



Welcome to
Arugula
MODERN CUISINE

Executive Chef George Edward

\$13.95

Eggplant Tower

Eggplant with homemade ricotta, melted mozzarella and plum tomato basil sauce.

Scallops Rockafeller

Bay scallops baked to a golden brown with spinach and a Pernod cheese sauce.

Eggplant Caponata

Roasted eggplant with onions, peppers, fresh basil, garlic and lentils in garlic and extra virgin olive oil, served with toast points.

Brazilian Chicken Wings

Chicken wings with garlic and butter. Lightly spicy with distilled vinegar sauce.

Mexico Golden Crisp Shrimp

Pico de galo topped with lemon honey sauce.

\$14.95

Drunken Clams

Tender young clams in a garlic wine sauce with spicy fresh herbs and lager beer.

New Zealand Mussels

Mussels sautéed with chorizo & lightly spiced tarragon lemon wine sauce.

Casino

Fresh clams, topped with hickory smoked bacon and baked till crisp.

Escargot

Fresh escargot on a natural shell served with a lemon white garlic and garlic bread.

MIDNIGHT

Jumbo shrimp bacon with pecorino wine sauce

\$16.95

Burrata Black Truffles

Homemade mozzarella Burrata with diced garden tomatoes, fruit, and seasonings served with toast points, topped with dark chocolate.

Ahi Tuna Tartare

100% Sushi grade tuna with black pepper, fresh fruit and extra virgin olive oil topped with charred lentils.

Jumbo Shrimp Cocktail

Jumbo shrimp served with cocktail chutney and fresh lemon wedges.

Long Hots

Long italian hots with sausage and baked cheese.

Calamari

Fresh golden calamari with our homemade tomato sauce served with lemon wedges & bang-bang dipping sauce.

Soups

Soup of the Day
Eggplant Spinach & Couscous
French Onion Soup

Seasonal

MARKET PRICE

Oyster on 1/2 Shell | Clams on 1/2 Shell | Oyster Rockafeller
Clams Rockafeller | Peel & Eat Shrimp boiled with Old Bay

Salads \$17.95

Arugula Salad

Arugula, thin sliced prosciutto with fresh fruit, tomatoes, onions and chard lentils, shaved cheese and eggplant, topped with chocolate balsamic vinaigrette.

Topped with Salmon or Tuna \$26.95

Chicken Caesar

Sliced grilled chicken over crispy Romaine lettuce, tossed with croutons and our house Caesar dressing.

Coconut Waldorf Salad

Grilled chicken, shredded coconut, granola, celery, tomato, apples, walnuts and raisins, with a honey-lemon dressing.

Greek Salad

Fresh Romaine, tomatoes, onions, peppers, black olives, and feta cheese, served with a lemon wine vinaigrette.

Pasta \$19.95

Two Peas in a Pod

Old fashioned sautéed onions with fresh young peas, diced tomato tossed with pasta and extra virgin olive oil.

Pasta Garlic Ala Oilio

Linguine tossed with fresh garlic, extra virgin olive oil served with herbs and spices.

Lazy Lasagna

Fresh baked lasagna rigatoni with ground beef, ricotta, mozzarella, diced tomato & Italian herbs.

Italian Vodka

Plum tomato, pancetta, pecorino cheese, vodka cream sauce tossed with pasta.

Crispy Pasta

Golden crisp pasta with light garlic, onion and melted provolone surrounded by ricotta pot cheese.

Grandma Tortellini

Homemade jumbo cheese tortellini sautéed in garlic until crisp, tomato, basil, beans and extra virgin olive oil served with lemon wedges.

Arugula Polla Signature \$24.95

Mama Maria

Sliced grilled chicken breast, imported prosciutto, spinach, garlic, roasted peppers, vidalia onions and cheese, sautéed with extra virgin olive oil and tossed with pasta.

