



STARTERS

FRESH MOZZARELLA & TOMATO WITH BASIL OIL AND BALSAMIC REDUCTION	13
ITALIAN ANTIPASTI	18
TUNA BITES WITH A WASABI AIOLI SAUCE	13
FRIED CALAMARI WITH MARINARA SAUCE	13
FRIED WHOLE BELLY CLAMS WITH A TARTAR SAUCE AND AIOLI HORSERADISH SAUCE	16
JUMBO LUMP CRAB CAKE WITH MIXED GREENS AND TARTAR SAUCE	14
COCONUT SHRIMP WITH A MANGO PAPAYA SALSA	14
CARLTUN'S FISH TACOS PAN FRIED COD, CORN, BLACK BEANS AND CILANTRO WITH A LIME AIOLI	15

RAW BAR

LITTLE NECK CLAMS (6 PIECES)	12
BLUE POINT OYSTERS	\$3 EACH
JUMBO SHRIMP COCKTAIL (4 PIECES)	18
SEAFOOD TOWER FOR 4 ALASKAN KING CRAB LEGS, SHRIMP, OYSTERS AND CLAMS	125

SOUPS & SALADS

LOBSTER BISQUE SHERRY, LOBSTER STOCK AND MAINE LOBSTER	8
CAPETOLA CHOPPED SALAD ROMAINE, ARUGULA, AVOCADO, ORANGE, TOMATO, GORGONZOLA CHEESE AND HONEY SHERRY VINAIGRETTE	13
CLASSIC CAESAR SALAD	12
BLT WEDGE SALAD BACON, RED ONION, TOMATO, BLUE CHEESE DRESSING	13
BURGUNDY PEAR SALAD MIXED GREENS, BURGUNDY PEAR AND GOAT CHEESE IN A RASPBERRY VINAIGRETTE	13

ADD CHICKEN \$6
ADD SHRIMP \$8
ADD SALMON \$7

ENTREES

ROASTED CHICKEN SERVED WITH SAUTÉED SPINACH, CRISPY POLENTA IN A PORCINI MUSHROOM SAUCE	24
CHICKEN SCARPARELLO CHICKEN, HOT & SWEET SAUSAGE, BELL PEPPERS OVER RIGATONI PASTA	20
WILD MUSHROOM RISOTTO SAUTÉED MUSHROOM OVER RISOTTO	19
RIGATONI BOLOGNESE RIGATONI WITH OUR FAMOUS MEAT SAUCE	18
LINGUINI CON VONGOLE LINGUINI IN A CLAM SAUCE	24
VEAL AGNOLOTTI SERVED WITH A BROWN BUTTER HERB SAUCE	26
HORSERADISH ENCRUSTED SALMON SERVED WITH ROASTED POTATOES, ZUCCHINI LINGUINI IN A LEMON BUTTER SAUCE	25
JUMBO SHRIMP SCAMPI SERVED WITH ZUCCHINI LINGUINI AND RICE PILAF	27
MAINE LOBSTER ROLL FRESH LOBSTER MEAT, CELERY, MAYO AND OLD BAY SPICES SERVED ON A BRIOCHE BUN	25

STEAKS & CHOPS

SERVED WITH THE CHOICE OF TWO SIDES

VEAL CHOP (16OZ)	37
BERKSHIRE NATURAL PORK CHOP	33
BONELESS RIB EYE (12OZ)	36
COWBOY RIB EYE (24OZ)	54
NY STRIP (16OZ)	39
FILET MIGNON (10OZ)	48
RACK OF LAMB	42

SIDES \$7

MASHED POTATOES
SAUTÉED SPINACH
ASPARAGUS
BAKED POTATOES
RICE