

Camille's

HAPPY NEW YEAR!

Antipasto

Oysters Rockefeller or ½ Shell

Traditional raw on the ½ or baked with spinach, Pernod and bechamel

19

Fried Calamari

Point Judith fried squid, banana peppers, champagne butter, fresh mint

19

Shrimp Santiago

Prosciutto di Parma wrapped gulf shrimp, Sambuca flambé, baby spinach and pignoli

24

Shrimp Cocktail

Jumbo gulf shrimp, lemon and cocktail sauce

19

Salumi e Formaggi Plate

Chef's selection imported cheeses and meats

27

Arancini di Riso

Pan fried rice balls stuffed with mushroom ragu and parmigiana over marsala pomodoro

16

Insalata

Classico

12

Caesar

14

Caprese

16

Entrees

Grilled Filet Mignon

Aged Filet Mignon, whipped potatoes, Barolo wine sauce, Great Hill Farms blue cheese

59

Grilled Faroe Island Salmon

Lump blue crab, poached asparagus, whipped potatoes, champagne garlic cream

52

Swordfish & Shrimp Puttanesca

Garlicky spinach, whipped potatoes, zesty puttanesca sauce

45

Chicken or Veal Marsala

Sautéed chicken or veal, mushrooms, Marsala wine demi-glace, whipped potatoes, vegetable

26/31

Seared Sea Scallops Saltimbocca

Prosciutto di Parma, sauteed spinach, whipped potatoes

46

Veal Parmigiano

Veal cutlet, house gravy, Mozzarella and Romano, penne pasta

32

Lobster Scampi or Fra Diavolo

Fresh lobster tossed with linguine in garlic butter sauce or spicy red sauce

50

Shrimp Scampi or Fra Diavolo

Gulf shrimp tossed with linguine in garlic butter sauce or spicy red sauce

36

Sole Francese

Light egg batter, lemon butter sauce, whipped potatoes, vegetable

32

Lobster Casserole

Whole 1 ½ lb. lobster, shrimp, scallops, jumbo lump blue crab, and buttery crumbs, mashed potato, vegetable

74

Agro Dolce Pork Chops

Grilled pork chops, vinegar peppers, piquillo peppers, garlic butter sauce,
mashed potato, vegetable