

C

CAPITANO

ITALIAN • STEAK • SEAFOOD

EXECUTIVE CHEF: ANDREW VACCARO

APPETIZERS

CALAMARI WITH BLISTERED PEPPADEWS 20

FRESH FRIED CALAMARI, BLISTERED PEPPADEWS, KALAMATA OLIVES, BLUSH SAUCE

SHRIMP COCKTAIL * | FOUR SHRIMP 18 | SIX SHRIMP 22

EXTRA LARGE PRAWN, SPICY COCKTAIL SAUCE

MUSSELS 18

PEI MUSSELS, GARLIC, SHALLOT, SAFFRON, WHITE WINE, FRITES

CLAMS CASINO 18

SIX WHOLE & CHOPPED CLAMS, BACON, BREAD CRUMBS, RED PEPPER, SPICY CALABRIAN CHILI

CRISPY SPICY SHRIMP 20

FRIED SHRIMP, SWEET THAI CHILI, GARLIC AIOLI

ITALIAN LAMB LOLLIPOPS 28 *

FIVE BRICK OVEN LAMB LOLLIPOPS, GARLIC, BALSAMIC REDUCTION

BRICK-OVEN SAUSAGE & HOT PEPPERS 18 | GF ADD 3

HOUSE-MADE SPICY SAUSAGE, ROASTED LONG HOTS, SPICY MARINARA, ITALIAN BREAD

ANTIPASTO 22 | GF ADD 3

DAILY SELECTION OF ITALIAN MEATS, PROVOLONE, ASSORTED NUTS, HOUSE-MADE RICOTTA, ASSORTED MARINATED OLIVES, TOASTED BAGUETTE

ARTICHOKES FRENCH 16 *

SIX EGG BATTERED ARTICHOKE HALVES, SHERRY FRENCH SAUCE, ESCAROLE

WHITE BEANS & ESCAROLE 16 * | WITH SAUSAGE 18

ITALIAN WHITE BEANS, ESCAROLE, CALABRIAN CHILI

MEATBALLS 16

THREE HOUSE-MADE MEATBALLS, SPICY CALABRIAN SAUCE, TOASTED PINE NUTS, LOCATELLI

BRICK-OVEN CHICKEN WINGS 20 *

TWELVE BRINED WINGS, CARAMELIZED ONIONS, CALABRIAN CHILI

CHICKEN WINGS 18

TWELVE BRINED WINGS FRIED, CHOICE OF SAUCE: MILD | MEDIUM | HOT EXTRA HOT | SPICY SICILIAN | GARLIC PARMESAN | COUNTRY SWEET | CAPITANO

GARLIC BREAD 14

GARLIC, OREGANO, LOCATELLI

TOMATO & BURRATA 18

FRESH SEASONAL THICK SLICED TOMATOES, WARM BURRATA, HOUSE-MADE PESTO, PINE NUTS, HOUSE DRESSING, TOASTED BAGUETTE

SALADS

HOUSE 18 *

TOMATO, CUCUMBER, CARROT, CELERY, GARBANZO, RED ONION, HOUSE DRESSING

GOAT CHEESE & FIG 24 *

BABY ARUGULA, RED ONION, BRAISED FIGS, TOASTED PINE NUTS, GOAT CHEESE, HONEY FIG BALSAMIC

CAESAR 24 | GF AVAILABLE

ROMAINE, TOASTED BREAD CUBES, WHITE ANCHOVY, HOUSE-MADE CAESAR DRESSING, LOCATELLI

WEDGE 18 *

ICEBERG, CRISPY BACON, SUGAR BOMB TOMATOES, RED ONION, CRUMBLY BLEU, CREAMY FROMAGE, BALSAMIC REDUCTION

CAPITANO CHOPPED 26 *

ROMAINE, DILL, SCALLION, FETA, KALAMATA OLIVES, LEMON VINAIGRETTE

SHRIMP LOUIE 30 *

BIBB LETTUCE, SUGAR BOMB TOMATOES, AVOCADO, RADISH, HARD BOILED EGG, PICKLED RED ONIONS, BRICK OVEN LEMON GARLIC SHRIMP, CREAMY REMOULADE DRESSING

