

# Lombardi's On the Bay

CALL US TO PLACE YOUR ORDER:  
631.654.8970

## ALL DAY, OUTSIDE & INSIDE DINING, CURBSIDE & TAKE OUT MENU

### APPETIZERS & SALADS

<b>FRIED CALAMARI</b>	<b>14.00</b>
With a side of Fra Diavolo Sauce	
<b>FRIED ZUCCHINI</b>	<b>12.00</b>
<b>BAKED CLAMS OREGANATA</b>	<b>12.00</b>
<b>BAKED OYSTERS</b>	<b>16.00</b>
With spinach & herbs	
<b>CLAMS CASINO</b>	<b>12.00</b>
<b>MUSSELS MARINARA</b>	<b>14.00</b>
<b>GRILLED OCTOPUS</b>	<b>18.00</b>
Served in a lemon caper dressing	
<b>GRILLED CALAMARI OREGANATA (ON SKEWER)</b>	<b>16.00</b>
<b>HOT SAUSAGE &amp; PEPPERS</b>	<b>12.00</b>
<b>SCALLOPS PROVENCALE</b>	<b>16.00</b>
With shallots, & sundried tomatoes in a cream sauce	
<b>MARYLAND STYLE JUMBO LUMP CRAB CAKE</b>	<b>18.00</b>
With whole grain mustard buerre blanc	
<b>MAMMA'S ITALIAN ANTIPASTO</b>	<b>16.00</b>
Salami, provolone, sopressata, capicola, sausage, fresh mozzarella, prosciutto di parma, olives, roasted peppers	
<b>SEAFOOD SALAD</b>	<b>20.00</b>
mussels, pulpo, scungili, calamari, shrimp, celery, olives & lemon dressing	
<b>JUMBO LUMP CRABMEAT SALAD</b>	<b>22.00</b>
With avocado, grape tomatoes & cilantro with a spicy lime dressing	
<b>MIXED GREEN SALAD</b>	<b>8.00</b>
<b>CLASSIC CAESAR SALAD</b>	<b>9.95</b>
Crispy romaine tossed with parmigiana cheese, housemade croutons, & Lombardi's Caesar dressing	
<b>CHOPPED WEDGE SALAD</b>	<b>13.00</b>
Iceberg lettuce with tomatoes, smoked bacon, chives, & crumbled bleu cheese with bleu cheese dressing	
<b>BEET SALAD</b>	<b>14.00</b>
Sliced beets with mixed baby greens, walnuts, goat cheese, & raspberry vinaigrette dressing	
<b>HOUSEMADE FRESH MOZZARELLA</b>	<b>12.00</b>
Served with fresh plum tomatoes	
<b>GRILLED CALAMARI SALAD</b>	<b>15.00</b>
Over baby greens & lemon vinaigrette	
<b>SUMMER BAY SALAD</b>	<b>13.00</b>
Mixed greens, grape tomatoes, toasted pignoli nuts, thinly sliced fennel, oranges, & citrus vinaigrette	

### SANDWICHES

<b>SLICED STEAK SANDWICH*</b>	<b>18.00</b>
On a crusty ciabatta roll with garlic, wild arugula, red onion, provolone, & housemade French fries	
<b>CHICKEN PARMIGIANA HERO</b>	<b>12.00</b>
Served on a crispy ciabatta roll with a side of baby greens	
<b>GRILLED CHICKEN BREAST PANINI</b>	<b>14.00</b>
With roasted peppers, broccoli rabe, melted mozzarella, & basil pesto spread on a ciabatta with housemade French fries	
<b>LONG ISLAND LOBSTER ROLL</b>	<b>24.00</b>
With herb-spiced mayo on a brioche roll served with mixed greens & housemade French fries	
<b>LOCAL FRIED FLOUNDER SANDWICH</b>	<b>16.00</b>
With tartar sauce, lettuce & tomato served on a crusty ciabatta roll with housemade French fries	

### PASTA

<b>PENNE ALLA VODKA WITH MEAT</b>	<b>21.00</b>
Our signature Bolognese with a touch of cream & pepper	
<b>RIGATONI WITH MAMMA'S MEATBALLS</b>	<b>19.95</b>
Topped with creamy fresh ricotta cheese	
<b>LINGUINI WITH WHITE CLAM SAUCE</b>	<b>25.50</b>
Whole little neck clams with garlic, extra virgin olive oil, & a pinch of hot pepper	
<b>BOWTIE WITH MARYLAND CRABMEAT</b>	<b>26.00</b>
Fresh tomato sauce with onions, sundried tomatoes, & a touch of cream	
<b>CAPELLINI ALLA LOMBARDI</b>	<b>28.50</b>
Mussels, shrimp, & clams in a light marinara sauce	
<b>BAKED PENNE</b>	<b>20.50</b>
With ricotta & mozzarella cheese	
<b>RIGATONI AMATRICIANA</b>	<b>21.50</b>
Fresh tomato, onion, pancetta & grated parmigiana cheese	
<b>PASTA FAGIOLI</b>	<b>10.00</b>
With cannellini beans	

