

RAW BAR

LOCAL OYSTERS 22

champagne mignonette, house made cocktail

CLAMS ON THE HALF 14

champagne mignonette, house made cocktail

SHRIMP COCKTAIL 19

house made cocktail, radishes

SEAFOOD TOWER FOR TWO 150

oysters, clams, poached shrimp, crab salad, lobster meat, house made cocktail sauce

SOUP

LOCAL SEAFOOD BISQUE 17

tarragon oil, sherry reduction, spiced crostini

YELLOW TOMATO GAZPACHO 14

pepitas, cherry tomato, cucumber, basil crema
add chilled crab salad 10

SALAD

CLASSIC CAESAR 16

crisp romaine, shaved parmesan, herb crouton
garlic-peppercorn dressing

BEET & BURRATA 18

prosciutto, heirloom tomato, walnut,
pickled shallots, berries, blood orange vinaigrette

TUNA NICOISE 25

baby greens, radish, tomato, potato, haricot vert,
egg, avocado, honey dijon mustard

CHEF'S SEASONAL HOUSE 16

featuring locally sourced vegetables &
greens with a balsamic vinaigrette

add chicken 6 add salmon 8

add shrimp 10

APPETIZER

CRISPY CAJUN CALAMARI 18

pepperoncini aioli, capers, citrus-chili oil

BAKED LOBSTER MAC & CHEESE 23

orecchiette pasta, NY cheddar, poached lobster
brown butter-herb crumb

TUNA TARTARE 22

sweet chili vinaigrette, seaweed salad, Sesame aioli
squid ink, wonton crisp

ARTISANAL

CHARCUTERIE PLATES 20/38

chef selection of aged cheeses and/or meats
with seasonal accompaniments

TRUFFLE PARMESAN FRIES 14

truffle-herb & paprika aioli,
aged parmesan / add pork belly 8

HUMMUS PLATE 16

toasted pita, tomato bruschetta,
cucumber chips, feta, tzatziki sauce

SEASONAL FRUIT BOWL 14

assortment of seasonal fruit



MAINS

BEER BATTERED FISH & CHIPS 20

cape may local beer, tartar sauce, french fries

OVEN ROASTED TURKEY CLUB 16

smoked bacon, lettuce, tomato, on white or wheat
served with house pickles and french fries
add avocado 3

SLOW BRAISED PULLED PORK 14

house made bourbon BBQ sauce, pickled slaw
toasted brioche with french fries

CLASSIC CHEESEBURGER 17

lettuce, tomato, onion, ny cheddar, herb aioli
served with pickles and french fries on toasted brioche
add bacon 4

ORGANIC PORTOBELLO BURGER 16

mixed greens, roasted tomato, caramelized onion,
aged provolone, romesco aioli on toasted ciabatta
served with french fries

BAJA SHRIMP OR FISH TACOS 17

pico de gallo, avocado, chipotle crema,
onion-cilantro relish

FRENCH DIP STEAK 17

bone marrow au jus dip, aged provolone, gruyere,
horseradish cream, caramelized onion, toasted baguette
and served with french fries

CHEESE QUESADILLA 12

add chicken 6 add shrimp 10

CHICKEN CAESAR WRAP 17

crisp romaine, shaved parmesan,
toasted peppercorn dressing

CHICKEN TENDER PLATTER 16

hot, bbq or sweet chili served with french fries

CHILDREN'S MENU

FRIED MOZZARELLA 12

house made marinara sauce

MAC & CHEESE 12

three blend with orecchiette pasta

CHICKEN TENDER 12

served with sweet chili, bbq or
ketchup and french fries

6oz CHEESE BURGER 12

served with french fries

CHEESE QUESADILLA 12

add chicken 4 add shrimp 6

SWEETS

PEACE PIE ICE CREAM SANDWICH 9

strawberry shortcake or
salted caramel brownie

HOMEMADE COOKIES 6

chocolate chip or
oatmeal

ICE CREAM 6

peanut butter cookies & cream
chocolate & chocolate
raspberry & chocolate