LOBSTER COBB 38 *

ARUGULA, FRESH LOBSTER, AVOCADO, BACON, GORGONZOLA, TOSSED IN MUSTARD VINAIGRETTE

LEMON & ARUGULA 24 *

ARUGULA, LOCATELLI, LEMON, BLACK PEPPER, OLIVE OIL

DRESSINGS: HOUSE | CREAMY FROMAGE | HONEY MUSTARD
1000 ISLAND | RANCH | CRUMBLY BLEU ADD 1.50

ADD: BEEF TENDERLOIN 16 | BRICK OVEN CHICKEN 8
CRISPY CHICKEN CUTLET 10 | CRISPY SALMON 14
BRICK OVEN SHRIMP 5 EACH

SOUP

HOUSE-MADE SOUP BY THE BOWL

ITALIAN WEDDING 8 | SOUP OF THE DAY 9

(FRIDAYS) CLAM CHOWDER 10 | (SATURDAYS) LOBSTER BISQUE 14

DAILY OYSTERS



RAW FRESH OYSTERS MP | OYSTERS ROCKEFELLER MP
BUTTER POACHED LOBSTER OYSTERS MP

-ASK YOUR SERVER FOR TODAY'S SELECTION-

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF OUR DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES | 22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED | NO SEPARATE CHECKS | \$2 PER PERSON TO CUT OUTSIDE DESSERTS

STEAK & CHOPS

YOU DESERVE THE VERY BEST BEEF. ENJOY OUR SELECTION OF THE CERTIFIED ANGUS BEEF® BRAND.



ALL STEAKS & CHOPS ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE WEDGE 7 | CAESAR 7 | CAPITANO CHOPPED 9 | JOE'S SALAD 8

16 OZ NY STRIP 52 * | 20 OZ PORTERHOUSE 58 * | 10 OZ PRIME FILET 62 *
GARLIC BUTTER, MASHED POTATOES, VEGETABLE OF THE DAY

GARLIC BUTTER STEAK TIPS 46 *

8 OZ SLICED TENDERLOIN, SAUTEED MUSHROOMS, MASHED POTATOES, VEGETABLE OF THE DAY

PAN-SEARED VEAL CHOP 48 *

16 OZ PORTERHOUSE STYLE VEAL CHOP, SPINACH, CRISPY PROSCIUTTO, SHERRY BALSAMIC GLAZE, MASHED POTATOES, VEGETABLE OF THE DAY

ADD: SAUTEED ONIONS & MUSHROOMS 8 | BUTTER POACHED LOBSTER MP
LOBSTER TAIL MP | CREAMY GORGONZOLA SAUCE 4 | ONIONS 5 | MUSHROOMS 5

