

RAW BAR

SHRIMP CEVICHE 16.

english cucumber, tomato, bell pepper,
red onion, lime juice, cilantro

CAPE MAY OYSTERS ON HALF SHELL 18.

housemade mignonette, cocktail sauce

CLAMS ON HALF SHELL 12.

housemade mignonette, cocktail sauce

JUMBO SHRIMP COCKTAIL 16.

cocktail sauce

SEA SALT TOWER FOR TWO 145.

oysters, clams, shrimp, crabmeat, lobster,
housemade mignonette, cocktail sauce

SOUP

JERSEY CLAM CHOWDER 10.

FRENCH ONION 10.



SNACKS

FRIED MOZZARELLA TRIANGLES 12.

freshly prepared in-house marinara

ARTISANAL CHEESE PLATE 18.

chef's selection of imported cheeses
crostini, grain mustard, fig preserve

VEGETABLE CRUDITÉ 12.

broccoli, carrot, celery, cherry tomato
choice of: blue cheese or
ranch dressing

SALAD

GRILLED OCTOPUS SALAD 18.

spring mix, grape tomato, cucumber,
red onion, kalamata olives, lemon balsamic

BURRATA 16.

heirloom tomato, roasted red pepper,
long hots, fresh basil, extra virgin olive oil,
balsamic drizzle

WEDGE OF ICEBERG LETTUCE 16.

cherry tomato, red onion, applewood smoked
bacon, crumbled blue cheese dressing

CLASSIC CAESAR 16.

crisp romaine, parmigiano reggiano, croutons,
housemade caesar dressing

TOSSED HOUSE SALAD 16.

iceberg lettuce, tomato, cucumber, red onion,
housemade garlic vinaigrette

BEET & GOAT CHEESE 16.

baby greens, red onion, candied walnuts
raspberry balsamic vinaigrette

add chicken 6. add salmon 8.
add shrimp 10.

FRUIT PLATE 16.

FRENCH FRIES 6.

SEA SALT CHIPS 4.

(2) DECADENT COOKIES 5.

Chocolate Chip Walnut
Oatmeal Raisin
Peanut Butter

LUNCH

JUMBO SHRIMP Wrapped in Bacon 16.
horseradish cream sauce

GRILLED CHICKEN CAESAR WRAP 16.
served with chips

LOBSTER MAC & CHEESE 18.

CHICKEN WINGS 18.
hot, mild or barbeque

CRISPY CALAMARI 14.
marinara

FLAT BREAD PIZZA 15.
marinara, mozzarella cheese

(2) FISH TACOS 16.
fried local cod, lettuce, pico de gallo
guacamole, spicy mayo

CLASSIC CHEESEBURGER 16.
eight ounces of angus beef, lettuce, tomato,
onion, pickle, french fries
add hickory-smoked bacon 2

FISH & CHIPS 18.
panko-crusted local cod, tartar sauce

ORGANIC VEGGIE BURGER 16.
lettuce, tomato, red onion, pickle, french fries

TUNA FISH SALAD 14.
lettuce, tomato, onion served on
sliced sourdough, pickle, chips

SLOPPY JOE 13.
ground beef served with chips

HUMMUS PLATE 14.
celery, carrots, cucumber, grilled pita

CHEESE QUESADILLA 12.
add chicken 4. add shrimp 6.

TURKEY CLUB 16.
applewood smoked bacon, lettuce, tomato
served on toasted sourdough, pickle and chips
add avocado 2.

CHILDRENS MENU

CHEESEBURGER SLIDERS 12.

MACARONI & CHEESE 12.

BEEF HOT DOG 12.

SMUCKERS UNCRUSTABLES 6.

CHICKEN TENDERS 12.

CHOICE OF:
peanut butter & strawberry jam
or
peanut butter & grape jelly

GRILLED CHEESE 12.

BEEF SLOPPY JOE SLIDERS 12.

*THE ABOVE SERVED WITH FRENCH FRIES



Please talk to your server if you have any special dietary concerns.

BEVERAGES

FRESH-PRESSED JUICE

CARROT 12.
carrot, green apple, ginger, lemon

GREEN MACHINE 12.
spinach, kale, celery, green apple

MANGO GLOW 12.
mango, pineapple, coconut water

DRAFTS

Cape May Ipa 8.
Corona Premier 8.
Blue Moon 8.
Stella 8.

