



STARTERS

FRESH MOZZARELLA, PLUM TOMATOES & ROASTED PEPPERS NAPOLEON FRESH BASIL VINAIGRETTE	14
TUNA BITES SERVED WITH A WASABI AIOLI SAUCE	17
AMERICAN FRIED CALAMARI WITH ARRABIATA SAUCE	16
COCONUT SHRIMP (3 PIECES) WITH APRICOT HORSE RADISH SAUCE	16
FRESH OYSTERS CASINO ONIONS, RED & GREEN PEPPERS, BACON IN A WHITE WINE SAUCE	15
WHOLE LITTLE NECKS CLAMS OREGANATA WITH CROSTINI	14

RAW BAR

LITTLE NECKS (6 PIECES) COCKTAIL SAUCE & LEMON WEDGE	12
LONG ISLAND OYSTERS COCKTAIL SAUCE & MIGNONETTE	3 EA
WHITE WILD GULF SHRIMP COCKTAIL COCKTAIL SAUCE & LEMON WEDGES	18
SEAFOOD TOWER FOR 4 SHRIMP, LOBSTER, OYSTERS CLAMS & SEAFOOD SALAD	135

SOUPS & SALADS

HOMEMADE SHRIMP & LOBSTER BISQUE WITH SHERRY, COGNAC AND PUFF PASTRY GARNIER	14
HOMEMADE SOUP OF THE DAY	8
CAPETOLA CHOPPED SALAD ROMAINE, ARUGULA, AVOCADO, ORANGE, TOMATO, GORGONZOLA CHEESE WITH A HONEY SHERRY VINAIGRETTE	14
CLASSIC CAESAR SALAD	12
BLT WEDGE SALAD BACON, RED ONION, TOMATO WITH A BLUE CHEESE DRESSING	13
BURGUNDY PEAR SALAD MIXED GREENS, BURGUNDY POACHED PEARS, CANDIED WALNUTS AND GOAT CHEESE WITH A RASPBERRY VINAIGRETTE	14

ADD

CHICKEN	\$7
SHRIMP	\$8
SALMON	\$7

ENTREES

CRESCENT FARM ROASTED DUCKLING SEMI BONELESS WITH IMPORTED ITALIAN CHERRIES	29
STUFFED VEAL CHOP WITH TUSCAN HUNTER SAUCE, PROSCIUTTO MOZZARELLA, SHALLOTS, TOMATOES, MUSHROOMS, WHITE WINE DEMI GLAZE	54
BABY RACK OF LAMB PERSILLE WITH ROSEMARY AU JUS	42
PRIME N.Y SHELL OF BEEF SAUTÉED WITH SHALLOTS, GREEN PEPPERCORNS, COGNAC CREAM DEMI GLAZE & DIJON MUSTARD	44
WHITE WILD GULF SHRIMP SCAMPI FIVE SHRIMP OVER LINGUINE	29
GRILLED FRESH SALMON WITH HONEY DIJON GLAZE	27
CAPETOLA'S PRIME MARINATED GRILLED PORK CHOP GARLIC, BASIL, MUSHROOM, CHERRY PEPPERS, WHITE WINE DEMI GLAZE WITH LINGUINI	38
HERBAL ROASTED BELL & EVANS CHICKEN NATURAL DEMI MASHED POTATOES, VEGETABLE OF THE DAY WITH CRANBERRY SAUCE	25
FRESH FISH OF THE DAY	P.A.
RISOTTO OF THE DAY	P.A.
PASTA OF THE DAY	P.A.

FROM THE GRILL

NATURE VEAL CHOP	49
BERKSHIRE PORK CHOP	38
PRIME AGED RIB EYE STEAK	55
PRIME AGED COWBOY STEAK	85
PRIME AGED NY SHELL STEAK	42
FILET MIGNON (8OZ)	48
PRIME PORTER HOUSE	85

SIDES ALL \$8

SAUTÉED ASPARAGUS
SAUTÉED SPINACH
SAUTÉED BROCCOLI
SIDE OF PASTA
WHITE TRUFFLE MASHED POTATOES
SAUTÉED MUSHROOMS & SHALLOTS

ALL ENTREES ARE SERVED WITH SLICED OVEN ROASTED
POTATO, RICE PILAF OR VEGETABLE OF THE DAY