

HAPPY VALENTINE'S DAY

Appetizers

Pan Seared Jumbo Lump Crab Cakes

Baby greens, Jalapeño aioli

24

Classical Pan Fried Calamari

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

20

Colossal Shrimp Cocktail

Cocktail sauce, fresh lemon, prepared horseradish

22

Shrimp Santiago

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

28

Camille's Salumi e Formaggi Plate

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

32

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

12

Caesar

18

Strawberry Fields

16

Entrees

Grilled Filet Mignon

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

62

Veal Osso Buco

Slow braised veal shank, creamy polenta

46

Lobster Ravioli di Amore

Heart shaped lobster ravioli, dill cream, fresh lobster, grape tomatoes, baby arugula

45

Pan Roasted Halibut

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

54

Scallops Saltimbocca

Seared sea scallops, Prosciutto di Parma, sage demiglace

40

Chicken or Veal Marsala

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

28 / 34

Oven Roasted Faroe Island Salmon

Tuscan sundried tomato/olive cream

42

Provimi Veal Parmigiano

House gravy, mozzarella and Romano cheeses served with penne

34

Agro Dolce Pork Chops

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

32

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