

DINNER

IN THE SHELL

(Please ask your server what the oyster of the day is!)

BAKED CLAMS*

6 Medium Neck Clams, Cooked & Shucked, Mixed with Herbs, Parmesan and Citrus Butter, Served on Its Half Shell with Lemon | 18

GRILLED OYSTERS* (by the 1/2 dozen) *GF*

Finished with Parmesan, Lemon, Herbs, and Olive Oil | 34

OYSTERS* (singles) *DF, GF*

Served with Mignonette, Cocktail Sauce and Cracker | 4.5

SHRIMP COCKTAIL* *GF*

4 pcs, Served with Cocktail Sauce, Horseradish, Lemon | 16
Add on Shrimp | +4

SIXTEEN BRICKS BREAD SERVICE

With Salted Butter, Olive Oil, Zaatar | 6

CHILLI AND GARLIC PRAWNS* *GF*

Five Seared Shrimp and Finished in Simmering Chilli and Garlic Sauce | 23

HUMMUS PLATE *DF, V*

Celery, Carrots, Cucumber, Grilled House Bread, Olives and Olive Oil | 14

BALSAMIC BRUSSEL SPROUTS* *GF*

Flash-fried, Bacon, Balsamic Vinegarette | 14

ARANCINI*

Three Parmesan Risotto Balls, Fresh Mozzarella, Prosciutto and Basil, Served with House Pomodoro, Finished with Peppercorn Ranch and Olive Oil | 17 Add Ball | +5

CALIFORNIA FLAT BREAD *Veg*

Grilled House-made Dough, Cali Plum Tomato, Fresh Mozzarella and Fontina Cheese, Finished with Olive Oil, Basil and Zaatar | 16 GF Crust Available | +3

BLISTERED SHISHITO PEPPERS *GF, Veg*

Lemon, Squid Ink Aioli | 16

AHI TUNA TATAKI* *DF, GF*

Seasoned and Lightly Seared, Sliced to Finish with Ponzu, Served with Plantain Chips | 23

DIETARY NOTICE

DF Dairy Free • *GF* Gluten Free (or can be made GF)
V Vegan • *Veg* Vegetarian

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

MAINS

8OZ FILET MIGNON* *GF*

Center Cut, Chargrilled, Garlic Mashed Potatoes, Served with Your Choice of Asparagus, Green Beans, or Sauteed Spinach | 65

12OZ PRIME NY STRIP* *GF*

Chargrilled, Garlic Mashed Potatoes, Served with Your Choice of Asparagus, Green Beans, or Sauteed Spinach | 65

BRANZINO* *GF*

Chargrilled, Parsley and Shallot Butter Risotto, Roasted Tomato Tapenade | 41

SALMON*

Seared, Sweet Onion and Roasted Red Pepper Cous Cous, Asparagus Tips, Served with Lemon Cream Sauce | 38

CHICKEN CASSOULET* *GF*

Airline Chicken Seared in Butter, Served with Sausage and White Bean Stew in a Casserole Dish | 29

THE BURGER*

Two 3oz. Patties, Pickle, Lettuce, Thousand Island, American Cheese, Served with Fries or Veggies | 19
Gluten Free Buns Available | +3

32 OZ PORTERHOUSE* *GF*

Sliced to Share, Served with your choice of two sides | 109

SALADS & SOUP

CSK HOUSE* *GF, Veg*

Caruso's Creamy Italian, Tomato, Kalamata, Parmesan | 12

CAESAR*

Parmesan, Crouton, Lemon | 13

ABC *GF*

Apple, Bacon, Cheddar, Peppercorn Ranch | 13

ARUGALA SALAD *GF*

Parmesan Citronette, Blue Cheese, Cucumber, Toasted Almonds | 13

Add Chicken | 10 or Add Salmon | 17

TOMATO BASIL BISQUE *GF, Veg*

Roasted Tomato, Sherry, Cream, Basil | 7

SCAMPI*

Caruso's Fettuccini, Prosciutto, Green Peas, Herbs, White Wine Cream Sauce, Parmesan, Citrus Butter with Chicken | 23 with Shrimp | 29 with Both | 31

ARAGOSTA*

Caruso's Fettuccini, Lobster, Shrimp, Bay Scallops, Roasted Tomato Cream Sauce (blush), Parmesan, Mild Spice | 35

ROASTED RATATOULLIE PASTA *Veg*

Rigatoni, Eggplant, Squash, Tomato, Shishito Pepper, Sherry Wine, Red Sauce | 25

Gluten Free Noodles Available | +4

PASTA

CACCIO E PEPE RISOTTO *GF, Veg*

Parmesan and Pecorino Cream Sauce, Seared Peppercorn, Finished with Butter | 14

GARLIC MASHED POTATOES *GF, Veg*

Boiled Garlic, Cream, Butter | 10

PARMESAN FRIES *Veg*

Herbs, Ketchup | 9

GRILLED ASPARAGUS *DF, GF, V*

Finished with Gremolata | 12

SAUTEED GREEN BEANS *GF, Veg*

(Haricot Vert)

Caramelized Shallot, Hazelnut, Citrus Butter | 11

SAUTEED SPINACH *DF, GF, V*

Roasted Garlic and Tomato, Olive Oil | 9

SHARABLE SIDES



CIN

OH

DINNER