SEAFOOD

ALL SEAFOOD ENTREES ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE: WEDGE 7 | CAESAR 7 | CAPITANO CHOPPED 9

LOBSTER TAIL MP *

9 OZ LOBSTER TAIL, MASHED POTATOES, VEGETABLE OF THE DAY, DRAWN BUTTER

CRISPY LEMON SALMON 38 *

PAN-SEARED CRISPY SALMON, LEMON, MASHED POTATOES, VEGETABLE OF THE DAY

SEA BASS 48 *

8 OZ WILD CAUGHT CHILEAN SEA BASS, CREAMY THREE CHEESE LEMON ORZO, VEGETABLE OF THE DAY, BEURRE BLANC

SCALLOPS 44 *

FOUR U-10 SCALLOPS, LEMON GARLIC BUTTER, CREAMY THREE CHEESE LEMON ORZO, BROCCOLINI

LOBSTER & SHRIMP ORZO 46

CREAMY THREE CHEESE ORZO, FRESH LOBSTER MEAT, SHRIMP, TRUFFLE OIL

AHI TUNA 38 *

BRICK OVEN CALABRIAN AHI TUNA, GARLIC ZUCCHINI NOODLES

CLAM SAUCE & LINGUINE (RED OR WHITE) 36 | GF PENNE ADD 3

LINGUINE, CHOPPED & WHOLE CLAMS, GARLIC, RED OR WHITE SAUCE, LOCATELLI

SEAFOOD MAC & CHEESE 38 | GF PENNE ADD 3

SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

SEAFOOD FRA DIAVOLO 46 | GF PENNE ADD 3

PAPPARDELLE, FRESH LOBSTER, SCALLOPS, SHRIMP, CLAMS, SPICY CALABRIAN RED WINE TOMATO SAUCE (PLEASE NOTE: DISH IS VERY SPICY)

PIZZA

TRADITIONAL PIZZAS | SUB LOW CARB BROCCOLI CRUST ADD 4
ADD SIDE HOUSE OR CAESAR SALAD 10

STEAK & CHEDDAR PIZZA 26

TOMATO SAUCE, STEAK, HOT & SWEET PEPPERS, MUSHROOMS, CHEDDAR, COUNTRY SWEET

HOT HONEY BURN & CURL 22

TOMATO SAUCE, CUP & CHAR PEPPERONI, HOUSE-MADE CALABRIAN HOT HONEY, MOZZARELLA

CAPRESE 22

GARLIC OIL, MOZZARELLA, FRESH MARINARA, BASIL, BALSAMIC GLAZE

TRADITIONAL 20

TOMATO SAUCE, CUP & CHAR PEPPERONI, MOZZARELLA

THE FIG 25

OLIVE OIL, FRESH FIGS, CARAMELIZED ONIONS, GOAT CHEESE, MOZZARELLA, FIG GLAZE, CRUSHED RED PEPPER, TOPPED WITH ARUGULA

WILD MUSHROOM TRUFFLE 28

GARLIC OIL, WILD MUSHROOMS, SHAVED TRUFFLE, FONTINA, MOZZARELLA

THE PISTACHIO 25 | WITH PROSCIUTTO 28

OLIVE OIL, TOASTED PISTACHIO, FRESH FIGS, FIG REDUCTION, FRESH HERBS, HONEY GOAT CHEESE

CREATE YOUR OWN 18

MOZZARELLA WITH CHOICE OF TOMATO SAUCE OR OLIVE OIL

EACH TOPPING ADD 3: CUP & CHAR PEPPERONI, SAUSAGE, MUSHROOMS, HOT PEPPERS, ANCHOVIES, CARAMELIZED ONIONS, BANANA PEPPERS

PASTA & CHICKEN

ALL PASTA & CHICKEN ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE: WEDGE 7 | CAESAR 7 | CAPITANO CHOPPED 9

LEMON GOAT CHEESE PASTA 34 | GF PENNE ADD 3

PAPPARDELLE, MEYER LEMON, ASPARAGUS, GOAT CHEESE, GRANA PADANO, BLACK PEPPER, OLIVE OIL

SPICY RIGATONI 34 | GF PENNE ADD 3

RIGATONI, SPICY CALABRIAN CREAM SAUCE, WARM BURRATA, CRISPY CHICKEN CUTLET (PLEASE NOTE: DISH IS VERY SPICY)

FETTUCCINE ALFREDO 30 | GF PENNE ADD 3

FETTUCCINE, ALFREDO SAUCE
BROCCOLI 2 | SHRIMP 5 EACH | CRISPY CHICKEN CUTLET 10 | MEATBALLS (TWO) 6

SPAGHETTI 26 | GF PENNE ADD 3

ANGEL HAIR, CHOICE OF SMOOTH TOMATO, FRESH MARINARA OR VODKA SAUCE
BROCCOLI 2 | SHRIMP 5 EACH | CRISPY CHICKEN CUTLET 10 | MEATBALLS (TWO) 6

