



Starters & Sharing

ANTIPASTO

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)
~ Award Winning Favorite! ~
For One 18 · For Two 26

CLAMS CASINO

Broiled whole top neck clams, stuffed with bacon, roasted peppers, onions & breadcrumbs
17

MINI MARYLAND CRAB CAKES

Our famous jumbo lump crabmeat cakes, pan seared, served over a bed of sauteed spinach in a lemon saffron sauce
26

MEAT & CHEESE BOARD

Parmigiana Reggiano flakes, provolone & feta cheese, burrata, capicola, prosciutto di Parma, Genoa salami, walnuts, pistachios, cashews, imported honey, figs, grapes & bruschetta bread (Serves 4)
35

MOZZARELLA IN CORROZZA

Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce
16

WHIPPED RICOTTA HONEY

Whipped ricotta, truffle honey, and pistachios on toasted pinsa bread (Vegetarian)
18

FRITTO DI CALAMARI

Fresh battered, served with lemon wedges & marinara sauce Or Hot and Honey Style
19

CRAB MEAT BRUSCHETTA

Grilled Italian bread, topped with roasted peppers, onions, mayo & jumbo lump crab meat
26

CAPRESE SALAD

Imported fresh buffalo mozzarella & heirloom, tomatoes with a balsamic glaze (Gluten Free & Vegetarian)
16

SCALLOPS ANGELICA

Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms
25

Raw Bar (Gluten Free)

LITTLE NECKS (6) 16

TOP NECKS (6) 19

EAST COAST OYSTERS (6) 22

JUMBO U10 SHRIMP COCKTAIL (4) 22

CRAB MEAT COCKTAIL 29

SHRIMP & CRAB MEAT

COCKTAIL DELUXE 31

SEAFOOD TOWER

Oysters, U10 Shrimp, Top Necks, Little Necks

Large (8 of each) 89

Small (5 of each) 54

Soups & Greens

PASTA FAGIOLI 9

CHEFS SELECTION OF THE DAY 9

BLACKENED PEAR SALAD

Mix of romaine & spring mix salad, tossed with caramelized red onions, crushed tortilla chips & finished with a pear dressing
21

Add Blackened Chicken 9 · Add Blackened Salmon 12

ROASTED SALMON ENSALATE

Fresh crisp romaine lettuce with cucumber, tomato, red onion & cashews topped with fresh roasted filet of salmon, drizzled with a lemon balsamic dressing, surrounded with fresh sliced of oranges (Gluten Free)
30

CRANBERRY WALNUT SALAD

Mix of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries, crumbled bleu cheese, drizzled with a homemade cranberry vinaigrette dressing (Gluten Free)
21

Add Chicken 8 · Add Shrimp 9 · Add Salmon 11

Carlucci's Favorites

Served with soup or house salad. Add \$3.00 Caesar
Sub whole wheat pasta \$4.00. Sub gluten free pasta \$5.00

PARMIGIANA

Topped with homemade tomato sauce & melted mozzarella cheese, served with pasta
Chicken 31 · Veal 34

LINGUINI NAPOLI

Linguini pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil
41

Sub Lobster Tail 70

VODKA RIGATONI

Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto
26

Add Chicken 5 · Add Shrimp 9

SEAFOOD CANNELONI

Pasta sheets, rolled, stuffed with a blend of chopped shrimp, crab meat, Italian herbs & bread-crumbs, served in a brandy cream sauce, with a touch of marinara, topped with baby shrimp
41

CHICKEN FRANCESE

Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine
31

Add Shrimp 9

BRACIOLA

Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in homemade tomato sauce, served over rigatoni
43

SEAFOOD CARNEVALE

Clams, mussels & shrimp, simmered in your choice of red marinara OR white wine garlic & oil, served over linguine
43

CRAB CAKE

Our famous jumbo lump crab cake, laid on a bed of sauteed spinach served with a side of white wine lemon sauce
42



Mix of Land & Seafood

Served with soup or house salad. Add \$3.00 Caesar
Sub whole wheat pasta \$4.00. Sub gluten free pasta \$5.00

VEAL SAPORITO

Tender veal sauteed in a champagne cream sauce topped with asparagus & jumbo lump crabmeat, served over linguine
41

