

Camille's

HAPPY MOTHER'S DAY!

Appetizers

Long Stem Artichokes "Alla Mamma"

Lightly egg battered finished with Champagne garlic butter, hot peppers and Pecorino
22

Classical Pan Fried Calamari

Tossed with sliced banana peppers, Champagne garlic butter and fresh mint
19

Shrimp Santiago

Wrapped in Prosciutto di Parma with a Sambuca flambé, garnished with
Baby spinach and caramelized pignoli nuts
25

Camille's Bruschetta

Tuscan Ciabatta, fresh marinated tomatoes, Prosciutto di Parma and Stracciatella cheese
19

Arancini di Riso

Pan fried rice balls stuffed with short rib ragu and Fontina, served in a pool of
Roasted pepper and tomato remoulade
19

Duxbury Oysters

On the ½ shell or Rockefeller style
19

Insalata

Classico

11

Caesar

17

Entrees

Grilled Filet Mignon

With Parmigiano whipped potatoes, asparagus, Barolo wine reduction sauce
and crispy Vidalia onion strings
59

Grilled Prime Rib Eye "Alla Mama"

Over roasted fingerling potatoes and vegetables and topped with portobello mushrooms and
garlic butter sauce
59

Herb Crusted Bronzino Filets

Over sautéed rabe, Guanciale, butter beans and jumbo Gulf shrimp finished with Parmigiano
51

Chicken or Veal Marsala

Sautéed with mushrooms and Marsala wine demi glace, served with pasta
29/ 35

Herb Seared Faroe Island Salmon

Over whipped potatoes and asparagus topped with lobster meat and
Saffron garlic cream
47

Chicken or Veal Parmigiano

Topped with house gravy, mozzarella cheese and Romano served with pasta
29/35

Pan Seared Jumbo Sea Scallops

Over a Porcini and wild mushroom risotto finished with Parmigiano Reggiano and truffle essence
59

Rigatoni alla Norma

Fresh rigatoni pasta, roasted eggplant, caramelized onions and fresh tomato basil sauce
Garnished with a dollop of whipped ricotta and pecorino
28

Jumbo Shrimp Scampi or Fra Diavolo

Served over pasta
37

Filet of Sole and Gulf Shrimp Francese

Lightly egg battered and finished with a lemon butter sauce served with whipped
potatoes/vegetables
42

Camille's Famous Baked Stuffed Lobster Casserole

Fresh 1 ½ lb. lobster, gulf shrimp, scallops and Snow Crab baked
with seafood crumbs, butter and wine

