

Café Amalfi

STARTERS & SOUPS

Seasonal Dips	11
Fresh Seasonal Vegetables, Seasonal Hummus, Olive Tapenade, Crisp Flatbread	
Souvlaki Style Chicken Wings	12
Garlic Lemon Sauce, Tzatziki	
Prosciutto Flatbread	12
Caramelized Onion, Arugula, Prosciutto, Parmesan	
Shrimp Cocktail	11
Poached Jumbo Shrimp, Spiced Cocktail Sauce, Mediterranean Salad	
Fried Green Tomatoes	12
Cornmeal Dusted Tomatoes, Roasted Red Pepper Sauce, Greens	
Crab Cakes	14
Spiced Remoulade, Arugula Parmesan Salad	
Prosciutto Wrapped Scallops	15
Herb Polenta cake, Smoked Sundried Tomato Puree, Goat Cheese	
Seasonal Soup	Cup \$4 Bowl \$8
Seasonally Inspired, Freshly Prepared	
*Fresh Seafood Chowder	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*	12
Lump crab cake, Smokey Bacon, Lettuce, Tomato, Remoulade, Sourdough	
*Steakhouse Burger	15
Brioche Bun, Lettuce, Tomato, Caramelized onions and Mushrooms, Bacon	
Turkey Club	13
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	26	7 oz. Grilled Filet	33
Charred Lemon Burre Blanc		Caramelized onion Demi-Glace	
Herb Roasted Half Chicken	25	Garlic Marinated Flank Steak	30
Rosemary pan Gravy		Housemade Mint Chimichurri	
Seared Sea Scallops	30	*Seared Salmon	24
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

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.