

APPETIZERS

Blue Point Oysters*

served with lemon, horseradish, and zesty cocktail sauce \$2.45/piece

Point Judith Clams*

served with lemon, horseradish, and zesty cocktail sauce \$2.25/piece

Chilled Jumbo Shrimp Cocktail

with spicy cocktail sauce and fresh lemon \$2.95/piece

Gorgonzola Garlic Bread

Cal's Classic Starter, rustic-style bread topped with melted Gorgonzola cheese and roasted red bell peppers \$7.49

Calamari Fritti

Original Style with a crispy herb shell and sweet marinara and spicy remoulade sauces for dipping \$10.49

Maryland Crab Cake

served with an orange horseradish aioli \$12.79

Sesame Crusted Tuna*

pan-seared sushi-style Yellow Fin Tuna served with wasabi, ginger sauce, and chilled seaweed salad \$12.49

Prince Edward Island Mussels Poulette

sautéed in a garlic, herb, and white wine sauce with a touch of cream \$11.99

Risotto Fritters

served with truffle gorgonzola cream sauce \$9.99

Coconut Shrimp

with an apricot and mango sauce \$11.99

SOUPS & GREENS

Classic Caesar Salad

romaine lettuce, house-made Caesar dressing, garlic croutons, and shaved Parmesan \$8.49

Tuscan-Style Salad

hand-gathered baby field greens, hot house tomatoes, Vidalia onions, marinated artichoke hearts, bufala mozzarella cheese, crisp polenta croutons, and a garlic-infused, aged balsamic vinaigrette \$8.49

"B.L.T.A." Wedge Salad

iceberg lettuce topped with applewood-smoked country bacon, hot house tomatoes, avocado, bleu cheese crumbles and ranch dressing \$8.49

Roasted Beet Salad

heirloom beets marinated in a champagne vinaigrette with baby arugula, shaved onions, fennel, Feta cheese, and a touch of olive oil and lemon juice \$8.49

New England Clam Chowder

the classic favorite, with diced native herbs \$5.99

Three Onion Soup

topped with a garlic herb crouton, and melted provolone cheese \$5.99

CAL'S CLASSICS

Chicken Francaise

sautéed and served in a light lemon, butter and white wine sauce with rice pilaf and market vegetables \$17.49

Classic Chicken Parmesan

Cal's signature version of this classic, served atop linguini pasta with zesty marinara and Parmesan \$17.49

Slow Roasted Prime Rib*

14oz. Prime rib slow roasted to perfection served with au jus, baked potato and market vegetables \$28.99

STEAKS & CHOPS

Center-Cut Prime Pork Chop*

a 13 oz. center cut chop grilled and topped with melted gorgonzola and a sun-dried cranberry cognac sauce, served with truffle mashed potatoes and market vegetables \$26.95

Oakwood Grilled Filet Mignon*

8 oz. center-cut Filet Mignon topped with melted Gorgonzola and served in a wild mushroom Marsala demi-glaze with garlic whipped Yukon Gold potatoes and market vegetables \$30.95

New York Sirloin Steak*

12 oz. strip steak grilled to order, topped with a chive garlic butter and served with garlic whipped Yukon Gold potatoes and market vegetables \$28.99

Surf & Turf*

combination of a 8 oz. filet mignon with a grilled shrimp skewer, served with whipped Yukon Gold potatoes and market vegetables \$39.95

8oz Sliced Black Angus Hanger Steak*

topped with a mushroom and peppercorn cognac sauce and served with whipped Yukon Gold potatoes and market vegetables \$24.99

*Add a Lobster Tail to any dish +\$15.95

FROM THE SEA

Redfish Nouvelle

our signature dish, lightly blackened and topped with shrimp, scallops, leaf spinach, a Mornay sauce, served with rice pilaf and jalapeno coleslaw \$23.49

Hazelnut-Encrusted Atlantic Salmon

with a sweet honey mustard sauce, garlic whipped Yukon Gold potatoes, and market vegetables \$23.49

Day Boat Scallops

pan seared and served atop a bed of wild mushroom and pea risotto with a light lemon and herb beurre blanc \$23.99

Baked Stuffed Shrimp

with Cal's signature seafood stuffing, market vegetables, and rice pilaf \$22.99

Fried Atlantic Ocean Seafood Platter

fried to a golden brown with cod, shrimp, New Bedford scallops, Point Judith Clam Strips with a crisp herb shell, seasoned fries, and jalapeno coleslaw \$20.49

Seared Sesame Tuna

pan-seared sushi-style Yellow Fin Tuna served with aromatic rice, pickled ginger, wasabi and soy sauce \$25.99

HOUSE MADE PASTAS

Shrimp & Scallops Fra Diavolo

tossed with linguini pasta and a spicy tomato pomodoro sauce \$22.99

Rigatoni ala Vodka

sweet Italian sausage, grilled chicken, caramelized onions, baby leaf spinach, and a light tomato vodka sauce with a touch of cream \$19.49

Pappardelle Bolognese

wide ribbon pasta topped with a classic meat ragout with fresh Ricotta and shaved Grana Padano \$19.49

Mediterranean-Style Seafood Pasta

lightly blackened redfish filet, Long Island mussels, Gulf shrimp, Point Judith clams, and New Bedford scallops served atop a bed of linguini with a roasted tomato and white wine sauce with Parmesan \$23.99

Cal-A-Penne

with grilled chicken, artichoke hearts, sun-dried tomatoes, and fresh Portabella mushrooms in a tomato and vodka cream sauce \$18.49

Mushroom Ravioli with Pan-Seared Chicken

pan-seared free-range chicken served atop a bed of house-made wild mushroom ravioli, asparagus spears, and Cremini mushrooms with a sherry-infused cream sauce \$19.49

STONE PIES

Margarita Pie

garlic, fresh tomatoes, mozzarella, pesto, and basil \$12.99

Gorgonzola & Pear Pie

caramelized onions, Fontina, pear, Brie, baby arugula, with a balsamic reduction and walnut oil \$13.99

Tuscan Pepperoni Pie

Asiago, Mozzarella, pepperoni, pesto, house-made marinara, diced tomatoes, and caramelized onions \$12.99



**Thoroughly cooking meats, poultry, and shellfish reduces the risk of food-borne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

To ensure the best service for all of our guests no separate checks will be issued.

