



THE WATERFRONT  
BY CARLUCCI'S

## EASTER WEEKEND MENU

### SALADS

Caesar Salad	14	Traditional House Salad	12
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### APPETIZERS

Crab Meat Bruschetta	29	Charcuterie (Serves Four)	50
Fresh grilled Italian bread, topped with cooked roasted peppers, onions & crabmeat ~ Delicious!		Marinated eggplant, mushrooms & roasted peppers, buffalo mozzarella, parmigiano Reggiano, provolone, feta, prosciutto, capicola, salami, fresh honeycomb, olives, apple slices, grapes & crostini	
Fritto Di Calamari	25	Cocktail Deluxe	31
Fresh battered calamari with rings & tenacles, fried zucchini & carrots, lemon wedges & marinara sauce		Chilled jumbo shrimp & crabmeat, served with cocktail sauce & lemons	
Mozzarella Carrozza	19	Shrimp Cocktail	25
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce		Caprese Salad	
Nonna's Meatballs	19	Imported fresh mozzarella and tomatoes	
Three meatballs in our homemade ragu, topped with ricotta cheese & served with crostini			

## STEAK HOUSE & LOBSTER DISHES

All Served with Chef's Potato of the Day

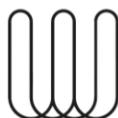
All grilled at your temperature of choice: Rare – cool red center | Medium Rare – warm red center | Medium – warm pink center | Medium Well – slightly pink center | Well Done – little to no pink

Surf & Turf	105	20oz Angus Prime Rib	63
One 7oz lobster tail & your choice of: 8oz Filet Mignon or 15oz Prime Rib <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>		<i>Josh Cellars Cabernet; North Coast, California</i>	
Double Lobster Tail	105	8oz Charbroiled Filet Mignon	69
7oz double lobster tails served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	
Lobster Tail	75	Lamb Chops Alla Griglia	49
7oz single lobster tail served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		Served in an Au Jus demi glaze with mint jelly <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	

## CARLUCCIS CLASSICS

Chicken Parmigiana	37	Vodka Rigatoni (Vegetarian)	31
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta <i>Chianti Classico Cecchi; Tuscany, Italy</i>		Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce <i>Josh Cellars Cabernet; North Coast, California</i>	
Braciola	48	Chicken Francese	36
Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over Paccheri pasta <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>		Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	
Baked Virginia Ham	36	Pappardelle Short Rib	44
Traditional baked Virginia ham, topped with a pineapple sauce <i>Chianti Classico Cecchi; Tuscany, Italy</i>		Pappardelle pasta tossed in a slow-braised, shredded short rib ragu with red wine, aromatic herbs & tomatoes, finished with grated Parmigiano Reggiano <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>	

**\*Take a picture by our "Easter Arch" designed by @overthetopkreationz\*  
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win a FREE Gift Certificate!**



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## EASTER WEEKEND MENU

### SEAFOOD

<p><b>Shrimp Risotto</b> 49 U10 shrimp served over a white wine creamy risotto <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i></p> <p><b>Seafood Cannelloni</b> 47 Pasta sheets rolled &amp; stuffed with a blend of chopped shrimp, crabmeat, Italian herbs &amp; breadcrumbs, served in a brandy cream sauce with a touch of marinara, topped with baby shrimp <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i></p> <p><b>Sea Bass Aqua Pazza</b> 50 Fresh fillet of sea bass sauteed in a white wine garlic sauce with cherry tomatoes &amp; asparagus <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i></p> <p><b>Golden Fried Shrimp</b> 35 Crispy, golden-fried shrimp served with a side of tender sautéed spinach and our chef's daily selection of seasoned potatoes <i>Chateau St. Michelle Reisling; Columbia Valley, Washington</i></p>	<p><b>Maryland Crab Cakes</b> 47 Our famous jumbo lump crab cakes laid on a bed of sauteed spinach &amp; topped with a white wine lemon sauce <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i></p> <p><b>Grilled Fillet of Salmon</b> 38 Fresh fillet of salmon over sauteed spinach &amp; topped with a mustard dill sauce <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i></p> <p><b>Linguine Napoli</b> 47 Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic &amp; extra virgin olive oil <i>Chianti Classico Cecchi; Tuscany, Italy</i></p> <p><b>Shrimp &amp; Salmon Amalfi</b> 51 Jumbo shrimp stuffed with crab meat filling, wrapped with a salmon fillet, baked &amp; topped with a lemon saffron sauce, accompanied with sauteed spinach <i>Chateau St. Michelle Reisling; Columbia Valley, Washington</i></p>
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### FOR A SWEET FINISH!



**Chocolate Thunder** 11  
Creamy chocolate frosting, four layers of moist, densely textured chocolate cake & chocolate rosettes. The richest of chocolate!



**NY Style Cheesecake** 11  
Rich, dense & exploding with vanilla flavor on a graham cracker crust



**Tiramisu** 11  
Espresso & amaretto liqueur. Soaked saviardi biscuits are surrounded with mascarpone filling & highlighted with cocoa & chocolate flakes



**Tartelletta** 11  
Chocolate tartlet filled with white chocolate & strawberry Ganache.



**Homemade Cannoli** 11  
Traditional Italian cannoli shell filled with a creamy filling of blended ricotta cheese & mini chocolate chips



**Peanut Butter Explosion** 11  
A chocolate candy bar bottom topped with peanut butter ganache & a mound of chocolate mousse, coated in ganache & finished with chopped peanuts & peanut butter sauce (GF)



**Bacio Perugina Scuro** 11  
A blend of chocolate & hazelnut silk mousse covered in Perugina dark chocolate. A traditional Italian Valentine's dessert!



**Limoncello Mascarpone** 11  
A rich combination of Sicilian lemon infused sponge cake & Italian mascarpone, topped with European white chocolate curls

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