CANS

Budweiser 6.
Bud Light 6.
Michelob Ultra 6.
Heinken 7.
Victory "Summer Love" 7.
Angry Orchard 6.
White Claw 6.
(Black Cherry/mango/lime)
Cape May Seasonal 6.
Cape May "Always Ready" 6.
Coors light 6.
Miller Light 5.
Yuengling 6.

NA BEER

O'douls 5.

FROZEN DRINK

FROZEN DAIQUIRI 12.
Strawberry, Mango or Passion Fruit

FROZEN MARGARITA 10.

PINA COLODA 10.

MUD SLIDE 10.

FROZE 11.

FROZEN VIRGIN DAIQUIRIS 8.
Strawberry, Mango or Passion Fruit

SODA

Pespi 3.
Serria Mist 3.
Lemonade 3.
Ginger Ale 3.
Diet Pepsi 3.
Ice Tea 3.

HOT DRINKS

Coffee and Tea 4.
Espresso 4.
Cappuccino 6.



Please talk to your server if you have any special dietary concerns.

SPECIALTY COCKTAILS

ORANGE CRUSH 11.

360 Orange Vodka, Triple Sec,
Fresh Squeezed Orange Juice, Sierra Mist

GRAPEFRUIT CRUSH 11.

Finlandia Grapefruit Vodka, Triple Sec,
Fresh squeezed Grapefruit, Sierra Mist

MANGO MOJITO 12.

Cruzan Silver Rum, Fresh Mango,
Muddled Mint and Lime

GIN BLOSSOM MARTINI 16.

Bluecoat Gin, Fresh squeezed lime juice,
simple syrup, cucumber and mint

PLATA PALOMA 13.

Tequila Ocho Plata, fresh squeezed
grapefruit juice, simple syrup and
fresh lime juice

OCEAN CLUB COCKTAIL 12.

Hanson Cucumber Vodka, fresh cucumber,
basil, fresh lime juice, simple syrup and a
splash of club soda

TIKI-TEN MARTINI 12.

Cruzan Coconut Rum,
fresh pineapple, coconut cream,
blueberries, lemonade

TANTEO JALAPENO MARGARITA 12.

Tanteo Tequilla, Fresh Lime,
Splash of Orange Juice, Fresh Jalapenos

BLOOD ORANGE COSMOPOLITAN 12.

360 Orange Vodka, Blood Orange Juice,
Chili- Salt Rim

BLUEBERRY LEMONADE 11.

360 Berry Vodka, Muddled Blueberries
Lemonade

SUMMER SPIKED TEA 11.

360 Georgia Peach Vodka, deep eddy
sweet Tea Vodka, Iced tea and Lemonade

BELLINIS 10.

Passion Fruit or Mango

MIMOSAS 10.

Classic or Blood Orange

WINE

WHITE

Sauvignon Blanc Crossing, Marlborough 10/38
Sauvignon Blanc, Zlata by Karen Cakebread, Napa, 18/69
Albarino, Abadia de San Campio, Spain 11/40
Gruner Veltliner, Laurenz V., Austria 11/40
Pinot Grigio Villa Sandi 8/30
Pinot Grigio 3 Pears 9/34
Chardonnay Unoaked Seaglass, Monterey 10/38
Chardonnay, Bravium, Russian River, CA 12/45
Riesling, J Lohr Bay Mist, Monterey 8/30
Moscato D'Asti, Coppo, Italia 9/32

RED

Pinot Noir, Folie A Deux, Russian River 13/51
Pinot Noir, Hangtime, California 10/38
Cabernet, Charles and Charles, Washington 10/38
Cabernet, Joel Gott "815", CA 13/50
Merlot, Spellbound, Sonoma County, CA 10/38
Red Blend, Luke, WA 13/50
Malbec Crios, Mendoza, Argentina 10/38
Zinfandel, Terra D'Oro, Amador 10/38

ROSE

Bieler Sabine Rose, Provence 9/32
Belleruche, Provence 10/38
Pitti, Toscana IGP Certified Organic 50.

SPARKLING

Prosecco Avissi, Italy 187ml 10
Sparkling Rose Villa Sandi, Italy 10/38
Champagne, Piper Heidsieck Brut, France 20/80
Champagne, Delamott Blanc de Blanc, France 95.
Prosecco Millesimato, DOC, Famiglia Boron 45.
Veuve Cliquot 150.
Dom Perignon 390.



Please talk to your server if you
have any special dietary concerns.