

\$5 OFF

Any \$40 or More Order

TAKE OUT ONLY. Not valid in store dining. Please mention coupon when ordering. Not valid on catering trays, holidays, or with other offers. Expires 12/31/21.

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10% OFF

Online Orders

Use Promo Code: **SHOPLOCAL**

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Catering Trays

Entrées

(Chicken, Veal, Beef)

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Veal Parmigiana	76	138	Chicken Mimosa	57	102
Veal Mimosa	71	132	Chicken with sautéed artichokes, mushrooms and sundried tomatoes in a garlic lemon white sauce		
Veal Marsala	71	132	Chicken Lucia	67	122
Veal Saltimboca	81	148	Grilled chicken breast sautéed with roasted peppers, broccoli rabe and sundried tomatoes in a marinara sauce		
Veal Francaise	76	138	Chicken Piccata	52	92
Veal Saporto	87	159	Pollo Reale	75	132
Lightly sautéed veal medallions w/ asparagus and jumbo crab meat			Boneless breast of chicken, stuffed with ham and fontina cheese, served in cream sauce		
Veal Cacciatore	71	132	Tagliata Steak	71	136
Chicken Saporito	76	132	Thinly sliced New York Strip steak, served on a bed of arugula and roasted potatoes		
Lightly sautéed chicken breast with asparagus and jumbo crab meat					
Chicken Parmigiana	51	89			
Chicken Saltimboca	65	111			
Chicken Francaise	51	89			
Chicken Marsala	51	89			

Seafood

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Grilled Salmon	76	132	Tilapia Francaise	60	112
Served with spinach			Served with Pasta		
Crab Cake	80	143	Flounder Francaise	65	115
Served with pasta			Served with Pasta		
Tilapia Oregana	60	111			
Baked in seasoned bread crumbs, with assorted vegetables					

Salads

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
House Salad	30	38	Caprese Salad	39	57
Romaine lettuce, spring mix, tomatoes and cucumbers, served with dressing on the side			Fresh mozzarella, tomatoes, garnished with roasted peppers, olive oil and garlic		
Antipasto Salad	45	72	Exotic Salad	60	110
A mixed cold antipasto of prosciutto, soppressata, salami, sharp provolone, fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, grilled eggplant and grilled zucchini			Filed greens, walnuts, mango with crumbled blue cheese over romaine lettuce, served with grilled shrimp		
Carlucci Garden Salad	37	51	Cranberry Walnut Chicken Salad	49	94
Mixed greens with roasted peppers and eggplant, artichoke hearts, zucchini, sundried tomatoes and kalamata olives			A tasty blend of white meat chicken, cranberries, chopped walnuts, celery, real mayonnaise, and spices over romaine lettuce		
Caesar Salad	32	43	Deena's House Salad	55	101
Chicken Caesar Salad	44	67	Spring mix, slivered apples, fetta cheese and walnuts, over romaine lettuce, tossed in a raspberry vinaigrette, served with grilled chicken		

Sides Dishes

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Veal Meatball			Roasted		
Marinara	33	57	Vegetable Mix	27	40
Roasted			Mashed Potatoes	25	39
Redskin Potatoes	27	38			
Broccoli with Garlic	27	43			

Catering Trays

Appetizers

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Eggplant Rollatini	46	78	Garlic Bread	20	30
Rollled with prosciutto, mozzarella and ricotta			Puffy Bread	20	31
Buffalo Wings	44	67	Combo	40	67
Clams Casino	44	67	Chicken fingers, mozzarella sticks and French fries		
Brushetta Carlucci	27	42	Bada Bing Shrimp	49	91
Stuffed Mushrooms	46	78	Crispy shrimp tossed in a creamy, spicy sauce		
Focaccia Bread	18	24	Scallops Angelica	60	114
Misto Italiano	44	67	Jumbo scallops stuffed with horseradish and crabmeat and wrapped with bacon, grilled and served with a lemon garlic sauce and sautéed spinach		
Mixed cold antipasto plate of prosciutto, soppressata salami, sharp provolone, fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, grilled eggplant, grilled zucchini					

