

BEGINNINGS

WINGS: CHOICE OF BBQ, BUFFALO, TERIYAKI OR CHIPOTLE BALSAMIC 12

CLAMS: ONE DOZEN GRILLED, DRAWN BUTTER, FRESH LEMON 12

STEAMERS: ONE DOZEN STEAMED, DRAWN BUTTER, FRESH LEMON 14

CRAB CAKE: JUMBO LUMP CRAB, LEMON AIOLI, PICKLED FENNEL 15

AVOCADO FRIES: HOUSE-CUT, HORSERADISH AIOLI 8

PRETZELS: BEER CHEESE & CREOLE MUSTARD 6

GOAT IN THE COAT: PISTACHIO-SPIKED GOAT CHEESE, PANKO CRUST, BLACKBERRY SAUCE, AIOLI 11

CALAMARI: ITALIAN LONG HOTS, CAPER BERRIES, BABY ARUGULA 12

BURRATA: BALSAMIC GLAZE, CRACKED PEPPER, HEIRLOOM TOMATO, PROSCIUTTO-WRAPPED BREADSTICK 12

MUSSELS: RED OR WHITE 12

MAHI CEVICHE: SERVED WITH CHIPS 14

TRUFFLE BUTTER LOBSTER MAC & CHEESE 16

SEAFOOD BISQUE: 7

SOUP OF THE DAY: 6

RAW BAR

OYSTERS ON THE 1/2: M/P MIDDLE NECK CLAMS: 6PCS @ 5

SHRIMP COCKTAIL: SERVED CHILLED WITH COCKTAIL SAUCE 14

GREENS

CHOPPED SALAD: ROMAINE, PLUM TOMATOES, RED ONION, MIXED OLIVES, FRIED CHICKPEAS, CRUMBLLED FETA, AGED BALSAMIC 11

MIXED GREENS: CUCUMBER, SHAVED RED ONION, GRAPE TOMATOES, RED WINE VINAIGRETTE 9

CAESAR: ROMAINE, HOUSEMADE DRESSING & CROUTONS 10

ADD CHICKEN-5 SHRIMP-8 SKIRT STEAK-8 TO ANY SALAD

A 20% gratuity will be applied to parties of 8 or more

Consuming raw or undercooked meat, poultry and seafood may increase your risk of foodborne illness

