

HAPPY VALENTINE'S DAY

Appetizers

Pan Seared Jumbo Lump Crab Cakes

Baby greens, Jalapeño aioli

21

Classical Pan Fried Calamari

Tossed with sliced banana peppers, Champagne garlic butter and fresh mint

19

Colossal Shrimp Cocktail

Cocktail sauce, fresh lemon, prepared horseradish

19

Shrimp Santiago

Wrapped in Prosciutto di Parma with a Sambuca flambé,
garnished with baby spinach and caramelized pignoli nuts

25

Camille's Salumi e Formaggi Plate

Chef Orellana's daily selection of cheeses, meats, and accompaniments

27

Stuffed Portobello Mushroom

Sweet Italian sausage and house made breadcrumb stuffing,
Baked in the oven with Bel Paese cheese

16

Fresh Local Oysters

½ shell or Rockefeller style

19

Insalata

Classico

11

Caesar

14

Strawberry Fields

14

Entrees

Grilled Filet Mignon

With Parmigian whipped potatoes, Barolo wine sauce, Great Hill Farms Blue Cheese,
crispy Vidalia onion

59

Veal Osso Buco

Slow braised veal shank, creamy polenta

45

Lobster Ravioli di Amore

Heart shaped lobster ravioli, shallot-tarragon cream, fresh lobster, sautéed spinach

45

Pan Roasted Halibut

Fresh halibut, lobster and English pea risotto, pomegranate-port wine reduction

52

Scallops Saltimbocca

Seared sea scallops, Prosciutto di Parma, sage demiglace

38

Chicken or Veal Marsala

Sautéed with mushrooms and Marsala wine demi glace, served with penne

27 / 31

Sesame Crusted Faroe Island Salmon

Black risotto, Green Beans Almondine, ginger-soy glaze

40

Provimi Veal Parmigiano

House gravy, mozzarella and Romano cheeses served with penne

31

Agro Dolce Pork Chops

Grilled pork chops, vinegar peppers, piquillo peppers, champagne garlic butter sauce

30

Jumbo Shrimp Scampi or Fra Diavolo

Over linguine

36

Filet of Yellowtail Sole and Gulf Shrimp Francese

Light egg batter, lemon butter sauce

39

Baked Lobster Casserole

1 ½ lb Lobster, shrimp, scallops, jumbo lump crab, sherried garlic butter, seasoned crumbs

75