

**SEASONAL DIAMOND  
ALA CARTE VEGETABLES**

**Potato Croquettes \$5.95**  
*Seasoned, rolled, & breaded.*

**Broccoli Rabe \$5.95**  
*Sautéed in garlic & extra virgin olive oil.*

**Sautéed Spinach \$5.95**  
*Sautéed with garlic and extra virgin olive oil.*

**Asparagus \$5.95**  
*Served hot in butter or cold vinaigrette style.*

**Hot Italian Finger Peppers \$5.95**  
*Served with fresh mushrooms.*

**FOR THE CHILDREN**

Macaroni & Butter \$7.95  
Fried Fresh Chicken Tenders \$7.95  
Spaghetti and Meatball \$7.95  
Homemade Mozzarella Sticks \$7.95  
*Served with a side of French Fries*

**Happy Hour Every Day**

4pm - 6pm

**\$2 Domestic Beer**  
**\$4 Wine/Sangria**  
**\$3 Imported Beer**  
**\$5 Well Drinks**  
**\$5 Appetizers**  
**\$6 Martinis**



**Every Wednesday...**

"Local Night" with  
Four Course Dinners For \$20.00

**Every Friday & Saturday...**

Dinner and Free Show!  
The finest in live Fireplace  
Lounge Entertainment.

**Every Sunday...**

"Family Pasta Day"  
with Pasta Dishes Priced at \$10.95  
Which Includes Garlic Bread & Salad

**Book Your  
Holiday Parties  
In The Beautiful  
Ava Room  
Overlooking The  
Atlantic Ocean And  
The Shrewsbury River !!!**

**Seats up to 80 people.**



*Authentic Italian Cuisine*

344 Ocean Avenue  
Sea Bright, NJ 07760

732-741-5554  
[www.philomenasrestaurant.com](http://www.philomenasrestaurant.com)

**Philomena's**

*Authentic Italian Cuisine*



**Winter Hours**  
*Sunday: 12pm - 10pm*  
*Wed & Thur: 4pm - 10pm*  
*Fri & Sat: 4pm - 11pm*

**We will deliver our  
gourmet food  
right to your door!**  
*Wednesday - Sunday  
Until 9pm!*

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## COLD APPETIZERS

### **Fresh Mozzarella Capresè \$8.95**

*Fresh mozzarella topped with tomato & drizzled with pesto.*

### **Beef Carpaccio \$10.95**

*Thinly sliced black pepper crusted filet mignon with arugula leaves.*

### **Fruitti D' Mare \$12.95**

*Shrimp, scallops & calamari, olive oil, garlic & lemon vinaigrette*

### **Shrimp Cocktail \$12.95**

*Shrimp served with cocktail sauce.*

### **King Crab Cocktail \$14.95**

*Alaskan king crab served with mustard sauce.*

## HOT APPETIZERS

### **Clams Casino \$8.95**

*Baked clams topped with peppers, onions, and crispy bacon.*

### **Baked Clams Oreganato \$8.95**

*Baked clams topped with Italian bread crumbs.*

### **Baked Sweet Sausage Stuffed Mushrooms \$8.95**

*Drizzled with a marsala demi-glaze.*

### **Lobster St. Jacques \$14.95**

*½ Lobster tail sautéed in garlic and simmered in cognac cream sauce over mashed potatoes..*

### **Eggplant Rollatini \$8.95**

*Rolled eggplant stuffed with ricotta cheese & mozzarella.*

### **Fried Calamari \$8.95**

*Prepared hot or sweet.*

### **Shrimp Arrabiatta \$12.95**

*Shrimp prepared in chef's special spicy sauce.*

### **Pork & Figs \$8.95**

*Pork tenderloin sautéed with figs and brown sugar.*

### **Old Bay Crab Cake \$13.95**

*Served with remoulade sauce.*

## SOUPS

### **Lobster Bisquè \$8.95**

*A creamy Lobster soup.*

### **Zuppe Du Jour \$5.95**

*A traditional Italian favorite made fresh daily.*

## SALADS

### **Baby Arugula Insalata \$8.95**

*Fresh arugula tossed with lemon, olive oil, cherry tomatoes, & shaved parmigiano cheese.*

### **Caesar Salad \$8.95**

*Traditional Style*

### **Insalata Misto Tri Colori \$8.95**

*Tri-color salad, endive, radicchio and Italian cured olives, red onion and cherry tomatoes drizzled with extra virgin olive oil & balsamic vinegar.*