Old Fashioned Chicken Parm

Lightly breaded chicken breast with fresh plum tomato sauce and melted cheese served over pasta.

Capri

Chicken, artichoke hearts, sun dried tomatoes, capers, zucchini, beans, lemon wine sauce and stuffed rigatoni.

Healthy Chicken

Grilled chicken with crispy fresh garden vegetables and spinach sautéed with garlic and olive oil over rice.

Peruvian Chicken

Sliced chicken, quinoa, brown rice, mixed vegetables, tossed with raisins, cranberries, topped with almonds and sunflower seeds.

Escarole Nona

Homemade sausage stuffed with pumpkin seeds, chicken cannellini beans, garlic and oil, tossed with stuffed rigatoni and polenta.

Teriyaki Chicken

Julianned chicken breast with crispy vegetables with a teriyaki glaze over yellow rice topped with sesame seeds.

Godiva Chocolate Chicken

Golden crisp sea salted caramel chicken, served with mashed potato and topped with Godiva white chocolate sauce.

Greens and Beans

Sliced chicken with string beans, Cannellini beans, vegetable garlic oil tossed with pasta, sunflower, pumpkin seeds and burned cheese.

Mona Lisa

Sliced chicken with zucchini and roasted pepper with basil tomato sherry cream sauce.

Chicken Francaise

Chicken breast in a light egg batter with a lemon wine sauce over pasta.

Chicken Murphy

Diced chicken with potatoes, peppers and onions in a port wine sauce served hot, mild or sweet.

On a Personal Note

Executive Chef George Edward was born in Port Alegre, Brazil. His mother and father were both Master Chefs who owned and operated a culinary academy, the Montreal School of Culinary Arts, in Vienna, allowing our chef to begin developing his natural talent at an early age. Along the way, George worked as a butcher, giving him the experience he needed to select and prepare quality meats. While working for Hagen-Dazs, George became part of the President's Club as one of the top salesman in the country for five years. Also curious to learn more about the native fishing trade he opted to work on a fishing vessel, where he learned what he needed to know about the native fishing trade.

Formerly of DG Basil's in Bricktown, Chef George also worked his culinary magic at Bella Napoli in New York City. He spent many successful years as the Executive Chef and Owner of George's Grill and Moon River in Bricktown, and has since moved his pallet-pleasing talents to *Arugula*. Among his accomplishments, we can add Promotional Executive Chef for the Black Tiger Shrimp Company and member of Strathmore's Who's Who, a distinct recognition in the restaurant industry.

When he is not working passionately to amaze his guests with countless creative dishes, he makes time to enjoy his hobbies; Chef George is a certified scuba and sky diver, enjoys flying small aircraft locally and is a Harley-Davidson owner.

Bon Appetite!



Executive Chef
George Edward
732-962-8900

On Premise and Off-site
Catering Available
Ask for details

*Special Requests are always welcome
email requests to: chefgeorgebrazil@gmail.com*

*Please be patient as our food is cooked fresh.
On behalf of our staff and Executive Chef George Edward...Buon Appetite!*
**DUE TO INCREASING CREDIT CARD PROCESSING FEES,
CASH IS GREATLY APPRECIATED.**



Gaucha Selections ****MARKET PRICE****

Rib Eye

Served with potatoes, vegetables & au jus.

Veal Chops

Double cut grilled veal chop served with mashed potatoes, topped with a brandy demi glaze sauce and spinach.

Argentina

Sliced boneless pork tender with potatoes and a port wine sauce.

Lamb Osso Bucco

Lamb shank with carrots, potatoes and onions served with a sauvignon wine demi glaze.

New York Strip

Slightly firm for full flavor with potatoes & vegetables.

Kansas City Ribs

Lightly smoked with Jack Daniel whisky sauce on a grill with vinegar chips.

Roast Duck

Half semi boneless duck, pear, mango, cream sauce, potato and spinach.

8 oz. Filet Mignon

Grilled filet mignon served with potatoes, sautéed vegetables and au jus.