Pasta Trays

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Lobster Ravioli	65	119	Ravioli Bellini	49	84
Served in a pink cream sauce			Cheese ravioli, served with pink sauce, topped with spinach and fresh mozzarella cheese		
Baked Ziti	44	67	Pasta Primavera	44	73
Lasagna Meat	44	73	Sautéed mixed vegetables with garlic and olive oil		
Lasagna Vegetable	44	73	Pasta Carnevale	Market Price	
Tortellini Alfredo	44	73	Mixed selection of seafood in a marinara sauce		
Penne Pesto	49	78	Penne Bolognese	44	67
Grilled chicken strips and mushrooms in a creamy pesto sauce, tossed with penne pasta			Penne served with meat sauce		
Penne Vodka	44	90	Pasta Marinara	38	57
Penne served in a creamy pink sauce and prosciutto			With Shrimp	58	108
Borsellini Vodka	51	90	With Chicken	44	73
Pasta pockets in a vodka sauce			With Sausage	44	77

Classic Dishes

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Eggplant Arnaud	44	78	*Hot Roast Turkey		
Rollled in ricotta cheese and served with spinach			in Gravy	60	106
Sausage Peppers	44	67	*Old Fashioned Ham	54	98
Eggplant Parmigiana	44	67	For items with (*), please allow minimum 72 hours in advance. All other items can be prepared within 36-48 hours.		
*Hot Roast Beef					
in Gravy	65	115			
*Hot Roast Pork	54	98			

Sandwich Platters

	HALF Tray SERVES 8-10	FULL Tray SERVES 15-20		HALF Tray SERVES 8-10	FULL Tray SERVES 15-20
Chicken Parmigiana	44	67	Chicken Spinach & Mozzarella	44	67
Veal Parmigiana	46	80	Prosciutto & Mozzarella	44	67
Sausage or Chicken			Assorted		
with Broccoli Rabe	46	80	Hot Sandwiches	46	80
Sausage Parmigiana	44	67	Assorted		
			Cold Sandwiches	44	73

Speciality Sandwiches

All Served with Fries and a Pickle
Add a side salad or soup of the day for an additional \$2 with purchase of any sandwich, entree or plater.

Crab Cake Sandwich	16	Roast Beef & Provolone Grinder	12
With tartar sauce, lettuce and tomato, served on Italian bread		Sliced roast beef baked with melted provolone cheese and creamy horse radish sauce, served with a side of au jus, served on a hoagie roll.	
The All American Angus Burger	12	Sausage Diavolo	12
Juicy angus burger topped with choice of cheese, bacon, bleu cheese or pizza sauce, served on Italian brioche bun		Italian sausage, hot cherry peppers, sautéed broccoli rabe, sharp provolone, roasted peppers, served on Italian bread.	
Chicken Capri Sandwich	11	Chicken Melt	11
Grilled chicken breast, roasted peppers, fresh baby spinach and fresh fontina cheese, served on a hoagie roll.		Grilled chicken breast topped with mushrooms, onions & melted mozzarella, served on white toast.	
Original Crabby Pirate	13	Chicken Parmigiana Sandwich	12
English muffin with cheddar cheese, Canadian bacon and fresh tomato, baked with a topping of crab imperial.		Hand breaded, deep fried golden topped with tomato sauce and melted mozzarella, served on a hoagie roll.	
Chicken Salad Club	10	Carlucci's Club	11
Chicken salad with hard boiled egg, tomato, lettuce, onion, celery and bacon layered between slices of white bread.		Multi-grain bread layered with grilled chicken, bacon, provolone cheese, baby spinach and roasted peppers.	
		Carlucci's Burger	14
		Angus beef, fresh mozzarella, spinach, roasted peppers, fresh tomato and bacon, served with light mayo.	

Ask About Our Food Truck



Ask about our NEW Loyalty Card, upon checkout

On and Off Premise Catering!
Check Out Our Catering Menus & Banquet Packages Online
www.CarluccisWaterfront.com

Plan a Special Occasion with Carlucci's Today!

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices & menu items are subject to change without notice due to unstable market conditions. Sales tax added to all prices. We reserve the right to correct any errors.



Carlucci's

WATERFRONT

Dine-In / Take-Out
On / Off Premise Catering

Take-Out Menu

876 Centerton Rd • Mount Laurel

856-235-5737



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Appetizers

Antipasto Mediterraneo

For One 16 • For Two 24
Cold mixed grilled and marinated eggplant, roasted peppers, mushrooms and zucchini in balsamic vinaigrette with prosciutto, soppressata salami, imported calamata olives, artichoke hearts, sharp shaved provolone cheese and Buffalo mozzarella

Scallops Angelica 17
Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine chopped tomato sauce with mushrooms.

