mignon, topped with Sautéed
Crab, Shrimp and Asparagus Tips, served
with Potato du jour \$44.95

Shrimp Risotto

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

Blackened Tuna

Served with a Vegetable Slaw, Specialty
Sauces over Potato du jour- \$32.95

Grouper

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

Lobster Tails

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

Balsamic Chicken

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

Panko Encrusted Chicken

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

Veal Carmen

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

Pasta

Penne ala Vodka

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

With *Shrimp* add \$9.95, *Chicken* add \$6.95

Ossu Bucca Ravioli

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

Linguini with Clams - Sautéed Baby Clams in Garlic, Roasted Red Peppers & White Wine Sauce, served over Linguini

Mild or with a *Kick* \$24.95

The Ocean - Local Clams, Mussels, Shrimp, Scallops & Lobster Tail in a light Tomato Broth, over Linguini

Mild or with a *Kick* \$38.95

Lobster Ravioli

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

Vegetarian Ravioli

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

Vegetarian and Vegan

Eggplant and Portabella Stack

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

Kids Menu

Cheesy Mac and Cheese \$14.95

Ravioli or Linguini with Butter, Marinara or Alfredo \$14.95

Chicken Tenders w/French Fries \$14.95

Cheese Burger w/French Fries \$14.95

Mozzarella Sticks w/French Fries \$14.95

Mozzarella Sticks and Chicken Tenders w/French Fries \$14.95

Sides

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

Soup – Quart: \$16.00

Marinara – Quart: \$15.00

Guacamole, Bruschetta or Hummus

Pints: \$14.00

2016 R6

Free Delivery To
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Holgate, Beach Haven, North Beach
Haven and Haven Beach Only



www.carmenslbi.com

122 North Bay Ave
Beach Haven, NJ 08008
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Take Out Menu

Serving

Dinner at 4:00pm

Daily Sunset Menu Available
4:00 to 5:45

Beach Casual Dining
Reservations Recommended
Credit Cards Accepted
Let us **CATER** your special event
On or off site

2018