

STARTERS

JUMBO SHRIMP COCKTAIL 16

House Smoked Cocktail Sauce & Lemon

CHARCUTERIE PLATE 25

Chef's Choice Hummus, Assorted Meats & Cheeses, Pate, Olive Tapenade, Honey, Fresh Fruit, Assorted Crackers

LOADED TOTS 12

Crispy Fried Tots, Bacon, Cheddar, Green Onion & Panch

CLAM DIP 15

Local Clams, Holy Trinity, Cream Cheese & Parmesan Baked to a Golden Brown with Toasted Panko, Grilled Naan

CHEESESTEAK EGGROLLS 16

Shaved Ribeye, American Cheese, Siracha Ketchup

ONION RINGS 14

Sweet Onion, Panko, Chipotle Aioli

THE PRETZEL 20

Twin Soft Pretzel Sticks, House-Made Crab Dip, Cheddar & Jack Cheese

CHICKEN EMPANADAS 15

Bell Pepper, Onion, Chicken, & Cooper Sharp Cheddar Bechamel, Lettuce & Pico

GRILLED CORN RIBS (GF) 12

Grilled Sweet Corn, Cotija, Cilantro, Spicy Citrus Aioli, Lime Juice

PICKLE-BRINED WINGS (8) (GF) 17

Choice of Dry Jerk, Sweet Thai, Naked, or House Hot with Celery & Blue Cheese

HARVEST FLATBREAD 16

Tomato, Pepper, Mushroom, Broccoli, Mozzarella with a Sweet Pomodoro Sauce

FRESH OYSTERS 1/2 doz. 20 full doz. 38

Mignonette, Smoked Cocktail Sauce, Lemon

SOUPS & SALADS

CHEFS DAILY SELECTION 11

FRENCH ONION 10

Toasted Garlic Crouton, Gruyere, Parmesan

NEW ENGLAND STYLE CLAM CHOWDER 11

Clams, Bacon, Vegetables, Fresh Thyme

CAESAR 14

Chopped Romaine, Reggiano, Crispy Prosciutto, Garlic & Onion Croutons

CAPE MAY COBB 17

Chopped Romaine, Grilled Chicken, Tomato, Chopped Egg, Bacon, Avocado, Crumbled Blue Cheese & Blue Cheese Dressing

PEAR SALAD 16

Chopped Frisse &
Radicchio, Candied
Pumpkin Seeds, Fresh,
Grilled & Chilled Pears,
Crumbled Blue Cheese,
Sweet & Sour Honey
Vinaigrette

SALAD ADDITIONS

CRAB +16 GRILLED SHRIMP +10 GRILLED SALMON +11 GRILLED CHICKEN +8

SIDES 6

ROASTED GARLIC MASHED

FRIES

ASPARAGUS (GF)

GARLIC BROCCOLINI

BASMATI RICE

TRI COLOR COUS COUS

MAINS

CRAB CAKES (GF) 48

Twin 4oz. Jumbo Lump Cakes, Rice Pilaf & Roasted Red Pepper Puree, Asparagus

GRILLED SALMON FRESCA (GF) 38

Mediterranean Salsa Fresca, Asparagus

CHICKEN & BROCCOLI ALFREDO 34

Meyer Lemon Alfredo, Grilled Chicken, Broccoli & Toasted Focaccia over Penne

SKILLET SCALLOPS 48

Blackened Scallops, Mushroom Risotto & Pear Compote

PORK MILANESE 38

12 oz Bone-In Pork Chop, Seasoned Panko, Arugula, Heirloom Cherry Tomatoes, Fresh Lemon Vinegrette & Shaved Pecorino

STEAK FRITTE 56

Chargrilled 14oz Bone-in Ribeye, Truffle Parmesan Fries

STUFFED ZUCCHINI 29

Rice, Tomato, Garlic, Shallots, Basil, and Mozzarella Cheese Drizzled with Aged Balsamic Glaze

SPICY PORK RAGU 34

Fresh Ground Chorizo and Mild Italian Sausage, Fresh Herbs, and a San Marzano Tomato Sauce over Penne

GRILLED SWORDFISH 36

Chargrilled Swordfish Steak, Rice, and Vegetable with Raspberry Basil Puree

TUSCAN SHRIMP 36

Pan-seared Jump Shrimp, Sundried Tomato, Capers, Spinach, and Creamy Garlic Sauce over Jasmine Rice