

## **Hors d' oeuvres**

### **Soupe** Chef's Specialty 7-

#### **Crab Buerre Noisette**

Lump crab cakes cooked noisette on a bed of frisee with white balsamic and red pepper coulis with remoulade 14-

#### **Mussels Roquefort**

Steamed locally harvested mussels with butter and bleu cheese served  
With crusty bread 12-

#### **Mussels Dijon**

Fresh local mussels steamed with Dijon mustard sauterne wine and tarragon butter 14-

#### **Frutti de Mer**

Poached lobster & shrimp cocktail with fresh local littlenecks and oysters on the half shell accompanied by lemon and cocktail sauce 28-

#### **Clams Casino**

Six local little neck clams broiled with cherry wood smoked bacon, bread crumbs, & maitre d butter 12-

#### **Oysters Provencal**

Baked Wellfleet oysters topped with garlic Buerre Blanc and brioche crumbs 14-

#### **Lobster Crepe**

Thin crisp French pancake rolled with fresh lobster meat served with  
lemon Buerre Blanc 18-

#### **Moroccan Lamb Lollipops**

Hand trimmed American lamb individually grilled and seasoned with  
Aromatic spices 16-

#### **Chevre and Shallot Mushroom**

Grilled Portobello mushroom cap baked with goat cheese & caramelized shallots 12-

#### **Mushroom & Herb Crepe**

Thin crisp French pancake folded with grilled Portobello mushrooms and  
fresh herb butter 12-

#### **Artisan Cheese Fondue**

Thick cheese fondue served in a clay pot with toast points and fresh fruit 16-

## Les Salades

### Grilled Caesar salad

Grilled romaine lettuce filets tossed with Caesar dressing with home made croutons and Romano cheese 12-

w/grilled chicken breast 7-

w/grilled shrimp 10-

### Salad Des Celestino's

Grilled colossal shrimp, roasted tomatoes, baby artichokes & grilled endive tossed in citrus vinaigrette 18-

### Parisian

Marinated tomatoes, cucumbers, roasted shallots, Nicoise olives & fresh mozzarella cheese served with crisp romaine lettuce drizzled with lemon infused evoo. 14-

### Frutti de jar din

Mixed field greens, Maytag bleu cheese, candied walnuts, and caramelized shallots, & cherry wood smoked bacon with pear vinaigrette 16-

### Salad de maison

Tender greens with grape tomatoes, cucumber ribbons, and house vinaigrette 8-

## ENTREES

### Seafood en Papillote

Fresh native seafood cooked in parchment paper with chef's selection of aromatics & vegetables served with pommes roti

Lobster 30-

Scallops 26-

Fresh Fish 24-

### Bouillabaisse

Fresh local catch, lobster, and shellfish served in a tomato, saffron broth with garlic crostini 28-

### Lobster a l`Celestino

Chunks of fresh lobster meat sautéed in maitre d` butter with sliced mushrooms, white wine, and baby spinach tossed with hand made pappardelle pasta 32-

### Lobster and Scallop Cassoulet

Savory smoked pork with bean and tomato stew with fresh lobster meat and native sea scallops 32-

### Seared Sea Scallops

Pan seared sweet native scallops served with herb risotto and seasonal vegetables with lemon Beurre Blanc 28-

**Salmon Florentine**

Braised wild salmon rolled with baby spinach and Romano cheese served with simple risotto 26-

**Codfish Bella Vista**

Fresh native cod fish baked in white wine with herbs topped with sliced ripe tomatoes and Gruyere cheese served with lemon scented risotto 24-

**Shrimp and Green onion Risotto**

Creamy Carnaroli rice cooked with colossal gulf shrimp and green onions finished with Romano cheese 26-

**Moroccan Rack of Lamb**

Hand trimmed domestic lamb rubbed with aromatic spices and grilled to perfection served with spinach risotto 30-

**Celestino's Mixed Grill**

Marinated lamb chops, petite sirloin filet grilled with colossal shrimp, and fresh Maine lobster on a bed of dressed greens with pommes roti 34-

**Steak de Maison**

Aged 14 oz New York strip steak with a mushroom and port wine demi-glaze served with seasonal vegetables and pommes roti 32-

**Poulet Francaise**

Egg battered breast of chicken sautéed in tarragon butter, finished with a classic white wine shallot sauce served with simple risotto and seasonal vegetables 24-

**Chicken Marsala**

Boneless breast of chicken sautéed with fresh sliced mushrooms in a sweet marsala veloute served atop house made pappardelle pasta with sautéed baby spinach 26-

**Pappardelle Bolognaise**

House made broad noodle pasta in a rich creamy tomato and meat sauce 24-

**Roasted Vegetables Risotto**

Chef's selection of fresh grilled vegetables cooked with toasted Carnaroli risotto 22-

**Eggplant Napoleon**

Grilled eggplant layered with; roasted tomatoes, caramelized shallots, baby spinach and smoked mozzarella cheese served with tomato Buerre blanc 24-

Split plate charge 9-

All tables over six will be charged 20% gratuity