

Arugula

Modern Continental Cuisine



Oceanfront Resort & Spa
at Point Pleasant Beach
NEW JERSEY
732-899-3370

Executive Chef George Edward



On a Personal Note

Executive Chef George Edward Kretzu 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.

Thank you and Bon Appetite!

On Premise and Off-Site Catering Available
Ask for details

3126 Bridge Avenue
Point Pleasant, New Jersey 08742
732-295-1800





Beginnings

\$12.95

Eggplant Tower

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

Scallops Rockefeller

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

Clams Casino

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

Calamari

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

Frog Legs

Farm-raised frog leg in a dark mushroom hunter sauce.

Drunken Clams

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

Mussels Sambuca

Cold water mussels served with spinach, shallots in a Sambuca cream sauce.

Brazilian Chicken Wings

With garlic and butter.
Lightly spicy with distilled vinegar sauce.

Eggplant Caponata

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

\$15.95

Burrata Black Truffles

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

Tuna Tartare

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

Hot Antipasto

Homemade sausage, peppers and onions, eggplant, artichoke hearts, tomatoes, garlic, basil with hard salami and smoked mozzarella.

Grilled Shrimp Cocktail

Grilled shrimp with roasted garlic bulbs, toasted baguette, tomato chutney and extra virgin olive oil.

Salads

\$14.95

Arugula Salad

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

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.

Pasta

\$17.95

Two Peas in a Pod

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

Linguini Ala Olio

Linguini tossed with fresh garlic, extra virgin olive oil served with spinach pesto, herbs and spices.

Arugula

Select arugula, mixed vegetables, with a garlic pesto sauce topped with cranberries and Caribbean cheeses.

Italian Vodka

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

Crispy Pasta

Golden crisp pasta with a light garlic sauce 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

\$22.95

Mama Maria

Sliced grilled chicken breast, imported prosciutto, spinach, garlic, roasted peppers, vidalia onions and mozzarella, 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.

Chicken Franchise

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

Carbonada

Diced chicken with ham, and pancetta, onions, and green peas in an egg cream cheese sauce tossed with pasta.

Chicken Murphy

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

Chicken Carozza

Grilled chicken, Vidalia onions, baby spinach, string beans, roasted peppers, cannellini beans, garlic and oil tossed with rice.

Stuffed Braciolo

Poached chicken breast stuffed with homemade ricotta, greens, turkey bacon, madeira wine sauce over pasta topped with spinach pesto.

Greens and Beans

Sliced chicken, fresh greens, cannellini beans, garlic and oil, tossed with pasta and topped with burned cheese.

Gaucha Selections

Rib Eye Steak

Dry-aged, well-marbled for tenderness.

New York Strip

Slightly firm for full flavor.

Braised Beef

Oven roasted, extremely tender beef in a dark demi-glaze.

Market Price

ALL OUR STEAKS ARE AGED AND SELECTED, SERVED WITH SPINACH AU GRATIN, MUSHROOMS, DISTILLED VINEGAR GARLIC POTATOES, SOUR CREAM AND CHIMICHURRI SAUCE

We proudly serve, “Holiday Meats”.

For three generations, *The Valentino Family* has been serving the highest quality meats. Fully Inspected by the USDA.



Lamb Osso Bucco

Twin lamb shanks with carrots, potatoes and onions served with a sauvignon wine demi glaze.

\$36.95

Hand-cut Pork Chops

Served with potatoes, fresh sauteed vegetables and a natural gray.

\$25.95

Recommended

Slow Roasted Pork

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

\$32.95

Beef Short Rib

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

\$36.95

Italian Bolognese

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

\$22.95

Veal

\$25.95

Veal Creole

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

Veal Amatriciano

Tender veal, pancetta, in a light plum tomato sauce, topped with mozzarella and basil and balsamic over pasta.

Veal Saltimbocca

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

From the Shell

Tiger Shrimp

Black Tiger shrimp sauteed with garlic, basil, extra virgin olive oil and filleto pomodoro over pasta and sprinkled with grated cheese

\$24.95

Wild Clams

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

\$22.95

Lobster

Twin Lobster Tails Francaise with bay scallops in a vanilla lobster sauce over pasta

\$38.95

Jambalaya Entufe

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

\$24.95

Divino

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

\$24.95

Fisherman's Catch

\$24.95

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 filet pan seared until golden crisp, mixed vegetables, garlic and oil over rice and fresh lemon wedges.

Salmon Rockefeller

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

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.

Special Casseroles

\$29.95

Arugula Medley

Mixed seafood with a blend of fresh steamed mixed vegetables in a natural broth.

Pirate Grog Stew

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

Paella

Clams, mussels, shrimp, fish, chicken & sausage, roasted peppers served in a wine-butter sauce over yellow saffron rice.

Zupa De Peché

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

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