

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 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

My inspiration



Welcome to *Arugula* MODERN CUISINE

Executive Chef George Edward

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...Bon Appetite!*

DUE TO INCREASING CREDIT CARD PROCESSING FEES,
CASH IS GREATLY APPRECIATED.

Where your culinary experience begins



\$15.95

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 Pernod cheese sauce.

Broccoli Rabe

Italian sausage cannellini beans, garlic oil on toasted bread

Rice Ball (Arancini)

Saffron rice balls stuffed with cheese marichiaia sauce

Brazilian Chicken Wings

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

Drunken Clams

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

Mussels

Mussels with garlic chorizo white wine butter sauce.

Clams Casino

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

Escargot

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

Long Hots

Italian long hots with sausage, baked cheese and tomato sauce.

\$18.95

Burrata Black Truffles

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

Ahi Tuna Tartar

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

Baby Bello

Grilled portobello, tomato basil, cheese, crab stuffing and balsamic reduction.

Calamari

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

\$18.95

Colossal Shrimp Cocktail

Colossal shrimp served with cocktail chutney and fresh lemon wedges.

Chris Smith Garlic Bread

Toasted garlic bread with creamy parmesan sauce. *(Ask for price)*



Coconut Waldorf Salad

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

Gaucha Selections **MARKET PRICE**

Prime Rib Eye

Smoked sea salt and cracked black pepper, potato and vegetables aus jus.

Beef Short Rib

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

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.

Surf and Turf

Filet Mignon shrimp with garlic mashed potatoes and vegetables.

Arugula Steak

Steak and jumbo shrimp served with arugula mashed potato cajun sherry cream sauce. \$27.95

Italian Pork Chop

Garlic oil, gravy and vegetables. \$36.95

Roast Duck

Half semi boneless duck, demiglace, potato and spinach.



Slow Roasted Pork

Double cut slow Roasted Pork (36 hrs), with potatoes in a natural succulent gravy. \$37.95

Filet Mignon

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

Pork Belly Ribs

Crispy lightly smoked with Jack Daniel whiskey rice, and mango citrus pico de gallo.

Rack of Lamb

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

Pork Filet Mignon

Sliced tenderloin served with mashed potatoes and brandy peppercorn sauce.

Pork Chops Murphy

Potatoes, peppers, onions and mushrooms port wine sauce - hot or sweet

Hand Cut Pork Chops

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

Veal \$32.95

Veal Saltimbocca

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

Schnitzel Milanese

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

Veal Marsalla with Shrimp

Scallopini with shrimp and mushrooms and shallots in a dark marsala wine sauce over pasta.

Matriciana

Veal scallopini, panchetta, cheese, fresh orange, spicy plum tomato over pasta and balsamic reduction.

Fisherman's Choice \$32.95

Double Scampi

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

Vongola (Clams)

Fresh wild clams with Imperial baby clams served over pasta with your choice of sauce:
- White - Red
- Drunken - Garlic and oil

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.

Drunken Swordfish

Lemon with capers, garlic wine sauce, rock shrimp, tomato basil over spinach mash.

Fish 'N Chips

Beer battered fillet and shrimp with vinegar or potato chip, homemade tarter sauce.

Japanese Downtown Ramen Noodles

Served with glass noodles, seafood, pork and chicken with fresh vegetables, egg and nouri in a natural broth.

Caribbean Scallops

Local fresh sea scallops, bechamel saffron rice topped with tomato mango chutney and toasted coconut.

Fish Rollatini

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

Fish Crostini

White fish with potato crostini, fresh herbs, mashed potatoes with New England cream sauce.

Salmon Rockefeller

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

Tiger Shrimp

Black Tiger shrimp sautéed with garlic, basil, extra virgin olive oil and filletto pomodoro over pasta and sprinkled with grated cheese.

Jambalaya Etouffee

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

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 and roasted peppers, with a lemon shrimp cream sauce, tossed over pasta.

Bassa Fillet

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

Italian Sea Scallops

Amatriciana pancheta, fresh tomato and basil sautéed over pasta.

Seafood Diavolo

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

Market Price

ANGRY CRAB

Soft shell crabs, golden crisp over linguini, clams, garlic and oil.

Stuffed Shrimp

Stuffed crab meat, cheese, shrimp and mashed potatoes in vanilla lobster sauce.

Pirates Grog Stew

Scallops, clams, shrimp and chicken in a lightly seasoned New England cream sauce, served with potatoes and sausages.

Soup \$8.95

Soup of the day (ask server)
Baked French Onion

Stracciatella Argula Salad

Argula mixed greens, chicken, strawberries, grapes and onions topped with almonds, lentils, goat cheese and citrus vinaigrette.

Salads \$20.95

Chicken Caesar

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

Pasta \$20.95

Grandma Manicotti

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

Two Peas in a Pod

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

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.



Arugula Polla Signature \$26.95



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.

Healthy Chicken

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

Teriyaki Chicken

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

Cordon Bleu Stack

Twin cutlet with virginia ham cheese topped with bechamel spinach and garlic mashed potatoes.

Old Fashioned Chicken Parm

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

Broccoli Rabe

Chicken, Italian sausage, sundried tomatoes garlic and oil tossed with pasta.

Country Chicken

Crisp chicken breast with mashed potatoes, milk gravy and frizzled onions.

Godiva Chocolate Chicken

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

Chicken Francaise

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

Chicken Shrimp Piccata

Tender chicken, large shrimp, moroccan capers, hearts of palm, sliced orange and fresh lemon wine sauce over pasta.

Zoodles Zucchini

Shrimp, chicken garlic oil, tomato, hearts of palm, capers tossed with zucchini pasta and fresh lemon.

Mai Thai

Chicken and broccoli shrimp, garlic, ginger, glass noodles, spinach, rice, topped with panko shrimp, and sweet plantains.