Braised Beef

Oven roasted, extremely tender beef with potatoes & vegetables in a dark demi-glaze.

New Zealand Rack of Lamb

Served with bacon wrapped apples & mashed potatoes, topped with a brandy demi glaze sauce and spinach.

Beef Short Rib

Served with Yukon Gold potatoes, vegetables and a dark natural gravy.

Recommended

Slow Roasted Pork

Double cut slow Roasted Pork (36 hrs), with potato in a natural succulent gravy.

\$36.95

Italian Bolognese

Black Angus ground beef with a plum tomato sauce and Italian spices over pasta.

\$25.95

Hand-cut Pork Chops

Served with potatoes, fresh sautéed vegetables and a natural gravy.

\$26.95

Veal \$28.95

Veal Saltimbocca

Scallopini with roasted peppers, fresh spinach, prosciutto, melted cheese in a Port wine dark demi glaze over pasta.

Veal Creole

Veal Scallopini with shrimp, diced tomatoes, okra served with a shrimp sherry-cajun cream sauce over pasta.

Schnitzel Milanese

Golden crisp thinly sliced cutlet, served with fresh lemon wedges topped with tomato bruschetta.

Lemon Lemon

Pork tender medallion, artichoke, hearts of palm, beans, sun-dried tomatoes linguissa with lemon garlic wine served over pasta.

From the Shell \$28.95

Double Scampi

Rock shrimp & large shrimp in a lemon chardonnay wine sauce & fresh herbs, served over pasta.

Surf & Turf

Grilled filet mignon & shrimp with garlic scampi sauce & mashed potatoes.

****MARKET PRICE****

Jambalaya Entouffee

Louisiana style with chicken, shrimp, sausage, beans, corn, Cajun spices over yellow rice.

Wild Clams

Fresh wild clams with Imperial baby clams, sliced garlic served with a choice of red or white sauce over pasta.

Divino

Bay scallops and shrimp in a light vanilla lobster cream sauce tossed with pasta, young peas and fresh diced tomatoes.

Shrimp Shrimp

Jumbo shrimp, rock shrimp, Vidalia onions, garlic, broccoli & roasted peppers, with a lemon shrimp cream sauce, tossed over pasta.

Dragon Fish Roll

White fish, stuffed with crab-meat, spinach & cheese, served with rice, topped with a lobster béchamel sauce.

Salmon Rockefeller

Salmon medallions with bay scallops, spinach pernot in a light cream sauce over pasta.

Fisherman's Catch \$28.95

Ahi Tuna Steak

Sushi grade tuna pan seared with a medley of vegetables served with a ginger-orange coconut cream sauce over rice.

Bassa

Mild and sweet white fish fillet pan seared until golden crisp, mixed vegetables, garlic and oil over rice and fresh lemon wedges.

Nantucket

White fish fillet, served with crispy potato crostini, fresh herbs & vegetables, in a New England cream sauce.

Mahi Mahi

Wild caught mahi mahi in a red puttanesca styled sauce, peppers, onions, capers, with a hint of lemon and basil served over pasta.

Chilean Salmon

Fresh fillet with Saffron Pilaf rice and topped with a cold lemon dill yogurt sauce.

Citrus Asian Calamari

Roasted calamari with capers, orange, ginger and seaweed over rice, and topped with masoko (caviar) fresh lemon.

Special Casseroles \$33.95

ANGRY CRAB

Soft shell crab tossed with pasta, garlic, butter, lemon and crab meat.

Pirate Grog Stew

Combination of mixed seafood, fish file, chicken, sausage, potatoes and vegetables in a New England cream sauce.

Fish-Chips Classic

Golden fish fillet, shrimp, claw strips, hush puppies and coleslaw with vinegar chips.

Seafood Fra Diavolo

A mix of fresh seafood with a plum tomato sauce, beans and herbs served hot or sweet over pasta.