

# CARMEN'S

## STARTERS

CRAB STUFFED PORTABELLA CAP ~ 8  
jumbo lump crab, portabella mushroom,  
roasted tomato coulis, pesto, aged provolone

ROASTED TOMATO & BLACK GARLIC BRUCHETTA ~ 7  
oven roasted tomato, red onion, roasted peppers,  
black garlic, olive oil, crumbled goat cheese

CRISPY FRIED CALAMARI ~ 9  
fresh calamari rings and tentacles,  
cherry peppers, chipotle aioli, fresh herbs

VEGETABLE SPRING ROLLS ~ 7  
julienne garden vegetables, teriyaki cream cheese,  
crisp wonton wrapper, sweet chili sauce, wasabi coulis

PAN SEARED CRAB CAKES ~ 12  
maryland style crab cakes,  
chipotle aioli, fresh herbs

CARMEN'S SHRIMP COCKTAIL ~ 10  
jumbo shrimp, zesty cocktail sauce,  
fresh horseradish, lime

CLASSIC BEEF CARPACCIO ~ 8  
seared beef tenderloin, garlic crostini,  
horseradish sauce, fresh cracked pepper

BLACKENED AHI TUNA ~ 9  
diced ahi tuna, cajun spices,  
ginger-soy glaze, wasabi sauce

## SOUPS

ROASTED TOMATO AND RED PEPPER CRAB BISQUE ~ 7  
creamy crab veloute, roasted red peppers, sherry cream, creme fraiche

SOUP OF THE DAY ~ 7  
chef's selection of fresh seasonal ingredients

CARAMELIZED ONION & MUSHROOM AU GRATIN ~ 6  
spanish onions, portabella mushrooms, roasted beef stock, garlic crostini, gruyère cheese

## SALADS

MISTO SALAD ~ 8  
baby greens, dried cranberries, candied walnuts, bleu cheese, carmen's orange cognac vinaigrette

CARMEN'S CAESAR SALAD ~ 8  
baby romaine, shaved onion, garlic crostini, kalamata olives, shaved parmesan, carmen's caesar dressing

WEDGE SALAD ~ 7  
iceberg wedge, buttermilk blue cheese dressing, tomato, onion, bacon

BABY SPINACH SALAD ~ 7  
baby spinach, button mushrooms, red onion, sweet carrots, applewood smoked bacon, balsamic vinaigrette

## ENTRÉES

12OZ ANGUS ELITE STRIP STEAK ~ 35

roasted garlic-green peppercorn beurre blanc, herbed pommes frites, madeira reduction

CHAR GRILLED KARABUTO PORK CHOP ~ 26

flambeed peaches, red onion, port wine bordelaise, garlic and herb mashed potatoes

CHAR GRILLED 8OZ FILET MIGNON ~ 35

roasted portabella mushroom, maytag bleu cheese, glace de viande, garlic and herb mashed potatoes

CHICKEN BRUCHETTA ~ 23

cherry tomato bruchetta, aged provolone, basil oil, balsamic reduction, parmesan risotto

ASIAN BBQ HALF DUCKLING ~ 25

dijon-napa slaw, sesame-pineapple glaze, wasabi coulis, teriyaki demi glaze

## SEAFOOD SELECTIONS

GRILLED SCOTTISH SALMON ~ 24

chipotle-lime vinaigrette, balsamic reduction, sweet tomato jam, jalapeno marmalade

SPICE BLACKENED SCALLOPS ~ 26 half portion ~ 14

roasted cherry pepper-mango chutney, sautéed rice noodles, fresh vegetables, thai chili fumet

BLACK BASS TAPENADE ~ 26

three olive tapenade, scampi butter, red pepper coulis, fresh herbs, lemon

BROILED TWIN LOBSTER TAILS ~ 38

garlic, herbs, parmesan risotto, lemon drawn butter

SESAME STRIPED AHI TUNA STEAK ~ 28

white and black sesame seeds, tempura fried rice cake, seaweed salad, thai-chili glaze, balsamic reduction

SHRIMP & SCALLOP MILANESE ~ 26 half portion ~ 15

sea scallops, jumbo shrimp, rendered pancetta, saffron risotto, white wine tomato broth, parmesan crisps

## PASTA SELECTIONS

VEGETARIAN PAPERDELLE PASTA ~ 20 half portion ~ 11 add chicken ~ 5 add shrimp ~ 7  
oven dried tomatoes, asparagus tips, red onion, garlic, roasted peppers, pesto, shaved parmesan

CORAL REEF LINGUINI ~ 22 half portion ~ 12

littleneck clams, mussels, shrimp, scallops, red onion, roma tomato, fresh herbs, rich white wine-garlic sauce

ROCK SHRIMP RISOTTO ~ 22 half portion ~ 12

rock shrimp, snow peas, roasted peppers, diced tomato, arborio rice, parmesan cheese

## SIDES

LOBSTER MASHED POTATOES ~ 9

lobster meat, roasted lobster cream

GRILLED ASPARAGUS ~ 5

herb butter, crispy fried prosciutto

BAKED POTATO ~ 4

SPINACH AGLIO OLIO ~ 4