

# Camille's

**HAPPY NEW YEAR!**

## **Antipasto**

### **Oysters Rockefeller or ½ Shell**

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

20

### **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

25

### **Shrimp Cocktail**

Jumbo gulf shrimp, lemon and cocktail sauce

21

### **Salumi e Formaggi Plate**

Chef's selection imported cheeses and meats

32

### **Arancini di Riso**

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

16

## **Insalata**

**Classico**

13

**Caesar**

18

**Caprese**

16

## **Entrees**

### **Grilled Filet Mignon**

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

62

### **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

29/34

### **Seared Sea Scallops Saltimbocca**

Prosciutto di Parma, sauteed spinach, whipped potatoes

46

### **Veal Parmigiano**

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

34

### **Lobster Scampi or Fra Diavolo**

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

58

### **Shrimp Scampi or Fra Diavolo**

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

38

### **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

76

### **Agro Dolce Pork Chops**

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

32