### **Baby Spinach Salad \$8.95**

*Fresh spinach tossed with a honey balsamic dressing.*

## HOMEMADE BREADS

### **Garlic Bread Formage \$7.95**

*Italian bread toasted with garlic and topped with our four cheese sauce.*

### **Homemade Spinach Bread \$7.95**

*Spinach and provolone baked in a fresh dough.*

### **Homemade Italian Sausage Bread \$7.95**

*Sausage, prosciutto and provolone baked in a fresh dough.*

## PASTA

### **Penne Alla Vodka Sauce \$16.95**

*Rigatoni sautéed in a vodka cream sauce with prosciutto & shallots.*

### **Linguine with Clams \$16.95**

*Prepared in a white or red sauce.*

### **Fettuccine Alfredo \$15.95**

*Egg noodles tossed in a Parmigiano Reggiano & Romano cheese sauce.*

### **Penne Puttanesca \$15.95**

*Penne tossed with olive oil, garlic, anchovies, capers, olives, & tomatoes.*

### **Linguine Filetto D'Pomodoro \$15.95**

*Fresh plum tomatoes and basil sautéed in extra virgin olive oil and white wine with onion, and Prosciutto di Parma tossed with linguine.*

### **Ravioli \$14.95**

*Choice of meat or cheese ravioli in a red sauce.*

### **Rigatoni Bolognese \$15.95**

*Rigatoni tossed with a traditional beef & pork ragù.*

### **Broccoli Cavatelli \$14.95**

*Cavatelli pasta tossed with olive oil, garlic, & broccoli florets.*

### **Farfalle Alla Pesto \$15.95**

*Butterfly pasta in a basil sauce.*

### **Gnocchi Alla Sorrento \$16.95**

*Potato dumplings in pomodoro sauce with fresh mozzarella & basil*

## CHICKEN

### **Chicken Francaise \$16.95**

*Breast of chicken dipped in a light egg batter and sautéed in butter, lemon, & white wine.*

### **Chicken Toscana \$17.95**

*Chicken sautéed with cherry tomatoes, garlic, mushrooms, artichokes & sun-dried tomatoes in lemon and butter sauce.*

### **Grilled Chicken Payarde \$17.95**

*Grilled Chicken sautéed with extra virgin olive oil, garlic, rosemary, & lemon.*

### **Chicken Marsala \$17.95**

*Chicken sautéed with shallots & mushrooms in a marsala wine sauce.*

### **Chicken Parmigiana \$17.95**

*Breaded chicken cutlets lightly fried and topped with a tomato sauce & mozzarella cheese.*

## VEAL

### **Veal Saltimbocca Alla Romano \$23.95**

*Sauteed with spinach, prosciutto, fontina, & sage, in marsala wine sauce.*

### **Veal Milanese \$23.95**

*Breaded veal served with tri-color salad.*

### **Veal Piccata \$22.95**

*Veal sautéed with garlic & capers in a white wine lemon sauce.*

### **Veal Alla Santa Philomena \$23.95**

*Veal sautéed with tomatoes, basil, fresh mozzarella & pesto.*

### **Veal Parmigiana \$22.95**

*Breaded veal cutlets lightly fried and topped with a tomato sauce & mozzarella cheese.*

## STEAKS & CHOPS

### **Grilled 16oz NY Sirloin \$27.95**

*Au Jus*

### **Grilled 10oz Filet Mignon \$28.95**

*Au Jus*

### **Grilled Veal Chop \$28.95**

*Au Jus*

### **Pork Chop Calabrese \$21.95**

*Prepared with choice of sweet or hot peppers with onions & potatoes.*

### **Rack of Lamb \$28.95**

*Prepared with roasted garlic in a mint jelly sauce served with mashed potatoes & asparagus.*

### **Grilled Lamb Chops \$28.95**

*Topped with a honey balsamic glaze.*

## SEAFOOD

### **Broiled Seafood Combo \$28.95**

*Stuffed shrimp, scallops, & flounder topped with a lemon, butter, & white wine sauce.*

### **Crabmeat Stuffed Salmon \$26.95**

*Atlantic salmon stuffed with crabmeat.*

### **Lobster Tail stuffed with Crabmeat. \$34.95**

*Split lobster stuffed with crabmeat.*

### **Shrimp & Clams Mare Chiare \$26.95**

*Prepared with olive oil, garlic, fresh tomatoes, & basil, in a light red sauce over capellini pasta.*

### **Seafood Fra Diablo \$26.95**

*Shrimp, scallops, clams, mussels, & calamari in a spicy tomato sauce over linguine.*

### **Shrimp Marinara \$24.95**

*Shrimp prepared in a sweet red sauce.*

### **Broiled Sea Scallops \$23.95**

*Scallops seasoned with paprika topped with a lemon, butter, & white wine sauce.*

### **Crabmeat Stuffed Flounder \$26.95**

*Rolled stuffed flounder in a butter, white wine & lemon sauce.*

### **Alaskan King Crab Dinner \$34.95**

*Split crab legs with a butter & lemon sauce.*

### **Broiled Lobster Tails \$34.95**

*Twin 5 oz. tails served with butter & lemon.*

### **Surf & Turf \$34.95**

*5 oz. lobster tail & 6 oz. filet mignon.*

### **Fritto Misto (Fried Combo) \$24.95**

*Fried shrimp, scallops, & flounder served with tartar & cocktail sauce.*

### **Old Bay Crabcake Dinner \$26.95**

*2 crab cakes with remoulade sauce.*