

Bar Menu

Raw Bar

JUMBO SHRIMP COCKTAIL	\$18
Traditional cocktail sauce, lemon wedge	
CLASSIC STEAMED LOCAL CLAMS	\$19
Andouille sausage, sofrito sauce, grilled bread	

Soup & Salad

LOBSTER BISQUE	\$18
Lobster and shrimp stock, sherry cream	
CAESAR SALAD	\$15
Romaine lettuce, crouton, creamy parmesan dressing	
CREAMY BURRATA	\$18
Sweet spring peas, prosciutto di parma, caramelized onion, toasted baguette bread	

Snack

FRIED CAULIFLOWER BITES	\$15
Spicy chili ginger sauce, diced green onion, sesame seeds	
GRILLED STEAK KABOBS	\$18
Sirloin steak, yellow pepper, red onion, potato crisscut	
POTATO FRENCH FRIES CRISSCUT	\$14
Cheese sauce, sunny eggs, onion oil	

Pizza

MARGHERITA	\$18
Chunky San Marzano tomato sauce, fresh mozzarella, fresh basil, basil oil, oregano	
PEPPERONI	\$18
Tomato sauce, shredded mozzarella, black pepper, salt	
BUFFALO CHICKEN	\$18
Chunky San Marzano tomato sauce, fresh mozzarella, fresh basil, basil oil, oregano	

Burgers & Tacos

(Add crispy bacon to your burger for just \$3)

PICASSO BURGER	\$20
Creamy brie cheese, frizzled onions, mushroom demi glaze, crispy potato crisscut, brioche bun	
BLACKENED BOLDE BURGER	\$20
Baby arugula, tomato bruschetta, pepper jack cheese, crispy potato crisscut, brioche bun	
SHORT RIBS BRISKET BURGER	\$20
Lettuce, tomatoes, red onion, mustard aioli, aged cheddar, crispy potato crisscut, brioche bun	
SMOKED PULLED PORK TACOS	\$18
Pico de Gallo, guacamole, sriracha aioli, lime wedge	
CHIPOTLE SHRIMP TACOS	\$18
Grilled pineapple salsa, avocado mousse, crumbled feta cheese	

Entree

CAPE MAY CRAB CAKES	\$40
Green beans, roasted potatoes, red pepper aioli	
GRILLED 8OZ. FLAT IRON STEAK	\$32
Sliced steak, herb butter and French fries	
PAN ROASTED CHICKEN BREAST	\$34
Roasted vegetables, fingerling potatoes, garlic thyme jus	
HERB CRUSTED NEW ZEALAND RACK OF LAMB	\$45
Roasted red bliss, grilled asparagus, lamb demi glaze	