Bar menu

Raw Bar Soup & S	alad
EAST COAST OYSTER Raspberry mignonette, traditional cocktail sauce, lemon wedge \$3.25 Roasted poblano cream,	R \$16
JUMBO SHRIMP COCKTAIL \$19 crostini bread Traditional cocktail sauce, lemon wedge BEET BURRATA SALAD	\$18
TROPICAL OYSTERS CRÉME \$20 Charred kale, toasted ha date vinaigrette With peach, cucumber, ginger, mango,	zelnut,
champagne vinaigrette, salmon roe CAESAR SALAD Romaine lettuce, croutor	\$16
CHILLED MAINE LOBSTER \$25 Served with tropical fruit salsa, blood Parmesan, creamy Parme	
orange vinaigrette Snack WATERMELON BABY ARUC SALAD	GULA \$16
Crumbled feta cheese, fr	e s h
TRUFFLE FRIES \$14 raspberry vinaigrette	
Parmesan and cheese sauce Add Chicken: \$8 Add Cra	ah Cake: \$18
TRADITIONAL FRIES Served with ketchup \$8 Add Shrimp: \$9 Served with ketchup	
GUACAMOLE & CHIPS \$12 Entré	e
Pico de gallo, cotija cheese CHEESEBURGER	\$20
CHARRED BABY SPANISH OCTOPUS \$19 Short ribs brisket, lettuce,	·
Mediterranean salad, roasted garlic red onion, mustard aioli, a	-
hummus, lemon vinaigrette cheddar, crispy crisscut fri	ies,
GRILLED SHRIMP AND TOMATO	
BRUSCHETTA CHIPOTLE SHRIMP TACOS	
Grilled sourdough bread, roasted Grilled pineapple salsa, a	
garlic mascarpone, baby arugula, mousse, crumbled feta che	eese
and balsamic reduction SEA SALT SEAFOOD PASTA	\$45
GARBANZO HUMMUS \$16 Fettuccine pasta, clams, sc.	
Feta cheese, dried tomatoes, fish, calamari, shrimp, vege	etables,
grilled pita bread tomato broth, parmesan che	eese, grilled
bread, and basil pesto	
CAPE MAY CRAB CAKES	
TWO CHEESE \$18 Potato cake, sautéed	\$40
Managed a consistency various various various and	
Mozzarella, parmigiano-reggiano, rosemary, and vegetables, Hollandaise sau	
Managed a consistency various various various and	

\$19

\$20

PEPPERONI

CRUDO

Tomato sauce, mozzarella, oregano

Prosciutto, buffalo mozzarella, parmigianoreggiano, baby arugula, and balsamic reduction