Clams Casino 15
Whole top neck clams, broiled, stuffed with bacon, roasted peppers, onion and bread crumbs.

Classic Arancini Rice Balls .. 12
A classic Neapolitan appetizer. Arborio rice blended with parmesan cheese, peas & finely chopped prosciutto, dipped in bread crumbs, then deep fried golden, served with marinara sauce.

Oysters Rockefeller 17
6 oysters on half shell, topped with spinach & hollandaise sauce, then broiled to perfection.

Fried Calamari 17
Fresh battered, served with fresh lemon wedges and marinara sauce.

Mini Maryland Crab Cakes 20

Our famous jumbo lump crabmeat cakes, pan seared, served over a bed of sautéed spinach in a lemon saffron sauce.

Crabmeat Bruschetta 20
Grilled Italian bread, topped with roasted peppers, onions, and jumbo lump crabmeat.

Eggplant Rollatini (V) 15
Thin sliced eggplant, egg battered, rolled stuffed with mozzarella and ricotta cheeses, baked in a homemade marinara sauce, topped with melted mozzarella.

Mozzarella Sticks (V) 12
Buffalo mozzarella, deep fried golden, served with marinara sauce.

Caprese Salad (V) 14
Buffalo mozzarella and fresh sliced tomato marinated in garlic, extra virgin olive oil and basil.

New! Island Coconut Shrimp . 16
Dipped in a cream of coconut batter rolled in fresh coconut & fried golden, served with a sweet & sour sauce for dipping.

Soups

- Soup of the Day 7
- Pasta Fagioli (V) 7
- Baked French Onion 8

On the Half Shell

Served with fresh lemon & cocktail sauce • 1/2 Dozen

Top Neck Clams 14 • Little Neck Clams 17

Crab Claws (1) 6 • Oysters 17

Jumbo Shrimp Cocktail (5) 16

New! Shrimp & Crab Deluxe 20

Chilled cocktail shrimp & jumbo lump crabmeat served with cocktail sauce & lemons.

Garden Fresh Salads

Dressings: House Balsamic, Creamy Italian, Bleu Cheese (G), Cranberry Vinaigrette (G), Thousand Island, Oil & Vinegar (G)

Roasted Salmon

Ensalate L: 15...D:26
Fresh crisp romaine lettuce with cucumber, tomato, red onion & cashews topped with a fresh roasted fillet of salmon, drizzled with a lemon balsamic dressing, surrounded with fresh sliced oranges - healthy choice.

Blackened Chicken Breast

Salad L: 16...D:24
Boneless breast of chicken, hand rubbed with Cheyenne spices, pan seared, served over a bed of chopped romaine, tomatoes, avocado, red onion, zucchini, corn, black beans & orange slices drizzled with an orange ranch dressing.

Passion Coconut Shrimp

Salad L: 18...D:26
Four of our famous coconut shrimp served over a bed of spring mix with chopped romaine, sweet corn, red onion, cucumbers, black beans, chopped tomato, cheddar cheese a fresh cubed pineapple chunks, drizzled with a honey balsamic dressing.

Grilled Chicken Caesar

Salad L: 15...D:24

Cranberry Walnut Salad 19

Mix of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries, crumbled bleu cheese, drizzled with a homemade cranberry vinaigrette dressing.

Add: Chicken 6 • Shrimp 7 • Salmon 9

Filet Mignon Arugula Salad 33

Dinner Only - Thin sliced filet mignon steak with sautéed onions, topped with shaved parmigiano-reggiano, broiled, served over a bed of fresh arugula & cherry tomatoes



(V) Vegetarian Dishes • (G) Gluten Free
All menu prices subject to change without notice.

