



LUNCH

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

TO START

SIXTEEN BRICKS BREAD SERVICE

With Salted Butter, Olive Oil, Zaatar | 6

HUMMUS PLATE DF, V

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

BALSAMIC BRUSSEL SPROUTS* GF

Flash-fried, Bacon, Balsamic Vinaigrette | 14

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 TAR TAR* DF, GF

Yuzu, Kewpie, Cucumber and Pepper Relish, With Plantain Chips | 14

AMARILLO CEVICHE*

Ahi Tuna, Aji Amarillo, Tigers Milk, Mango, Cucumber, Plantain Chips | 26

SIDES

GARLIC MASHED POTATOES GF, Veg

Boiled Garlic, Cream, Butter | 10

PARMESAN FRIES Veg

Herbs, Ketchup | 9
Add Garlic Aioli | 1

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

SEASONAL FRUIT DF, GF, V

Fruit & Berries Served with Chantilly (Vanilla Whipped Cream) | 7

DESSERTS

OLIVE OIL CAKE

Lemon Cream Icing, Raspberry Sauce | 11

CARUSO'S TIRAMISU

Espresso Soaked Lady Fingers, Marsala Mascarpone Whip, Served Individually in Glass Bowl | 12

SWEET & HEALTHY

YOGURT PARFAIT

Yogurt Parfait, Seasonal Fruit, Vanilla Yogurt, Granola | 8

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

ARUGULA SALAD GF

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

Add Chicken | 7 Add Shrimp | 12 Add Salmon | 12

TOMATO BASIL BISQUE GF, Veg

Roasted Tomato, Sherry, Cream, Basil | 7

BETWEEN THE BUNS

C.C.C. CHICKEN CURRY CLUB*

Grilled Chicken Breast, Pepper Jack Cheese, Bacon, Crisp Curry Slaw on a Potato Bun, Served with Choice of Fries, Fruit or Half Salad | 15

THE BURGER*

Two 3oz. Patties, Pickle, Lettuce, Thousand Island, American Cheese, Served with Choice of Fries, Fruit or Half Salad | 16

GRILLED CHEESE & TOMATO BISQUE*

Sourdough, Butter, White Cheddar Cheese, Served with Soup and Mini Pickles | 13

Gluten Free Buns Available | +3

PASTA

PASTA PRIMAVERA Veg

Rigatoni, Roasted Red Pepper, Spinach, White Wine Pesto Cream Sauce | 15

ROASTED RATOULLIE Veg

Rigatoni, Eggplant, Squash, Tomato, Shishito Pepper, Sherry Wine, Red Sauce | 14

LOBSTER PASTA*

Fettucini, Roasted Tomato, Shishito Pepper, Chablis, Herbs and Blush Sauce | 21

Add Chicken | 7 Add Shrimp | 12 Add Salmon | 12

FORK & KNIFE

All are Served with Your Choice of Mashed Potatoes, Half Salad, Fries, or Seasonal Fruit

LEMON CHICKEN* GF

Roasted Tomato & Spinach | 23

BRANZINO* GF

Crispy Skin, Roasted Tomato and Olive Tapenade, Asparagus | 36

(Seared salmon available with the same preparation)

FILET MIGNON* GF

Center Cut, Char Grilled, Served with Asparagus | 48

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.

BEVERAGES

WATER

Litre Pelligrino Mineral Water | 8
 Litre Aquapana Still Water | 8

COFFEE SERVICE | 4.5
 House Brewed Regular or Decaf Coffee

DOUBLE ESPRESSO | 5

CAPPUCCINO OR LATTE | 6
 Regular or Sugar-Free Iced Vanilla Latte | 8

ICED TEA & COKE PRODUCTS

HARNEY & SONS HOT TEA SERVICE | 6

Decaf Ceylon
 Chamomile (caffeine-free)
 Dragon Pearl Jasmine
 Earl Grey
 Organic English Breakfast
 Organic Green Tea
 Organic Rooibos Chai

COCKTAILS

ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Irish Cream,
 Espresso | 14

AMERICAN MULE

Vodka, Lime Juice, Ginger Beer, Mint | 12

PALMA DREAMS

Rum, Coconut Water, Lime Juice, Mint, Simple,
 Grapefruit Soda | 13

BLUEBERRY MOJITO

Fresh Blueberries & Mint, Clear Rum,
 Simple Syrup, Muddled, Finished
 with Soda | 15

MOCKTAILS

CCC

Coconut, Simple, Lime, Grapefruit Soda,
 Mint | 10

NA MULE

Ginger Beer, Lime | 8

NEGRONI SPRITZ (200ml)

Served Chilled and Slightly Carbonated | 12

WINE BY THE GLASS

Catagories listed from light to full bodied~

WHITES

MOSCATO DI ASTI, LUCCIO (Sweet) Piedmont, Italy | 10

PINOT GRIGIO, CANTINA DI GAMBELLARA
 Veneto, Italy | 11

SAUVIGNON BLANC, EMMOLO Napa Valley, CA | 12

CHARDONNAY, GRAYSON CELLARS California | 12

SPARKLING & ROSE

PROSECCO MASCHIO (187ml) Veneto, Italy | 11

ROSE, CLARENDELLE Bordeaux, France | 12

REDS

PINOT NOIR, 59 PRIME France | 12

RIOJA, CVNE Spain | 12

RED BLEND, MARIETTA (Zin Based) Sonoma County, CA | 13

CABERNET SAUVIGNON, RAVEL & STITCH
 Central Coast, CA | 15

BEER

{ DRAFT }

MILLER LITE

Milwaukee, IL | Light Lager, 4.2% ABV | 7

KROMBACHER

Germany | German Pilsner, 4.8% ABV | 8

BLUE MOON

Denver, CO | Belgian Wheat Ale, 5.4% ABV | 8

3 FLOYDS ZOMBIE DUST PALE ALE

Munster, IN | APA, 6.2% ABV | 8

RHINEGEIST TRUTH IPA

Cincinnati, OH | IPA, 7.2% ABV | 9

GUINNESS Ireland | Dry Stout, 4.2% ABV | 9

{ CLASSICS }

MILLER LIGHT | 6 **BUDWEISER** | 6

STELLA ARTOIS | 7 **HEINEKEN** | 7

MODELO ESPECIAL | 7

{ CRAFT }

1911 ESTABLISHED HONEY CRISP

Lafayette, NY | Hard Cider, 6.9% ABV | 7

URBAN ARTIFACT 'THE GADGET'

Cincinnati, OH | Sour Ale, 8% ABV | 7

FATHEAD HEAD HUNTER

Pittsburgh, PA | IPA, 7.5% ABV | 7

FOUNDERS Grand Rapids, MI | Porter, 6.5% ABV | 8

{ NON-ALCOHOLIC }

ATHLETIC BREWING CO. UPSIDE DAWN

Milford, CT | Golden Ale | 7

{ SELTZER }

HIGH NOON

Grapefruit | Lime | Black Cherry | 8