SEABASS LIVORNESE

Chilean sea bass sauteed with fresh tomatoes, clams, mussels, & shrimp in a red garlic olive oil sauce served over linguine
49

SHRIMP AND SALMON ALMAFI

Jumbo shrimp, stuffed with crabmeat filling, wrapped with a salmon filet, baked, accompanied with sauteed broccoli topped with a lemon saffron sauce
43

BEER BATTERED COD

Ale battered line caught cod, steak fries, tarter & cocktail sauce
29

SCALLOPS RISOTTO

U10 Scallops broiled or fried served over a white wine creamy risotto (Gluten Free If Broiled)
44

BRANZINO

Fresh Branzino filet butterflied broiled, accompanied with spinach sauteed with a white wine garlic & extra virgin olive oil sauce
49

Italian Craving

Served with soup or house salad. Add \$3.00 Caesar
Sub whole wheat pasta \$4.00. Sub gluten free pasta \$5.00

PACCHERI FILET

Paccheri pasta, sauteed with mushrooms & filet mignon tips in a mushroom cream sauce, topped with imported smoked mozzarella from Latteria Sorrentina
35

GNOCCHI PISTACHIO

Homemade gnocchi in a pistachio pesto sauce, topped with an Imported Italian Burrata cheese
30

EGGPLANT ROLLATINI

Thin sliced eggplant, egg batter dipped rolled, stuffed with ricotta & mozzarella, baked in a home-made marinara sauce, served over penne pasta (Gluten Free & Vegetarian)
27

CASARECCE CACIO E PEPE

Casarecce pasta, Pecorino, pepper, ricotta (Vegetarian)
27

ORECCHIETTA FOGGIA

Grandmother's traditional dish, Orecchietta pasta tossed with sweet sausage in a creamy broccoli rabe, garlic & oil sauce
31

LASAGNA NAPOLETANA

Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!
28

Carlucci's Light Specialties

Served with soup or house salad. Add \$3.00 Caesar
Sub whole wheat pasta \$4.00. Sub gluten free pasta \$5.00

PASTA PRIMAVERA

Penne pasta sauteed with mixed vegetables in garlic & oil with chopped tomatoes (Vegan)
26

DORADE

Pan seared whole fish broiled, sauteed lemon butter sauce with capers served on a bed of grilled zucchini
38

CHILEAN SEA BASS AQUA PAZZA

Fresh filet of sea bass sauteed in a white wine garlic sauce with asparagus and cherry tomatoes (Gluten Free)
42

SCALLOPS PESCATORE

Sauteed scallops with garlic, chopped tomatoes, mushrooms & broccoli in a white wine sauce over linguine
41

GRILLED FILET OF SALMON

Fresh wild Scottish salmon over spinach topped with mustard dill sauce (Gluten Free)
34

Steaks, Chops & Turf

Served with potato of the day and soup or house salad. Add \$3.00 Caesar
All Grilled at Your Temperature: **RARE** - Cool Red Center · **MEDIUM RARE** - Warm Red Center · **MEDIUM** - Warm Pink Center · **MEDIUM WELL** - Slightly Pink Center · **WELL** - Little to No Pink

- 20 OZ ANGUS PRIME RIB 45
- 9 OZ FILET MIGNON 49
- 12 OZ NY SIRLOIN STRIP 41
- 18 OZ DELMONICO RIBEYE 79
- 2LB TOMAHAWK RIB STEAK 105
(Serves 2)
- 7/8 OZ SINGLE LOBSTER TAIL 60
- 7/8 OZ TWIN LOBSTER TAILS 90

LAMB CHOPS ALLA GIRGLIA
Served in an au jus demi glaze (Mint jelly upon request)
36

SURF & TURF
Choice of filet mignon or prime rib, served with a single lobster tail
90



Sharable Additions

- LOBSTER MAC & CHEESE 24
- EGGPLANT PARMIGIANA 10
- TRUFFLE RISOTTO 18
- TRUFFLE STEAK FRIES 10
- BROCCOLI RABE 11
- SIDE OF PASTA 10
(Vodka, Alfredo, Marinara, Ragu)

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
- CRABMEAT 20



Have an event? Book with us here at Carlucci's Waterfront!

START PLANNING TODAY!

Speak with one of our Banquet
Coordinators for more information!

WEDDINGS

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