# STEJA'S Menu

*FAMILY OWEND SINCE 1989*

## APPETIZERS

**Mediterranean Calamari** — *$25*
Kalamata olives, pepperoncini, tomatoes, balsamic glaze

**Coconut Shrimp** — *$18*
mango salsa & mango vinaigrette

**Burratta Plate** — *$24*
roasted long-hot peppers, arugula, roasted tomatoes topped crostini

**Eggplant Napoleon** — *$20*
Crispy fried eggplant, mozzarella cheese, ripe tomato, stacked and topped with gorgonzola cheese sauce

**Fried Calamari** — *$20*
marinara sauce

**Mussels & Clams Pinot** — *$24*
white wine sauce, arugula, and garlic butter & basil toast

**Mussels Marinara** — *$22*
spicy by request

**Shrimp Cocktail** — *$16*
four jumbo shrimp

## SOUP & SALAD

**Clam Chowder- cup/bowl** — *$10/14*
award-winning New England & Manhattan

**Arugula** — *$16*
olive oil and lemon, topped with Parmesan cheese and crispy pancetta

**Wedge** — *$16*
Crisp iceberg, tomato, bacon & homemade bleu cheese

## SIDES

Risotto - Spinach, asparagus, tomato — *$14*

Garlic *or* Lobster Mashed Potatoes — *$12/18*

Mixed Roasted Veggies — *$12*

Old Bay Steak Cut Fries — *$12*

# Entrees

## MEATS

**Filet Luna** *$64*
filet mignon w/ jumbo lump crab meat, lemon white wine, garlic mash

**Garlic Steak** *$53*
12 oz black angus ny strip w/ fresh sautéed garlic, garlic mash

**Lamb Chops** *$52*
mushroom-merlot sauce, garlic-mash

**House Made Meatballs** *$32*
over linguine

## VEAL & POULTRY

**Veal Chesapeake** *$49*
jumbo lump crab meat, mushrooms and herbs in a white wine sauce over angel hair pasta

**Veal Parmigiana** *$36*
hand breaded over penne

**Veal Piccata** *$36*
lemon caper sauce over spinach & penne

**Chicken Siena** *$37*
Prosciutto, mozzarella & ripe tomato, sautéed spinach & penne, light lemon-wine sauce

**Chicken Parmigiana** *$35*
hand breaded over penne

## VEGETARIAN

**Eggplant Parmigiana** *$33*
hand breaded over penne

**Penne Roma** *$32*
artichoke hearts, black olives, red peppers, mushrooms, tomatoes, garlic & marinara

## FISH

**Flounder Francaise** *$39*
lemon caper sauce and penne over sautéed spinach

**Tuna Siciliano** *$45*
olive crusted, medium rare, topped with olive, artichoke, tomato tapenade, served over risotto

**Salmon Imperial** *$49*
crab imperial topped, over lobster-mashed potatoes in lemon-wine sauce

**Pan Seared Sea Bass** *$44*
Roasted vegetables & roasted garlic sauce on the side

**Pistachio Salmon** *$42*
spinach, asparagus & tomato risotto

## SHELLFISH

**Barnegat Light Scallops** *$46*
seared over spinach, asparagus & tomato risotto

**Frutti Di Mare** *$58*
lobster, shrimp, calamari, clams, mussels, and fish cioppino topped with risotto, garlic crostini

**Broiled Crab Cakes** *$49*
homemade over lobster-mashed potatoes and asparagus, mango vinaigrette on the side

**Seafood alla Vodka** *$46*
scallops, crabmeat, and shrimp, in a light, creamy vodka sauce, over penne

**Lobster Ravioli** *$45*
topped with shrimp in a blush sauce

**Shrimp Capri** *$45*
jumbo shrimp stuffed with crabmeat, over angel hair pasta with a scampi sauce

**Scallop Samantha** *$42*
sun-dried tomatoes & fresh basil in an olive oil & garlic sauce over angel hair

**Lobster Fra Diavolo** *$51*
spicy marinara over linguini

**Fisherman's Combo** *$56*
Broiled scallops, shrimp, crab cake, and flounder served with Old Bay fries.

**Classic White Clam** *$39*
Whole & diced clams sautéed in white wine, garlic, and butter over linguine

***Cash Gratuity is Greatly Appreciated***