

Café Amalfi

STARTERS & SOUPS

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|---|------------------|
| Seasonal Dips | 12 |
| Fresh Seasonal Vegetables, Seasonal Hummus, Olive Tapenade, Crisp Flatbread | |
| Souvlaki Style Chicken Wings | 13 |
| Garlic Lemon Sauce, Tzatziki | |
| Prosciutto Flatbread | 12 |
| Caramelized Onion, Arugula, Prosciutto, Parmesan | |
| Shrimp Cocktail | 15 |
| Poached Jumbo Shrimp, Spiced Cocktail Sauce, Mediterranean Salad | |
| Fried Green Tomatoes | 13 |
| Cornmeal Dusted Tomatoes, Roasted Red Pepper Sauce, Greens | |
| Crab Cakes | 16 |
| Spiced Remoulade, Arugula Parmesan Salad | |
| Prosciutto Wrapped Scallops | 15 |
| Herb Polenta cake, Smoked Sundried Tomato Puree, Goat Cheese | |
| Seasonal Soup | Cup 8.50 Bowl 10 |
| Seasonally Inspired, Freshly Prepared | |
| *Fresh Seafood Chowder | Cup 8.50 Bowl 10 |
| Jack Cheese, Smoky Bacon, Scallions | |

SANDWICHES

| | |
|---|----|
| Caesar Salad | 10 |
| Romaine Hearts, Torn Croutons, Parmesan | |
| *Add Chicken—4 Add Shrimp—7 | |
| Wedge Salad | 12 |
| Baby iceberg, Feta, Crisp Bacon, Heirloom Tomato, Pickled Onions, Kalamata Olives, Cucumber | |
| *Add Chicken—4 Add Shrimp—7 | |
| Amalfi Salad | 13 |
| Mixed Local greens, Mandarin oranges, Sweet yellow peppers, Toasted Pine nuts, Heirloom Tomato, Goat cheese | |
| *Add Chicken—4 Add Shrimp—7 | |
| Crab Cake BLT* | 15 |
| Lump crab cake, Smokey Bacon, Lettuce, Tomato, Remoulade, Sourdough | |
| *Steakhouse Burger | 15 |
| Brioche Bun, Lettuce, Tomato, Caramelized onions and Mushrooms, Bacon | |
| Turkey Club | 14 |
| Whole Grain, Bacon, Baby Swiss, Pesto Mayo, Lettuce, Tomato | |

PASTAS

| | | |
|---|---|---|
| Seafood Linguini 28 | Vegetable Primavera 21 | Smoked Gouda & Bacon Mac & Cheese 17 |
| Scallops, Shrimp, mussels in a Chardonnay cream Sauce over Linguini | Seasonal Vegetables, Garganelli, House made Marinara, Shaved Parmesan | Cavatappi Pasta, Bacon, Buttery Bread Crumbs |
| | *Add Shrimp—7 | *Add Shrimp—7 |
| | *Add Scallops—9 | *Add Scallops—9 |

ENTREES

All Entrees Served with Two Sides

| | | | |
|--|--------------|-------------------------------------|----|
| Crab Stuffed Flounder | 28 | 7 oz. Grilled Filet | 40 |
| Charred Lemon Burre Blanc | | Caramelized onion Demi-Glace | |
| Herb Roasted Half Chicken | 26 | Garlic Marinated Flank Steak | 30 |
| Rosemary pan Gravy | | Housemade Mint Chimichurri | |
| Seared Sea Scallops | 33 | *Seared Salmon | 29 |
| Brown-Butter Caper Sauce | | Warm Olive salad | |
| *Catch of the Day | Market Price | | |
| Served Blackened, Grilled or Seared Heirloom Tomato Confit | | | |
| 8 oz Bone in Pork Chop | 29 | | |
| Blood Orange Reduction | | | |
| Lentil "Meatloaf" | 20 | | |
| Plant Based Meatloaf, Harissa Ketchup | | | |

SIDES

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|------------------------|----------------------|
| Seasonal Vegetables | Wilted Spinach |
| Seasonal Starch | Brown Butter Carrots |
| Garlic Mashed Potatoes | French Fries |
| Parmesan Risotto | Housemade Chips |
| Lemon Herb Orzo | Fresh Fruit |
| Sautéed Haricot Verts | |

Please note: An automatic 19% gratuity will be added to parties of six (6) or more.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.