



Dinner Menu



Starters

Fried Olives 16

Crispy Castelvetro Olives served with creamy Bagna Cauda sauce

Artichoke Petals 14

Breaded Artichoke quarters tossed in Salsa Verde with a Lemon Aioli

Crispy Calamari 20

Tender Calamari lightly fried served with Lemon Aioli & Marinara

Baked Clams 18

Jersey Middle Neck Clams stuffed with Applewood smoked Bacon, Onion, & Peppers in a Lemon Tabasco Butter

Grilled Portuguese Octopus 18

Grilled Octopus marinated in Salsa Verde with roasted Tomato & Fingerling Potato Salad, drizzled in a Paprika Aioli

Meatballs Burrata 18

The best on the Beach! Served with Marinara & fresh Burrata Cheese

Char-Grilled Wings 18

1 lb of Char-grilled Wings tossed with Roasted Long Hots & Caramelized Onions & drizzled with a reduced Balsamic

Bucket of Clams or Mussels 20

Steamed in your choice of Red or White sauce & served with Crostini

Lobster Roll Sliders 28

Fresh picked Lobster Meat served Hot or Cold on a Brioche with Old Bay fries

Pasta

Salsiccia 28

Penne, Homemade Sausage, Broccoli Rabe, White Beans, Roasted Garlic, Leek Butter

Clam Sauce 30

Jersey Little Necks, Chopped Clams, Roasted Garlic, Parsley, White Wine, Squid Ink Linguini

Bolognese 30

Slow Cooked Bolognese with Veal & Pork, Red Wine, Mirepoix, Hand Cut Pappardelle Pasta & topped with creamy Burrata

Zuppa Di Pesce 48

Lobster Tail, Clams, Mussels, Shrimp, & Scallops tossed in Squid Ink Linguini

Shrimp Limone Risotto 34

Wild Shrimp, Asparagus Tips & Roasted Heirloom Tomato served on creamy Risotto

Amatriciana 28

Pancetta, Red Onion, Calabrian Chili, & Marinara tossed with hand cut Paccheri & finished with Basil, Oil, & Burrata

Sides

Truffle Fries 9

Tossed with Truffle shavings, Parmesan, & Truffle Oil

Broccolini 12

Sauteed with Roasted Garlic & Olive Oil

Long Hots 12

Jersey grown Long Hots seasoned with Roasted Garlic

Salads

Beet and Burrata 16

Golden & Red Beets, Burrata, toasted Pistachios, EVOO, & Lemon Zest

Artichoke Caesar 16

Romaine Hearts, marinated Artichokes, Croutons, Garlic Parmesan dressing

Signature 18

Arugula, Romaine, charred Pineapple, Feta, Walnuts, Grape Tomatoes, Cucumber, House Dressing

Arugula 16

Baby Arugula, Red Onion, Grape Tomatoes, Shaved Parmesan, Balsamic Dressing

Add Ons:

Crab Cake 20 Chicken 12 Steak 20 Shrimp 16

Entree

Pork Chop Giambotta 36

Grilled Porterhouse Pork Chop nested in a mélange of Cherry Peppers, Fingerling Potatoes, Roasted Garlic, Mushrooms, & Caramelized Onions

Steak Frites 40

Grilled Hanger Steak marinated in Garlic & Herbs & served with Crispy Truffle Parmesan Fries

Mr. C's Veal Chop 60

Center-Cut 16oz Veal Chop served either Milanese or Parmesan

Milanese Style: Crispy & Fried with a Heirloom Tomato, Arugula, & Burrata Salad

Parmesan Style: Topped with Marinara & Burrata, served with Pappardelle Bolognese

Grouper and Shrimp 38

Floridian Grouper & Wild Shrimp sauteed with Heirloom Tomato, Summer Squash, Basil, & finished with White Wine

Grilled Salmon 38

Grilled Farroe Island Salmon marinated in Garlic & Herb & finished with a Kalamata Tapenade

Sunset Keys Crab Cakes 44

Oven Roasted Jumbo Crab Cakes served with homemade Remoulade Sauce

Diver Scallops 46

True Diver Pan Seared Scallops topped with Bacon Jam over creamy Risotto

Roasted Branzino 46

Whole Branzino in our Italian Salsa Verde & Grilled Lemon Marinade

Side of Pasta 14 Sized for the Table

Penne tossed with your choice of Garlic & Oil or Marinara

Side of Pasta Bolognese or Amatriciana 17

Risotto Cacio e Pepe 12

Creamy Risotto, Fresh Cracked Black Pepper & Parmesan

Roasted Summer Squash 12

Seasonal Squash Roasted with Garlic & Fresh Herbs