



STARTERS & SHARING

Antipasto For One 18 For Two 26 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)	Meat & Cheese Board 35 Parmigiana Reggiano flakes, provolone & feta cheese, burrata, capicola, prosciutto di Parma, Genoa salami, walnuts, pistachios, cashews, imported honey, figs, grapes & bruschetta bread (Serves 4)	Mozzarella In Corrozza 16 Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce
Crab Meat Bruschetta 26 Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat	Scallops Angelica 25 Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms	Fritto Di Calamari 19 Fresh battered, served with lemon wedges & marinara sauce or hot and honey style
Caprese Salad 16 Imported fresh buffalo mozzarella & heirloom tomatoes with a balsamic glaze (Gluten Free & Vegetarian)	Mini Maryland Crab Cakes 26 Our famous jumbo lump crabmeat cakes, pan seared, served over a bed of sauteed spinach in a lemon saffron sauce	Clams Casino 17 Broiled whole top neck clams, stuffed with bacon, roasted peppers, onions & breadcrumbs
		Whipped Ricotta Honey 18 Whipped ricotta, truffle honey & pistachios on toasted pinsa bread (Vegetarian)

RAW BAR

Gluten Free

Little Necks (6) 16	Jumbo U-10 Shrimp Cocktail (4) 22	Seafood Tower Small 54 Large 89 Oysters, U10 Shrimp, Top Necks, Little Necks Large (8 of each) Small (5 of each)
Top Necks (6) 19	Crab Meat Cocktail 29	
East Coast Oysters (6) 22	Cocktail Deluxe 31 (Shrimp & Crab Meat)	

SOUPS & THE LIGHTER SIDE

Pasta Fagioli 9	Grilled Chicken Caesar Salad 14 Fresh tossed chopped romaine in a creamy caesar dressing, sprinkled with fresh grated parmesan cheese, topped with grilled chicken & croutons	Sunset Mango Tilapia Salad 16 Fresh fillet 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)
Chef's Selection of the Day 9	Roasted Salmon Ensalate 16 Fresh crisp romaine lettuce with cucumber, tomato, red onion & cashews, topped with fresh roasted fillet of salmon, drizzled with a lemon balsamic dressing, surrounded with fresh sliced oranges (Gluten Free)	Passion Coconut Shrimp Salad 16 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
Cranberry Walnut Salad 13 Mix of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries & crumbles bleu cheese, drizzled with homemade cranberry vinaigrette dressing (Gluten Free) Add Chicken 4 Add Salmon 9		

PASTA SPECIALTIES

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

Ravioli Pistachio 16 Cheese ravioli served in a cream pesto of pistachio sauce Add Chicken 3 Add Shrimp 7	Eggplant Rollatini 16 Thin sliced eggplant, egg batter dipped, rolled & stuffed with ricotta and mozzarella, baked in a homemade marinara sauce, served over penne pasta (Gluten Free & Vegetarian)	Pappardelle Alfredo 14 Wide stripe pasta tossed in a homemade alfredo sauce with a blend of sweet butter, parmesan cheese, cream & cracked black pepper (Vegetarian) Add Chicken 3 Add Shrimp 7
Vodka Rigatoni 14 Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto Add Chicken 3 Add Shrimp 7	Ravioli Bellini 14 Cheese ravioli in a pink blush sauce, topped with spinach & melted mozzarella (Vegetarian)	Lasagna Napoletana 14 Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!
Penne Primavera 14 Penne pasta sauteed with mixes vegetables in garlic & oil with chopped tomatoes (Vegan)	Seafood Cannelloni 21 Pasta sheets, rolled, stuffed with a blend of chopped shrimp, crab meat, Italian herbs & breadcrumbs, served in a brandy cream sauce with a touch of marinara, topped with baby shrimp	



LUNCH ENTRÉE PLATTERS

Add a cup of soup or house salad for \$2.00

Parmigiana Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine	Chicken 16 Veal 18	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	23	Beer Battered Cod Ale battered line caught cod served with steak fries, tarter & cocktail sauce	14
Francese Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine	Chicken 16 Veal 18	Veal Saporito Tender veal sauteed in a champagne cream sauce, topped with asparagus & jumbo lump crabmeat, served over linguine	23	Grilled Fillet of Salmon Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)	16
Marsala Sauteed in a marsala wine sauce with mushrooms, served over linguine	Chicken 16 Veal 18	Scallops Risotto U10 scallops, broiled OR fried, served over a white wine creamy risotto (Gluten Free If Broiled)	21	Island Coconut Shrimp Fresh dipped in a cream of coconut batter, rolled in coconut, served with a sweet & sour sauce for dipping & steak fries	16
Cheddar Bacon Chicken Boneless chicken stuffed with cheddar cheese, wrapped in bacon, served in a white wine sauce with simmered cabbage, sided with the potato of the day	17	Grilled Seasoned Chicken Breast *A Heart Healthy Choice* Served with sauteed spinach (Gluten Free)	15	Golden Fried Shrimp Hand battered, deep fried golden shrimp, served with cocktail sauce & steak fries	16

DINNER PORTION ONLY

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

Shrimp Fra Diavolo U10 shrimp served in a spicy fra diavolo sauce over linguine	38	Linguine Napoli Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil Sub Lobster Tail 70	41	Seafood Carnivale Clams, mussels & shrimp, simmered in your choice of red marinara sauce OR white wine garlic & oil sauce, served over linguine	43
Linguine Carlucci's Sauteed little neck clams, simmered in your choice of red marinara sauce OR white wine garlic sauce, served over linguine	26				

WRAPS, SANDWICHES, CLUBS & BURGERS

Served with steak fries (Wraps served with a side salad; sub steak fries \$2.00)

Capri Wrap Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese	12	BLT Wrap Bacon, cheddar cheese, light mayo, lettuce & tomato	12	Chicken Cutlet Sandwich Breaded chicken cutlet topped with melted sharp provolone cheese & broccoli rabe	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	Chicken Salad Club Fresh made daily chicken salad, hardboiled egg, lettuce, tomato, onion, celery & bacon, layered on fresh sliced white bread	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	All American Angus Burger Juicy angus burger topped with a choice of one: cheese, bacon, bleu cheese or pizza sauce. Served on a brioche bun	13

SHAREABLE OPTIONS

Lobster Mac & Cheese	24
Eggplant Parmigiana	10
Truffle Risotto	18
Truffle Steak Fries	10
Broccoli Rabe	11
Side of Pasta (Vodka, Alfredo, Marinara, Ragu)	10

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