



## Starters & Sharing

### ANTIPASTO

*Mediterraneo-cooled, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette with prosciutto, kalamata olives, sharp provolone cheese & fresh imported buffalo mozzarella (Gluten Free)*

~ Award Winning Favorite! ~

For One 18 · For Two 26

### CLAMS CASINO

*Broiled whole top neck clams, stuffed with bacon, roasted peppers, onions & breadcrumbs*

17

### MINI MARYLAND CRAB CAKES

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

26

### MEAT & CHEESE BOARD

*Parmigiana Reggiano flakes, provolone & feta cheese, burrata, capicola, prosciutto di Parma, Genoa salami, walnuts, pistachios, cashews, imported honey, figs, grapes & bruschetta bread (Serves 4)*

35

### MOZZARELLA IN CORROZZA

*Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce*

16

### WHIPPED RICOTTA HONEY

*Whipped ricotta, truffle honey, and pistachios on toasted pinsa bread (Vegetarian)*

18

### FRITTO DI CALAMARI

*Fresh battered, served with lemon wedges & marinara sauce Or Hot and Honey Style*

19

### CRAB MEAT BRUSCHETTA

*Grilled Italian bread, topped with roasted peppers, onions, mayo & jumbo lump crab meat*

26

### CAPRESE SALAD

*Imported fresh buffalo mozzarella & heirloom, tomatoes with a balsamic glaze (Gluten Free & Vegetarian)*

16

### SCALLOPS ANGELICA

*Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms*

25

## Raw Bar

(Gluten Free)

LITTLE NECKS (6) 16

TOP NECKS (6) 19

BLUE POINT OYSTERS (6) 22

SHRIMP COCKTAIL (4) 22

CRAB MEAT COCKTAIL 29

SHRIMP & CRAB MEAT

COCKTAIL DELUXE 31

SEAFOOD TOWER

*Oysters, U10 Shrimp, Top Necks, Little Necks*

Large (8 of each) 89

Small (5 of each) 54

## Soups & The Lighter Side

PASTA FAGIOLI 9

CHEFS SELECTION

OF THE DAY 9

### CRANBERRY WALNUT SALAD

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

13

Add Chicken 4 · Add Salmon 9

### PASSION COCONUT SHRIMP SALAD

*Four of our famous coconut shrimps served over a bed of spring mix with chopped romaine, sweet corn, red onion, cucumbers, black beans, chopped tomato, cheddar cheese & fresh cubed pineapple chunks, drizzled with a honey balsamic dressing*

16

### GRILLED CHICKEN CAESAR SALAD

*Fresh tossed chopped romaine in a creamy Caesar dressing, sprinkled with fresh grated parmesan cheese, topped with grilled chicken & croutons*

14

### ROASTED SALMON ENSALATE

*Fresh crisp romaine lettuce with cucumber, tomato, red onion & cashews topped with fresh roasted filet of salmon, drizzled with a lemon balsamic dressing, surrounded with fresh sliced oranges (Gluten Free)*

16

### SUNSET MANGO TILAPIA SALAD

*Fresh filet of tilapia, broiled, topped with a delicious mango bruschetta with strawberries, avocado, corn, finely chopped tomato, with a light side of spring mix (Gluten Free)*

16

## Pasta Specialties

Served with soup or house salad. Add \$2.00 for Caesar Salad

### RAVIOLI PISTACHIO

*Ravioli pasta served in a cream pesto of pistachio sauce*

16

Add Chicken 3 · Add Shrimp 7

### VODKA RIGATONI

*Rigatoni pasta sauteed in a pink blush vodka sauce w/ peas & prosciutto*

14

Add Chicken 3 · Add Shrimp 7

### LASAGNA NAPOLITANO

*Pasta sheets layered w/ ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!*

14

### EGGPLANT ROLLATINI

*Thin sliced eggplant, egg batter dipped, rolled, stuffed w/ ricotta & mozzarella, baked in a homemade marinara sauce, topped w/ melted mozzarella, served over penne pasta (Vegetarian)*

16

### PAPPARDELLE ALFREDO

*Wide stripe pasta, tossed in a homemade alfredo sauce with a blend of sweet butter, parmesan cheese, cream & cracked black pepper (Vegetarian)*

14

Add Chicken 3 · Add Shrimp 7

### RAVIOLI BELLINI

*Ravioli in a pink blush sauce with spinach (Vegetarian)*

14

### PENNE PRIMAVERA

*Penne pasta sauteed with mixed vegetables in garlic & oil with chopped tomatoes (Vegan)*

14

### SEAFOOD CANNELLONI

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

21



## Lunch Entrée Platters

Add a Soup or House Salad for \$2

### MARYLAND CRAB CAKE

*Our famous jumbo lump crab cake, laid on a bed of sauteed spinach served with a side of white wine lemon sauce (Complete)*

