

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

SOUP & SALAD

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

APPETIZER

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