



## *Appetizers*

**LIGHTLY FRIED CALAMARI 21**  
peperoncini aioli, apers, smoked paprika oil

**ARTISNAL CHEESE PLATE 20**  
selection of aged cheeses, white truffle fig jam,  
crostini, seasonal accompaniments

**CHARCUTERIE PLATE 20**  
selection of cured meats, stone ground dijon,  
crostini, seasonal accompaniments

**MISO MARINATED TUNA TARTARE 22**  
sweet chili vinaigrette, wakame salad, sesame aioli  
sweet soy, wonton crisp

**CILANTRO HUMMUS PLATE 16**  
tortilla chips, pico de gallo, cucumber,  
tomato, cotija cheese

**GUACAMOLE & CHIPS 10**  
tortilla chips, pico de gallo,  
cilantro

## *Chilled Seafood*

**SHRIMP COCKTAIL 21**  
radish, scallion, house made cocktail sauce, fresh lemon

**LOCAL OYSTERS 3.50 each**  
champange mignonette, house made cocktail sauce, lemon

**CLAMS ON THE HALF SHELL 14**  
champange mignonette, house made cocktail sauce, lemon

**SEAFOOD FOR TWO 56**  
6 chilled shrimp, 6 local oysters, 6 raw clams,  
champange mignonette, house made cocktail sauce, lemon

## *Soup & Salad*

**FRENCH ONION GRATIN 17**  
aged gruyere, caramelized onion, crostini, chive

**JERSEY TOMATO GAZPACHO 16**  
cucumber, radish, herb oil, aged sherry,  
toasted pepitas & sunflower seeds  
add shrimp 7

**SEASALT CLASSIC CAESAR 16**  
crisp romaine, shaved parmesan,  
herbed crouton, garlic-peppercorn dressing

**ROASTED BEET & BURRATA 20**  
walnut, feta, golden raisin, apple,  
prosciutto crumb, berry balsamic vinaigrette

**SEASONAL GREEN SALAD 16**  
chickpea, tomato, cucumber, radish,  
toasted seeds, lemon-thyme vinaigrette





## Mains

### BAKED LOBSTER MAC & CHEESE 27

orecchiette pasta,  
locatelli cream,  
poached lobster,  
garlic-herb crumb

### BEER BATTERED FISH & CHIPS 23

cape may brewery beer batter,  
local catch,  
tartar sauce served  
with french fries

## Fries

### TRUFFLE-PARMESAN FRIES 12

aged parmesan, truffle aioli,  
fresh herbs

### GARLIC-OLD BAY FRIES 10

seasoned with garlic old bay &  
served with ketchup

### TRADITIONAL FRIES 5

served with ketchup

## Handhelds

*all sandwiches are served with chips  
enhance to fries for \$4*

### OVEN ROASTED TURKEY CLUB 16

bacon, lettuce an tomato on toasted white or wheat  
add avocado 3

### SLOW BRAISED PULLED PORK 14

BBQ sauce, cabbage slaw on a butter  
brioche roll

### BACON CHEESEBURGER 17

lettuce, tomato, onion, american cheese, herb aioli  
on a buttered brioche roll

### CHIPOTLE SHRIMP TACOS 17

pico de gallo, cilantro-lime crema,  
guacamole, cotija cheese

### FRENCH DIP STEAK 17

beef au jus, sharp provolone, horseradish mayo,  
caramelized onion, grilled baguette

### GRILLED CHICKEN QUESADILLA 16

pico de gallo, salsa, sour cream, tortilla chips  
sub shrimp 7

### CHICKEN CAESAR WRAP 17

crisp romaine, shaved parmesan,  
garlic-peppercorn dressing

