

## CHILLED SEAFOOD

**LOCAL OYSTERS** 3.50 each  
champagne mignonette, cocktail sauce, lemon

**CLAMS ON THE HALF** 14  
champagne mignonette, cocktail sauce, lemon

**SHRIMP COCKTAIL** 21  
scallion, radish, cocktail sauce, lemon

**SEAFOOD TOWER** 150  
oysters, clams, poached shrimp, crab & lobster meat, cocktail sauce, lemon

## SOUPS

&

## SALADS

**JERSEY TOMATO GAZPACHO** 16  
cucumber, radish, toasted seeds, aged sherry

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

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

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

add chicken 8 add salmon 11  
add chilled shrimp 10

## APPETIZERS

**LIGHTLY FRIED CALAMARI** 21  
pepperoncini aioli, capers, smoked paprika oil

**ARTISANAL CHEESE PLATE** 20  
selection of aged cheeses, fig jam, crostini  
with seasonal accompaniments

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

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

**GUACAMOLE & CHIPS** 10  
pico de gallo, cotija cheese, cilantro

**CHICKEN TENDERS** 15  
side of honey mustard, bbq or ranch

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

## 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

**OVEN ROASTED TURKEY CLUB** 16  
bacon, lettuce and tomato on toasted white or wheat  
add avocado 3

**SLOW BRAISED PULLED PORK** 14  
BBQ sauce, cabbage slaw on a buttered  
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

All sandwiches are served with chips  
Enhance to fries for \$4

## MAINS

**BAKED LOBSTER MAC & CHEESE** 27  
orecchiette pasta, locatelli cream, poached lobster,  
brown butter-herb crumb

**BEER BATTERED FISH & CHIPS** 23  
cape may local beer, tartar sauce, french fries

## CHILDREN'S MENU

**FRIED MOZZARELLA** 12  
house made marinara sauce

**MAC & CHEESE** 12  
three blend with orecchiette pasta

**CHICKEN TENDER** 14  
served with bbq or ketchup  
and french fries

**6oz CHEESE BURGER** 14  
served with french fries

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

## SNACKS

**BAG OF CHIPS** 3  
kettle style



**ICE CREAM SANDWICH** 10  
strawberry shortcake or  
salted caramel brownie

**ICE CREAM** 7  
vanilla,  
chocolate  
&  
seasonal berry flavor

Lunch is served from 12pm - 4pm  
After 5 menu is served 5pm - 9pm