Veal

Dinner Portion Only Is Served With House Salad or Soup
All Served With Potato & vegetable of the day Unless Stated *Complete*

LUNCH DINNER

Veal Saporito 19 30
Tender veal sautéed in a champagne cream sauce topped with asparagus & jumbo lump crabmeat

Veal Barolo 19 30
Tender veal sautéed in a garlic, onion, rosemary and Barolo wine sauce with asparagus, mushrooms & roasted peppers

Veal Marsala (G) 17 29
Sautéed in a marsala wine sauce with mushrooms

LUNCH DINNER

Veal & Crab
Lemone 19 31*
Tender veal sautéed in a light lemon wine sauce with a touch of cream, topped with grilled zucchini and jumbo crab meat served over cappellini

Veal Parmigiana 17 29*
Topped with tomato sauce & melted mozzarella served over linguini

Chicken

Dinner Portion Only Is Served With House Salad or Soup
All Served With Potato & vegetable of the day Unless Stated *Complete*

LUNCH DINNER

Chicken Vesuvio 17 27*
Breaded, deep fried chicken breast, topped with fresh sliced tomato, spinach and melted mozzarella, served over a bed of cheese tortellini in an extra creamy parmesan sauce.

Chicken Marsala 16 26
Sautéed in a marsala wine sauce with mushrooms.

Chicken Parmigiana 16 26*
Topped with tomato sauce & melted mozzarella served over linguine.

LUNCH DINNER

Chicken & Shrimp Fantasia 29*
Chicken breast and shrimp sautéed in olive oil, garlic, white wine, spinach, cherry tomatoes, roasted red peppers, topped with mozzarella served over pappardelle pasta.

Chicken Francese 16 26*
Egg batter dipped, sautéed in a light lemon wine sauce served over linguini.

Seafood

All served with potato & vegetable of the day unless stated complete

LUNCH DINNER

Shrimp & Salmon Amalfi 32
Jumbo shrimp stuffed with crabmeat, wrapped with salmon fillet baked, topped with a light lemon saffron sauce.

Salmon Florentine 30
Fresh fillet of salmon stuffed with spinach and mozzarella, served in garlic, white wine lemon sauce.

Broiled Seafood Trio 35
Fresh fillet of tilapia, ocean scallops and mini crab cake, served with fresh lemon and drawn butter, cocktail and tarter sauces.

Fresh Ocean Scallops ... 15 30
Your choice of: Deep fried golden OR broiled in white wine.

Baked Stuffed Shrimp 31
Jumbo shrimp stuffed with crabmeat filling, napped with a lobster sauce.

Fried Boston Harbor Seafood 35
Golden breaded then fried flounder, deviled crab cake, oyster, shrimp and scallops, served with fresh lemon and drawn butter, cocktail and tarter sauce.

LUNCH DINNER

Sunset Mango Tilapia (G) 26
Fresh fillet of tilapia, broiled, topped with delicious mango bruschetta with strawberries, avocado, corn, finely chopped jalapeño, red onion, chopped tomato, with a light vinaigrette with a side of spring mix. (complete)

Grilled Fillet of Salmon (G) 16 29
With creamy mustard dill sauce.

Blackened Fillet of Salmon 16 29
Salmon fillet rubbed with Cajun spices.

Fried Oysters 17 30
Served with tarter & cocktail sauce.

Golden Fried Shrimp 17 28
Served with cocktail sauce.

Island Coconut Shrimp 17 30
Dipped in a cream of coconut batter rolled in fresh coconut & fried golden, served with a sweet & sour sauce for dipping.

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Now Available!

CarluccisWaterfront.com



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Carlucci's Chef Specialties Signature Selections

Maryland Crab Cake L: 18 D: 31

Jumbo lump crab meat, pan seared, served with a light lemon wine sauce on the side, served with potato & vegetable of the day.

Seafood Cannelloni L: 18 D: 32

Pasta sheets rolled stuffed with a blend of chopped shrimp, crabmeat, Italian herbs, bread crumbs served in a brandy cream sauce with a touch of marinara topped with baby shrimp.

Steak House



All served with chef's potato & vegetable of the day

Our Famous Angus Angus Roast Prime Rib of Beef au jus 40

20 oz. king cut ~ hand carved.

Filet Mignon 46

10 oz. charbroiled.

New York Sirloin Strip Steak 38

14. oz. charbroiled.

Steak Rossini 34

14. oz NY sirloin strip, topped with portobello mushrooms and roasted peppers in a bordelaise wine sauce.

Lamb Chops alla Griglia 31

Served in an au ju demiglace sauce. mint sauce upon request.