HANDHELDS

CLASSIC BURGER: 8OZ. HOUSE BLEND PATTY, LTO, BRIOCHE BUN 10

KOBE BEEF SLIDERS: PETER LUGER, AGED CHEDDAR, ONIONS 12

MAHI TACOS: GRILLED MAHI WITH SHAVED NAPA CABBAGE, PICO DE GALLO AND CILANTRO LIME YOGURT 13

COD TACOS: BEER BATTERED COD WITH SHAVED NAPA CABBAGE, PICO DE GALLO AND CILANTRO LIME YOGURT 12

CHICKEN TACOS: PULLED CHICKEN WITH SHAVED NAPA CABBAGE, PICO DE GALLO AND CILANTRO LIME YOGURT 11

BAR PIES

OLD FAITHFUL: FRESH MOZZ, PLUM TOMATOES, BASIL, TRADITIONAL SAUCE 10

BIG COUNTRY: BRAISED SHORT RIB, BBQ, AGED CHEDDAR, BRUSSELS 12

ANGRY PIE: SOPRESSATA, ITALIAN LONG HOTS, CHILI FLAKE 14

WHITE PIE: ROASTED GARLIC, RICCOTTA, MOZZARELLA, PARMESAN, BROCCOLI RABE 13

PLATES

FISH "N" CHIPS: BEER BATTERED COD, FRIES, SLAW 18

"SOUTHERN" SHRIMP 'N' GRITS: CAJUN-DUSTED SHRIMP, ANDOUILLE, AGED CHEDDAR GRITS 19

BRAISED SHORT RIB: MASHED POTATO, SEASONAL VEGETABLES, DEMI 24

HALIBUT: CRAB-STUFFED, SEASONAL VEGETABLES, RED PEPPER COULIS 38

SALMON: PAN SEARED SERVED WITH GRILLED PINEAPPLE AND ASPARAGUS RICE, SAUTEED SPINACH, MISO GLAZE 26

SEARED AHI TUNA: ASIAN RICE, SEAWEED SALAD, BLOOD ORANGE GINGER VINAIGRETTE 28

DAY BOAT SCALLOPS: SWEET JERSEY CORN RISOTTO, PAN BUTTER 32

CHIMICHURRI STEAK: 10 OZ. SKIRT STEAK, MASHED POTATOES, GRILLED CORN, CHIMICHURRI SAUCE 32

HERB ROASTED BELL & EVANS CHICKEN: ROASTED POTATOES, SEASONAL VEGETABLES, PAN JUS 26

PRIME FILET: 8OZ. CUT, MASHED POTATOES, SEASONAL VEGETABLES, DEMI 39

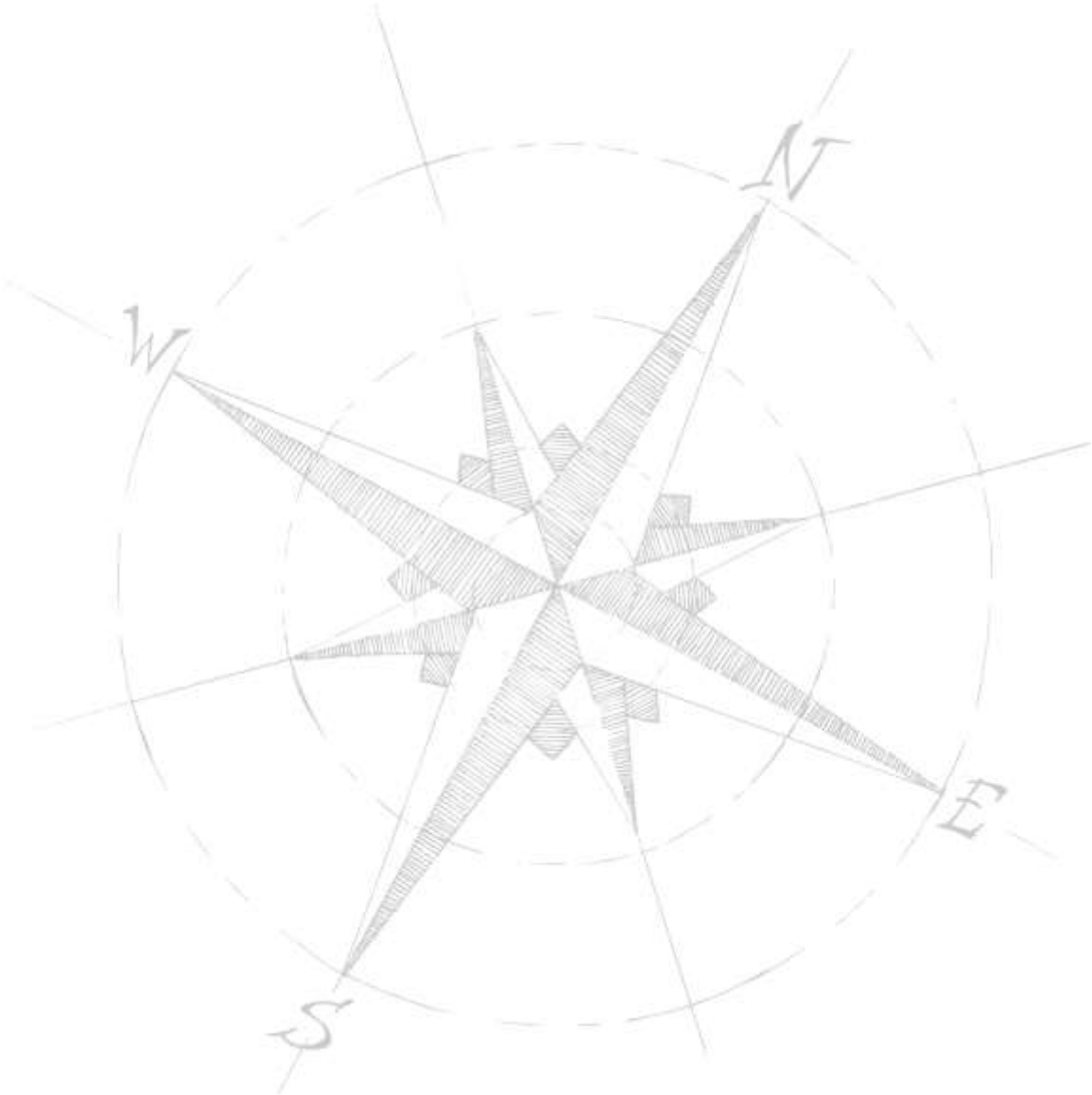
PRIME RIBEYE: 14OZ. CUT, GARLIC COMPOUND BUTTER, ROASTED POTATOES, DEMI 35

SURF AND TURF: MARKET PRICE

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**Price does not include NJ sales tax or 20% Service Charge*