### RAW BAR

<b>OYSTERS*</b>	<b>13.00</b>
<b>LITTLE NECK CLAMS*</b>	<b>11.00</b>
<b>SHRIMP COCKTAIL</b>	<b>18.00</b>
<b>LOBSTER COCKTAIL</b>	<b>22.00</b>
<b>CRABMEAT COCKTAIL</b>	<b>18.00</b>

### STEAKS & BURGERS

<b>LOMBARDI'S BLACK ANGUS BURGER*</b>	<b>14.00</b>
3/4 Ground Beef on Brioche Roll topped with Caramelized Onions, Tomato, Lettuce, Onion, Bacon & Choice of Provolone or Cheddar	
<b>FILET MIGNON SLIDERS*</b>	<b>18.00</b>
Topped with Arugula, Provolone, Caramelized Onions & Horseradish Sauce	
<b>STEAK &amp; FRITTES*</b>	<b>29.00</b>
12 Oz. Sirloin & housemade French fries	
<b>10 Oz. FILET MIGNON*</b>	<b>40.00</b>
With garlic mashed potatoes	
<b>16 Oz. NY STRIP STEAK*</b>	<b>36.00</b>
With garlic mashed potatoes	
<b>16 Oz. RIB EYE*</b>	<b>36.00</b>
With garlic mashed potatoes	

### MAIN SPECIALTIES

<b>STUFFED FILET OF SOLE WITH CRABMEAT</b>	<b>24.00</b>
Stuffed with crabmeat, oreganata, garlic, fresh lemon, & extra virgin olive oil	
<b>BAKED SALMON</b>	<b>28.00</b>
Served over Broccoli Rabe topped with Shitake Mushrooms & Onions	
<b>CHILEAN SEA BASS CAPRESE</b>	<b>35.00</b>
Fresh grape tomatoes with an extra virgin olive oil & basil sauce	
<b>SALMON PICCATA WITH PASTA</b>	<b>29.50</b>
With fresh lemon, capers, & artichokes	
<b>CHICKEN ALLA FRANCESE WITH PASTA</b>	<b>25.75</b>
Egg battered chicken breast with fresh lemon & white wine	
<b>CHICKEN PARMIGIANA WITH PASTA</b>	<b>25.50</b>
Baked with our small batch tomato sauce & fresh mozzarella	
<b>CHICKEN MARSALA WITH PASTA</b>	<b>25.50</b>
<b>VEAL CUTLET PARMIGIANA WITH PASTA</b>	<b>27.95</b>
Veal breaded & fried then topped with Mamma Lombardi's tomato sauce & mozzarella cheese	
<b>GRILLED CHICKEN PAILLIARD</b>	<b>24.00</b>
With arugula, chopped tomatoes, onions & balsamic vinaigrette	
<b>EGGPLANT PARMIGIANA WITH PASTA</b>	<b>22.00</b>
<b>EGGPLANT ROLLATINI WITH PASTA</b>	<b>23.00</b>
Breaded eggplant rolled with fresh ricotta & herbs	
<b>LOBSTER FRA DIAVOLO OVER LINGUINI</b>	<b>39.00</b>
<b>SHRIMP PARMIGIANA WITH PASTA</b>	<b>29.50</b>
Breaded shrimp baked with our small batch tomato sauce & fresh mozzarella	
<b>FRIED SHRIMP</b>	<b>27.00</b>
With our housemade French fries	
<b>COD FISH &amp; CHIPS</b>	<b>22.00</b>
Crispy fish with our housemade French fries & tartar sauce	

### SIDES

<b>BROCCOLI RABE</b>	<b>12.00</b>
<b>ESCAROLE &amp; BEANS</b>	<b>11.00</b>
<b>BROCCOLI</b> Garlic & Oil or Steamed	<b>10.00</b>
<b>SAUTÉED SPINACH</b> Garlic & Oil	<b>10.00</b>
<b>CREAMED SPINACH</b>	<b>10.00</b>
<b>LOMBARDI POTATOES</b> With Hot Pepper	<b>10.00</b>
<b>GARLIC MASHED POTATOES</b>	<b>8.00</b>
<b>CLASSIC FRENCH FRIES</b>	<b>7.00</b>
<b>SWEET POTATO FRIES</b>	<b>8.00</b>

