THE WATERFRONT
BY CARLUCCI'S

THANKSGIVING MENU

SALADS

Caesar Salad 15

Traditional House Salad 13

APPETIZERS

Crab Meat Bruschetta 29
Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crabmeat

Caprese Salad 20
Imported fresh mozzarella and tomatoes

Fritto Di Calamari 25
Fresh battered calamari with rings & tentacles, fried zucchini & carrots, served with lemon wedges & marinara sauce

Shrimp Cocktail 26

Cocktail Deluxe 39
U10 Shrimp & crabmeat over avocado

Charcuterie (Serves Four) 52
Marinated eggplant, mushrooms & roasted peppers, buffalo mozzarella, parmigiano Reggiano, provolone, feta, prosciutto, capicola, salami, fresh honeycomb, olives, apple slices, grapes & crostini

Mozzarella Carrozza 19
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce

Nonna's Meatballs 18
Three meatballs in our homemade ragu, topped with ricotta cheese & served with crostini

HOLIDAY SPECIAL



Traditional Turkey Dinner

Sliced roast turkey breast with stuffing, gravy & cranberry sauce. Includes mashed potatoes, sweet potatoes, green beans, & pumpkin pie for dessert

58

Red: Alfredo Roca Pinot Noir; San Rafael, Argentina
White: Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA



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
One 6oz lobster tail & your choice of:
9oz Filet Mignon or 15oz Prime Rib
Beaulieu Vineyard Cabernet; Napa Valley, California

7/8oz Lobster Tail Single 75 | Double 105
Served with drawn butter and fresh lemon
Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County

15oz Queen Cut Prime Rib 61
Josh Cellars Cabernet; North Coast, California

8oz Charbroiled Filet Mignon 66
Beaulieu Vineyard Cabernet; Napa Valley, California

18oz Delmonico Steak 81
Domaine Bousquet Organic Malbec; Argentina

SEAFOOD

Shrimp Risotto 48
U10 shrimp served over a white wine creamy risotto
Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County

Shrimp & Salmon Amalfi 49
Jumbo shrimp stuffed with crabmeat filling, wrapped with a salmon fillet & baked, accompanied with green beans & topped with lemon saffron sauce
Chateau Ste. Michelle Reisling; Columbia Valley, Washington

Linguine Napoli 46
Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with extra virgin olive oil
Chianti Classico Cecchi; Tuscany, Italy

Maryland Crab Cake 47
Our famous jumbo lump crab cake laid on a bed of green beans & topped with a white wine lemon sauce
Chateau Ste. Michelle Reisling; Columbia Valley, Washington

Seafood Cannelloni 46
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
Alfredo Roca Pinot Noir; San Rafael, Argentina

Grilled Fillet of Salmon 39
Fresh fillet of salmon accompanied with green beans & topped with a mustard dill sauce
Alfredo Roca Pinot Noir; San Rafael, Argentina

See hostesses for special Gift Card Promotion! TODAY ONLY! Buy $100 in Gift Cards & Receive a FREE $40 Gift Certificate!

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CARLUCCIS CLASSICS

Chicken Parmigiana 36
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta
Chianti Classico Cecchi; Tuscany, Italy

Braciola 49
Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over Paccheri pasta
Allegrini Valpolicella; Italy

Chicken Francese 36
Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta
Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA

Lasagna Napoli 32
Pasta sheets layered with ground beef & sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection
Chianti Classico Cecchi; Tuscany, Italy

Pappardelle Short Rib 41
Fresh pappardelle pasta tossed in a rich & velvety short rib ragu, where slow-braised, shredded short rib is simmered into the sauce with red wine, aromatic herbs & tomatoes, finished with a touch of grated Parmigiano Reggiano
Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA

VEGETARIAN

Vodka Rigatoni 32
Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce
Josh Cellars Cabernet; North Coast, California

Pasta Primavera 31
Penne pasta tossed with mixed vegetables in a garlic & oil sauce
Brancott Sauvignon Blanc; Marlborough, New Zealand

KIDS MENU

Ages 10 & Under – Includes Fountain Soda & Ice Cream

Turkey & Stuffing 20
served with mashed potatoes & green beans

Chicken Fingers & French Fries 19

Linguine with Meatball 19

FOR A SWEET FINISH!



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



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



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



Pistachio Tartufo 11
A heart of pistachio cream surrounded by pistachio gelato all rolled in praline hazelnuts & pistachios



Traditional Pumpkin Pie 11
Holiday favorite! Topped with a dollop of whipped cream



Belgian Chocolate Cake 11
Sponge cake topped with Belgian chocolate mousse & finished with chocolate shavings



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)



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

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