SIX LAYER CHEESE LASAGNA 34

MARINARA, FRESH PASTA SHEETS, PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA, TOPPED WITH: SMOOTH TOMATO, FRESH MARINARA OR VODKA SAUCE
ADD TWO MEATBALLS 6 | ADD SAUSAGE 4

GNOCCHI FRESH MARINARA SAUCE 28 | SMOOTH TOMATO SAUCE 30 | ALFREDO 32
FRESH HOUSE-MADE CHEESE GNOCCHI

ARTICHOKES FRENCH 30 | CHICKEN FRENCH 32 | SHRIMP FRENCH 34 GF PENNE ADD 3

EGG-BATTERED ARTICHOKES, CHICKEN OR SHRIMP, ANGEL HAIR, SHERRY FRENCH SAUCE, CHARRED BROCCOLINI

EGGPLANT PARMESAN 28 | GF ADD 3

ANGEL HAIR, FRIED EGGPLANT, SMOOTH TOMATO SAUCE, BASIL, LOCATELLI

CHICKEN PARMESAN 32 | GF ADD 3

ANGEL HAIR, CRISPY CHICKEN CUTLET, SMOOTH TOMATO, FRESH MOZZARELLA

CHICKEN MILANESE 34 | GF ADD 3

CRISPY CHICKEN CUTLET, HOUSE MASHED POTATOES, ARUGULA, SUGAR BOMB TOMATOES, LEMON VINAIGRETTE

BURGERS

ALL BURGERS ARE BRISKET BLEND
SERVED WITH FRITES, ONION RINGS, OR HOUSE SALAD

CLASSIC 22 | GF ROLL ADD 2

CHOICE OF CHEESE, LETTUCE, TOMATO, ONION, MAYO, BRIOCHE

CAPITANO DUTCHMAN 24

THICK GRILLED ONIONS, LETTUCE, TOMATO, CHOPPED ONIONS, PICKLES, AMERICAN CHEESE, CHEF ANDY'S SPECIAL SAUCE (SERVED WITHOUT A BUN)

BACON BLEU CHEESE 24 | GF ROLL ADD 2

BACON, BLEU CHEESE, BRIOCHE

GRUYERE & WILD MUSHROOM 24 | GF ROLL ADD 2

WILD MUSHROOMS, GRUYERE, BRIOCHE

SRIRACHA SMOKEHOUSE 24

BACON, CARAMELIZED ONIONS, HOUSE-MADE SRIRACHA ONION STRAWS, MAYO, PICKLES, SWISS, BRIOCHE

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRITES OR SIDE HOUSE SALAD
WE ARE PROUDLY SERVING SUB ROLLS FROM IODICE BREAD COMPANY

MILE HIGH STEAK SANDWICH 22 | GF ROLL ADD 2

SHAVED STEAK, PEPPERS, ONIONS, SWISS, COUNTRY SWEET, MAYO, SUB ROLL
ADD JALAPENO PEPPERS +1

EGGPLANT PARMESAN 20 | CHICKEN PARMESAN SANDWICH 22

EGGPLANT CUTLET OR CHICKEN CUTLET, FRESH MARINARA, BASIL, FRESH MOZZARELLA, SUB ROLL

CRISPY CUTLET SANDWICH 22

CHICKEN CUTLET, PROSCIUTTO, ARUGULA, TOMATO, BURRATA, BALSAMIC GLAZE, SUB ROLL

CRISPY SALMON BLT 24 | GF ROLL ADD 2

CRISPY SALMON, BACON, LETTUCE, TOMATO, LEMON GARLIC AIOLI, BRIOCHE BUN

SIDES

MASHED POTATOES 9 | FRITES 6 | SIDE HOUSE SALAD 10 | SIDE CAESAR 10
JOE'S TOMATO CUCUMBER SALAD 10 | BROCCOLINI WITH GARLIC 8