



## STARTERS & SHARING

<b>Antipasto</b> <span style="float: right;">For One 18   For Two 26</span> 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)		<b>Bruschetta Mediterranean</b> 16 Toasted artisan bread topped with vibrant mix of cherry tomatoes, Kalamata olives, fresh basil and a sprinkle of Parmesan. Drizzled with extra virgin olive oil	<b>Mozzarella In Corrozza</b> 16 Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce
<b>Crab Meat Bruschetta</b> 26 Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat		<b>Scallops Angelica</b> 25 Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms	<b>Frittura Di Calamari</b> 20 Fresh battered calamari with rings and tentacles, fried zucchini lemon wedges, marinara and cherry pepper aioli sauce or hot and honey style
<b>Caprese Salad</b> 16 Imported fresh buffalo mozzarella & heirloom tomatoes with a balsamic glaze (Gluten Free & Vegetarian)		<b>Meatball Carlucci</b> 15 Three meatballs in our homemade ragu topped with ricotta cheese served with crostini	<b>Sesame Crusted Tuna</b> 20 Sesame crusted ahi tuna over avocado crema, wakame, pickled sweet peppers topped with pickled ginger served with wasabi and soy sauce
		<b>Charred Octopus</b> 25 Charred Octopus, romesco sauce, lentils, diced vegetables charred scallion oil	<b>Whipped Ricotta Honey</b> 18 Whipped ricotta, truffle honey & pistachios on toasted pinsa bread (Vegetarian)

## RAW BAR

<b>Little Necks (6)</b> 16	<b>Jumbo U-10 Shrimp Cocktail (4)</b> 22	<b>Seafood Tower</b> <span style="float: right;">Small 65   Large 95</span>
<b>Top Necks (6)</b> 19	<b>Crab Meat Cocktail</b> 29	Oysters, U10 Shrimp, Top Necks, Seafood Salad
<b>East Coast Oysters (6)</b> 22	<b>Cocktail Deluxe</b> 31 (Shrimp & Crab Meat)	<b>Large (8 of each)   Small (5 of each)</b>
		<b>Prime Tower</b> <span style="float: right;">Large 150</span>
		Oysters, U10 Shrimp, Top Necks, Seafood Salad, Lobster Tails

## SOUPS & THE LIGHTER SIDE

<b>Pasta Fagioli</b> 9	<b>Grilled Chicken Caesar Salad</b> 15 Fresh tossed chopped romaine in a creamy caesar dressing, sprinkled with fresh grated parmesan cheese, topped with grilled chicken & croutons	<b>Wedge Salad</b> 16 Ice burg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing Add Chicken 4   Add Salmon 9   Add Shrimp 7
<b>Chef's Selection of the Day</b> 9	<b>Roasted Salmon Ensalate</b> 17 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)	<b>Passion Coconut Shrimp Salad</b> 15 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
<b>Cranberry Walnut Salad</b> 14 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   Add Shrimp 7		

## PASTA SPECIALTIES

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

<b>Ravioli Pistachio</b> 17 Cheese ravioli served in a cream pesto of pistachio sauce Add Chicken 3   Add Shrimp 7	<b>Eggplant Siciliano</b> 17 Fried eggplant in a blush sauce with ricotta cheese tossed with Casarecce pasta (Vegetarian & Can be made GF ask server)	<b>Pappardelle Alfredo</b> 15 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
<b>Vodka Rigatoni</b> 15 Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto Add Chicken 3   Add Shrimp 7	<b>Seafood Cannelloni</b> 22 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	<b>Lasagna Napoletana</b> 15 Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!

## WRAPS, SANDWICHES, CLUBS & BURGERS

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

<b>Capri Wrap</b> 13 Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese	<b>Prime Rib French Dip</b> 21 Shaved prime rib, slow cooked in Au Jus, topped with melted copper sharp cheese, caramelized onions & a horseradish cream sauce on a toasted French baguette	<b>Chicken Cutlet Sandwich</b> 12 Breaded chicken cutlet topped with melted sharp provolone cheese & broccoli rabe
<b>Chicken Capri Sandwich</b> 13 Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese, served on a hoagie roll	<b>Original Crabby Pirate</b> 13 English muffin topped with Canadian bacon, fresh sliced tomato, baked crab imperial & melted cheddar cheese, broiled to bubbly	<b>Chicken Salad Club</b> 12 Fresh made daily chicken salad, hardboiled egg, lettuce, tomato, onion, celery & bacon, layered on fresh sliced white bread
<b>Carlucci's Club</b> 12 Multi grain toasted bread, layered with grilled chicken, bacon, provolone cheese, baby spinach & roasted peppers		<b>All American Angus Burger</b> 14 Juicy angus burger topped with a choice of one: cheese, bacon, bleu cheese or pizza sauce. Served on a brioche bun

## LUNCH ENTRÉE PLATTERS

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

<b>Parmigiana</b> Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine	Chicken 19   Veal 21	<b>Maryland Crab Cake</b> Our famous jumbo lump crab cake, laid on a bed of sauteed spinach, served with a side of white wine lemon sauce	23	<b>Beer Battered Cod</b> Ale battered line caught cod served with steak fries, tarter & cocktail sauce	16
<b>Francese</b> Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine	Chicken 19   Veal 21	<b>Scallops Risotto</b> U10 scallops, broiled OR fried, served over a white wine creamy risotto topped with fennel (Gluten Free If Broiled)	22	<b>Grilled Fillet of Salmon</b> Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)	18
<b>Marsala</b> Sauteed in a marsala wine sauce with mushrooms, served over linguine	Chicken 19   Veal 21			<b>Island Coconut Shrimp</b> Fresh dipped in a cream of coconut batter, rolled in coconut, served with a sweet & sour sauce for dipping & steak fries	17
<b>Chicken Milanese</b> Breaded, pan seared & butter basted chicken, served with fresh arugula & tomato bruschetta	20			<b>Grilled Seasoned Chicken Breast</b> *A Heart Healthy Choice* Served with sauteed spinach (Gluten Free)	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

<b>Shrimp Fra Diavolo</b> U10 shrimp served in a spicy fra diavolo sauce over linguine	38	<b>Linguine Napoli</b> 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	<b>Seafood Carnivale</b> Clams, mussels & shrimp, simmered in your choice of red marinara sauce OR white wine garlic & oil sauce, served over linguine	43
<b>Linguine Carlucci's</b> Sauteed little neck clams, simmered in your choice of red marinara sauce OR white wine garlic sauce, served over linguine	26				

## STEAKS & CHOPS

Served with potato of the day and soup or house salad. Add \$2.00 for Caesar salad.  
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

<b>6oz Filet Mignon</b>	34
<b>Lamb Chops Alla Griglia</b> Served in an Au Jus demi glaze with mint jelly	39



### 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

Oscar Style	20
Rossini Sauce	6
Melted Gorgonzola	6
Grilled Shrimp (1)	4.5
Homemade Meatball (2)	8
Grilled Italian Sausage	8
U10 Scallops (1)	4.5
4oz Crab Cake	20

\*Vegan Options Available Upon Request\*