Surf & Turf 67

One 6 oz. Brazilian Lobster Tail & your choice of:

10 oz. Filet Mignon or 20 oz. King Cut Prime Rib. Market Price

Rock Lobster Tails 58

Two 6 oz. Brazilian tails served with drawn butter & fresh lemon. Market Price

Add Sautéed onions or mushrooms 4

Marsala wine sauce with mushrooms 4

All Served at Your Temperat ure:

Rare – Cool Red Center Medium Rare – Warm Red

Medium – Pink Center Medium Well – No Pink

Well – Thoroughly Cooked

Sides

Sautéed Broccoli Rabe 8

Sautéed Spinach 4

Sautéed Onions

Sautéed Mushrooms 4

Grilled Shrimp (5) 15

Grilled Seasoned Chicken 9

Grilled Sweet Italian Sausage 5

Meatball (2) in Red Sauce 6

Add Crabmeat to a Dish 12

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Carlucci's Pasta Classics

Served with House Salad or Soup

LUNCH DINNER

Gnocchi Sorrento 13 21
A traditional potato gnocchi tossed in a homemade marinara sauce topped with melted mozzarella

Gnocchi Aurora 13 21
Potato gnocchi, sautéed in a pink cream sauce with fresh basil, mushrooms and sundried tomatoes, topped with melted mozzarella.

Ravioli Bellini 15 22
Cheese ravioli served in a pink brandy cream sauce, topped with spinach.

Baked Cheese Ravioli 13 20
A Traditional favorite!

Penne Primavera (V) 14 21
Penne pasta tossed in olive oil, garlic, artichoke hearts, spinach, cherry tomatoes, peas, mushrooms, and Italian herbs.

Pappardelle Alfredo 14 21
Fettuccine tossed pasta tossed in a homemade alfredo sauce with a blend of sweet butter, parmesan cheese, cream, and cracked black pepper. topped with melted mozzarella. With chicken 26 With shrimp 29

Eggplant Rollatini 16 22
Thin sliced eggplant, egg batter dipped, rolled, stuffed with ricotta and mozzarella, baked in a homemade marinara sauce, topped with melted mozzarella, served over penne pasta

LUNCH DINNER

Borsellini alla Cognac 16 24
New! Borsellini pasta pockets stuffed with a 4 cheese blend of imported cheeses, sautéed in a creamy cognac sauce with finely chopped onion, fresh spinach, chopped tomatoes & mushrooms

Lasagna Napoletana 15 23
Pasta sheets layered with ground beef, ground sweet Italian sausage, tomato sauce, mozzarella and parmesan cheese, baked in the oven

Rigatoni Bolognese 15 24
Rigatoni pasta tossed in a homemade light tomato sauce with crumbled ground beef diced carrots and onions

Vodka Rigatoni 15 21
Rigatoni pasta tossed in a homemade light tomato sauce with crumbled ground beef diced carrots and onions

Pappardelle with Broccoli Rabe & Sausage 16 25
Fresh broccoli rabe & crumbled sweet Italian sausage sautéed in a garlic & oil sauce with finely chopped fresh roasted peppers, tossed with fresh grated parmeseano reggiano. One of our customer favorites!

Pasta Seafood

Served with House Salad or Soup

LUNCH DINNER

Linguine Con Vogole 26
Linguine & Fresh Clams sautéed in your choice of: red or white sauce over linguine

Shrimp Fra Diavolo 27
sautéed shrimp in a spicy cherry tomato, white wine garlic sauce served over linguine

Scallops Pescatore 30
Sautéed scallops with fresh basil, garlic, fresh chopped tomatoes, mushrooms & broccoli in a white wine sauce over linguine

DINNER

Cappellini Napoli 30
Angel hair pasta tossed with jumbo lump crabmeat, in a light fresh cherry tomato sauce, with garlic, extra virgin olive oil and basil.

Seafood Carnevale 34
Clams, mussels, shrimp & calamari simmered in your choice of: Red wine tomato OR white wine, garlic & oil, served over linguine.

Linguine con Cozze 26
Plump mussels simmered in your choice of: Spicy marinara or white wine garlic sauce, served over linguine.

Kids Menu - 12

10 Yr. & Under

Includes Fountain Beverage

Choice Of One:

Chicken Fingers with Fries • Fried Shrimp with Fries

Penne with Meatball • Ravioli with Tomato Sauce

Ice Cream for Dessert

Dessert

Tiramisu 7

Cheese Cake 7

Chocolate Thunder 7

Carrot Cake 6

Red Velvet 8

Limoncello 7

Cannoli 6

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