### KIDS MENU

<b>CHICKEN FINGERS</b>	
<b>WITH FRENCH FRIES</b>	<b>10.00</b>
<b>PASTA WITH BUTTER</b>	<b>8.00</b>



@LombardisOnTheBayRestaurant

\*\*Please inform the kitchen of any food allergies. This menu contains meat, fish, shellfish and fresh eggs that are raw or not cooked to proper temperature. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness.\*\*

# Lombardi's On the Bay

## SPARKLING/ROSE/BLUSH

	<u>Glass/Bottle</u>
100 Korbel Brut, California	11/40
101 Veuve Clicquot, France	160
102 Mionetto Prosecco, Italy	12/42
103 Moet & Chandon Imperial	150
104 Wölffer Estate Rose, South Fork L.I.	13/50
105 White Zinfandel-Beringer, California	40

## WHITES

	<u>Glass/Bottle</u>
106 Mamma Lombardi's, Pinot Grigio	11/35
107 Mezzacorona, Pinot Grigio	13/45
108 Santa Margherita-Alto Adige, Italy, Pinot Grigio	70
109 Benziger-North Coast, Sauvignon Blanc	45
110 Cakebread Cellars-Napa Valley, Sauvignon Blanc	70
111 Sterling-Napa Valley, Sauvignon Blanc	55
112 Matua Marlborough, Matua Valley, New Zealand, Sauvignon Blanc	45
113 Mussel Bay. Sauvignon Blanc	11/40
114 Kendall Jackson Vintage Riserva, Chardonnay	45
115 La Crema-Russian River Valley, Chardonnay	65
116 Cakebread Cellars-Napa Valley, Chardonnay	90
117 Sonoma-Cutrer, Russian River Ranches, Chardonnay	55
118 Sterling Vineyards, Napa Valley, Chardonnay	12/50
119 Albarino Martin Codaz-Spain	12/45
120 Terra D'oro Fiano Di Avellino, Campania, Italy	55
121 Terra D'oro Greco Di Tufo, Campania, Italy	50
122 Schmitt Relax Riesling-Germany	40
123 Fetzer Riesling	11/40
124 Wölffer Estate Chardonnay, South Fork L.I.	40

## REDS

	<u>Glass/Bottle</u>
200 Murphy-Goode-Alexander Valley, Merlot	40
201 Blackstone-California, Merlot	42
202 Markham-Napa Valley, Merlot	50
203 Beringer Founders State- California, Merlot	42
204 Rodney Strong Merlot	60
205 Robert Mondavi-Napa Valley, Cabernet	75
206 Emblem-Oso Vineyard, Cabernet	85
207 Simi-Alexander Valley, Cabernet	65
208 Faust-Napa Valley, Cabernet	120
209 Coppola Claret, Cabernet	50
210 Hess "Select"-Napa, Cabernet	51
211 Charles Krug; Peter Mondavi-Napa Valley, Cabernet	75
212 Stonestreet-Alexander Valley, Cabernet	90
213 Jordon-Sonoma Valley 2013, Special Selection Cabernet	125
214 Cakebread Cellars 2014, Special Selection Cabernet	180
215 Caymus Napa Valley 2015, Special Selection Cabernet	180
216 Silver Oak-Napa Valley 2011, Special Selection Cabernet	250
217 Stags Leap Artemis-Napa Valley 2014, Special Selection Cabernet	150
218 Far Niente-Napa Valley 2014, Special Selection Cabernet	270
219 Kaiken Ultra-Mendoza, South American Red	50
220 Estimulo Malbec, South American Red	11/45
221 Archery Summit Premier Cuveé-Oregon, Pinot Noir	105
222 La Crema Russian River-Sonoma Valley, Pinot Noir	75
223 Santa Lucia Highland, Pinot Noir	13/45
224 Murphy Good, Liars Dice-Sonoma California, Zinfandel	40
225 Starmont Napa Valley Merlot	50
226 Tommasi Rompicollo Poggio Al Tufo Tuscany, Meritage, Cabernet San Givese	50
227 Chianti Ruffino Riserva, Ducale 2015	75
228 Il Poggione Rosso Di Montalcino 2015	75
229 Mamma Lombardi's Chianti, Docg	11/35
230 Chianti Docg-Castello Di Gabbiano	42
231 Chianti Classico Riserva, Nozzole	60
232 Barbera D'alba, Pio Cesare	65
233 Pian Delle Vigne Brunello Antinori 2000	185
234 Brunello Di Montalcino, Banfi 1999	275
235 Brunello Di Montalcino, Banfi 2009	175
236 Brunello Di Montalcino, Vasco sasseti 2007	120
237 Bertani Amarone 2005	285
238 Bertani Amarone 2003	360
239 Amarone Antiche Terre	95
240 Napa Valley California House Cabernet Sauvignon	11/35
241 Napa Valley California House Pinot Noir	11/35
242 Napa Valley California House Merlot	11/35