23

### ISLAND COCONUT SHRIMP

*Fresh dipped in a cream of coconut batter, rolled in coconut, served with a sweet & sour sauce for dipping and fries*

16

### GOLDEN FRIED SHRIMP

*Hand battered, deep fried golden shrimp, served with cocktail sauce and fries*

16

### BEER BATTERED COD

*Ale battered line caught cod, steak fries & cole slaw tarter and cocktail sauce (Complete)*

14

### PARMIGIANA

*Served Over Linguine (Complete)*  
Chicken 16 · Veal 18

### FRANCESE

*Served Over Linguine (Complete)*  
Chicken 16 · Veal 18

### MARSALA

*Served Over Linguine (Complete)*  
Chicken 16 · Veal 18

### GRILLED SEASONED CHICKEN BREAST

*\*A Heart Healthy Choice\**

*Served with sauteed spinach (Gluten Free)*

15

### GRILLED FILET OF SALMON

*Fresh wild Scottish salmon over spinach topped with mustard dill sauce (Gluten Free) (Complete)*

16

### VEAL SAPORITO

*Tender veal sauteed in a champagne cream sauce topped with asparagus & jumbo lump crabmeat, served over linguine (Complete)*

23

### SCALLOPS RISOTTO

*U10 Scallops broiled or fried served over a white wine creamy risotto (Complete) (Broiled - Gluten Free)*

21

### CHEDDAR BACON CHICKEN

*Boneless chicken stuffed with cheddar cheese, wrapped in bacon, served in a white wine sauce with simmered cabbage, sided with potato of the day (Complete)*

17

## Dinner Portion Only

Served with soup or house salad. Add \$2.00 for Caesar Salad  
Sub Whole Wheat Penne Pasta Add \$3.00 Sub Gluten Free Pasta Add \$4.00

### SHRIMP FRA DIAVOLO

*U10 Shrimp served in spicy fra diavolo sauce served over linguine pasta*

38

### LINGUINE CARLUCCI'S

*Sauteed little neck clams, simmered in your choice of red marinara sauce OR white wine garlic sauce, served over linguine pasta*

26

### SEAFOOD CARNEVALE

*Clams, mussels & shrimp, simmered in your choice of red marinara sauce OR white wine garlic & oil sauce, served over linguine pasta*

43

### LINGUINE NAPOLI

*Linguine pasta tossed with jumbo lump crab meat in a light & fresh cherry tomato sauce with garlic & extra virgin olive oil*

41

## Wraps/Sandwiches/Clubs/Burgers

Served with Steak Fries (Wraps Served with a small side salad; Sub Steak Fries Add \$2.00)

### CAPRI WRAP

*Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese*

12

### CHICKEN CAPRI SANDWICH

*Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese. Served on a hoagie roll*

12

### CARLUCCI'S CLUB

*Multi grain toasted bread layered with grilled chicken, bacon, provolone cheese, baby spinach & roasted peppers*

12

### BLT WRAP

*Bacon, cheddar cheese, light mayo, lettuce & tomato*

12

### ROAST BEEF GRINDER

*Sliced premium roast beef baked with melted provolone cheese & creamy horseradish sauce, served on a fresh Italian hoagie roll with a side of Au Jus*

12

### ORIGINAL CRABBY PIRATE

*English muffin topped with Canadian bacon, fresh sliced tomato, baked crab imperial, melted cheddar cheese, broiled to bubbly*

13

### CHICKEN CUTLET SANDWICH

*Breaded chicken cutlet topped with melted sharp provolone cheese topped with broccoli rabe*

12

### ALL AMERICAN ANGUS BURGER

*Juicy angus burger topped with a choice of one: cheese, bacon, blue cheese or pizza sauce. Served on a brioche bun*

13

### CHICKEN SALAD CLUB

*Fresh made daily chicken salad, hardboiled egg, lettuce, tomato, onion, celery & bacon, layered on fresh sliced white bread*

12

## Sharable Additions

LOBSTER MAC & CHEESE 24  
EGGPLANT PARMIGIANA 10  
TRUFFLE RISOTTO 18  
TRUFFLE STEAK FRIES 10  
BROCCOLI RABE 11  
SIDE OF PASTA 10  
(Vodka, Alfredo, Marinara, Ragu)

## Sides

SPINACH 7  
MUSHROOMS 6  
ONIONS 6  
ASPARAGUS 7  
BROCCOLI 7  
POTATO OF THE DAY 4  
BAKED POTATO 4

## Enhancements

GRILLED SHRIMP (1) 4.5  
HOMEMADE MEATBALL (2) 8  
GRILLED ITALIAN SAUSAGE 8  
U10 SCALLOPS (1) 4.5



Have an event? Book with us here at Carlucci's Waterfront!

## START PLANNING TODAY!

Speak with one of our Banquet  
Coordinators for more information!

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