

APPETIZER

BAKED DEVILED CLAMS 12.

pepper, onion, bacon, cocktail sauce, lemon

JUMBO SHRIMP wrapped in bacon 16.

horseradish cream sauce

SHRIMP CEVICHE 16.

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

CRISPY CALAMARI 16.

marinara

SEASONED AHI TUNA SESAME 16.

pan-seared, wasabi cream, soy

RAW BAR

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.



Please inform your server of any food allergies or dietary restrictions.
A 20% gratuity will be added to parties of 6 or more.

LOBSTER MAC & CHEESE 18.

FRIED MOZZARELLA TRIANGLES 12.

freshly prepared in-house marinara

ARTISANAL CHEESE PLATE 18.

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

STEAMED CLAMS 18.

garlic wine sauce, crostini

MUSSELS 16.

red or white sauce, crostini

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 to any salad:

chicken 6. grilled salmon 9.

shrimp 10.

ENTRÉE

SEAFOOD

NEW ENGLAND STYLE

LOBSTER POT PIE 39.

cape may lobster baked in a flaky crust
fresh vegetables, potato in a cream sauce

CAPE MAY DAY BOAT SCALLOPS 44.

leeks, bacon, cream sauce
served with risotto, fried tomato

LOCAL FRESH CATCH OF THE DAY 32.

grilled, broiled or pan-seared
served with choice potato, vegetable

SEA SALT COMBO 39.

broiled scallops, shrimp, cape may cod,
deviled clam, served with choice potato, vegetable

GRILLED SALMON 29.

prepared in dijonaise sauce
served with risotto, asparagus

FRIED JUMBO SHRIMP 27.

served with choice potato,
cocktail sauce, coleslaw

LINGUINE WITH CLAMS 28.

red or white

SEAFOOD PESCATORE 39.

mussels, clams, shrimp, scallop, calamari
served over linguine

JUMBO SHRIMP SCAMPI 34.

served over linguine

RIBS/CHOPS /CHICKEN/STEAK

SLOW ROASTED SHORT RIBS 38.

topped with rosemary demi-glace,
crispy onion served with
garlic mashed potato

STUFFED PORK CHOP 28.

mustard demi-glace, sausage
& apple stuffing with vegetable

CHICKEN MARSALA 28.

chicken sautéed in sweet marsala wine,
topped with mushroom demi-glace
served with garlic mashed potato, asparagus

CHICKEN PARMESAN 28.

mozzarella, san marzano marinara
served with linguine

8oz. FILET MIGNON 49.

served with choice potato, asparagus

add grilled shrimp 12.

add lump crabmeat 14.

add sautéed lobster 18.

ROASTED VEGETABLE RISOTTO 22.



CHILDRENS MENU

* CHEESEBURGER SLIDERS 12.

* BEEF HOT DOG 10.

* CHICKEN TENDERS 12.

* GRILLED CHEESE 12.

* SLOPPY JOE SLIDERS 12.

seasoned ground beef

* The above served with french fries

PASTA 12.

red or butter sauce

MACARONI & CHEESE 12.

FLAT BREAD PIZZA 15.

marinara, mozzarella cheese

BEVERAGES

DRAFTS

Cape May Ipa 8.

Cape May Seasonal 8.

Corona Premier 8.

Yuengling 7.

Blue Moon 8.

Miller Lite 7.

Stella 8.

Seasonal Draft 8.

BOTTLES/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)

NA BEER

O'douls 6.

SOFT DRINKS

Pepsi 4.

Serria Mist 4.

Lemonade 4.

Ginger Ale 4.

Diet Pepsi 4.

Ice Tea 5.

Iced Coffee 5.

HOT DRINKS

Coffee and Tea 4.

Espresso 6.

Cappuccino 6.



SPECIALTY COCKTAILS

MANGO MOJITO 15.

Cruzan Silver Rum, fresh mango, muddled mint and lime

OCEAN CLUB COCKTAIL 15.

Hanson cucumber vodka, fresh cucumber, basil, fresh lime juice, simple syrup & splash of club

CHERRY BOURBON SOUR 15.

Amador bourbon, cherry liqueur, homemade sour mix, soda

GIN BLOSSOM MARTINI 16.

Bluecoat gin, St. Germain Chambord
fresh squeezed lime juice, simple syrup,

CAPE MAY RYE 14.

FEW rye, dry vermouth, simple syrup, pineapple juice

ORGANIC MARGARITA 14.

Tres Agave Organic tequila, fresh organic margarita mix and lime

PLATA PALOMA 15.

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

BARREL-AGED MANHATTAN 15.

Amador Whiskey, sweet vermouth, orange bitters

BLOOD ORANGE COSMOPOLITAN 15.

360 mandarin orange vodka,
blood orange juice, chili-salt rim

WINES

WHITE

Sauvignon Blanc Crossing, Marlborough 10/38

Sauvignon Blanc, Ziata 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 9/32

Pinot Grigio 3 Pears 10/36

Chardonnay Unoaked Seaglass, Monterey 10/38

Chardonnay, Bravium, Russian River, CA 12/45

Riesling, J Lohr Bay Mist, Monterey 9/32

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 & 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 80.

Champagne, Delamott Blanc de Blanc, France 95.

Prosecco Millesimato, DOC, Famiglia Boron 45.

Veuve Cliquot 150.