

Starters

Barnegat Bay Clams on the Half Shell
"Bakers half dozen" with lemon and cocktail sauce 8.95

Cape May Oysters on the Half Shell
Sherry wine vinegar and shallot mignonette 12.95

Chilled Shrimp Cocktail
Poached in court bouillon with lemon and cocktail sauce 13.95

Mixed Plate of Chilled Clams, Oysters and Cocktail Shrimp
Cocktail sauce, fresh lemon 21.95

Barnegat Bay Clams Casino
Littlenecks broiled with peppers, onion and bacon 10.95

Crispy Shrimp Tempura
spicy chili-garlic sauce 10.95

Deep Fried Calamari
Marinara and basil pesto aioli 10.95

Blackened Sea Scallops from Viking Village
Drawn butter, fresh lemon 12.95

Wasabi Sea Scallops
Sriracha chili, sweet soy and wasabi sauces 12.95

Spicy Stir Fried Beef Tenderloin
Julienne vegetables, baby bok choy, sesame seeds 12.95

Baked Crab and Cheese Gratin
Mozzarella, gruyere and toast points 12.95

Soups and Salads

Manhattan Clam Chowder
Oyster crackers 6.95 cup 10.95 bowl

French Onion Soup
Oven baked with parmesan and
mozzarella 8.95

Lobster Bisque
Fresh cream and sherry 7.95 cup
12.95 bowl

Arugula, Avocado and Roasted
Tomato Salad
Lemon, shallot and olive oil
vinaigrette 12.95

Traditional Caesar Salad
Romaine lettuce, foccacia croutons,
grated parmesan 10.95

Baby Frisee with Crumbled
Gorgonzola
Caramelized pecans, honey-balsamic
vinaigrette 12.95

Add to any salad, Chicken 6.95, Salmon 11.95, Shrimp 12.95

Seafood

Flounder Francaise

Fresh lemon and white wine, baby spinach 24.95

Wasabi Crusted Tuna

Sriracha chili and sweet soy sauces, baby bok choy and jasmine rice 28.95

Crispy Panko Sea Scallops

Grilled asparagus, sesame-orange vinaigrette 26.95

Slow Roasted Salmon with Jumbo Lump Crabmeat

Steamed asparagus, béarnaise sauce 28.95

Jumbo Lump Crabcakes

Homemade coleslaw and tartar sauce, old bay fries 29.95

Alaskan King Crab Legs

Green beans, fresh lemon and drawn butter 39.95

Twin South African Lobster Tails

Grilled vegetables, fresh lemon and drawn butter 44.95

Char Grilled Fish of the Day

Grilled vegetables, tomato salsa 28.95 Tuna \$24.95 Salmon

Blackened Fish of the Day

Plum tomato, roasted garlic and basil over angel hair Tuna 28.95 Salmon 24.95

Miso Sake Roasted Chilean Sea Bass

Steamed asparagus, jasmine rice, ginger vinaigrette 29.95

Pasta

Penne Pasta with Vodka Cream Sauce

Plum tomato, roasted garlic and parmesan 19.95

Penne Pasta Primavera

Tomato, asparagus, zucchini, artichokes, olives and parmesan 22.95

Sautéed Shrimp Scampi

Garlic, white wine and oregano over angel hair pasta 26.95

Lobster, Shrimp and Scallop Fra Diavolo

olive oil, garlic and spicy pomodoro sauce over linguini 29.95

Absolutely Shrimp, Scallops and Lobster

Vodka cream sauce, prosciutto and green onion over angel hair pasta 29.95

Chicken, Steaks and Chops

Grilled Marinated Chicken

Grilled vegetables, whipped potatoes, poultry jus 19.95

Chicken Parmigiana

Marinara, mozzarella and linguine 19.95

Ginger Glazed Chicken Breast

stir fried vegetables, jasmine rice, sesame-soy vinaigrette 22.95

Char Broiled 8oz Filet Mignon

Grilled vegetables, caramelized onions and red wine sauce 30.95

Char Broiled 12oz Premium Reserve Pork Rack Chop

Green beans, whipped potatoes, port wine sauce 27.95

Char Broiled 14oz Black Angus New York Strip Steak

Red wine sauce and crispy fried leeks 28.95

Leeward style with marsala mushroom sauce and Mozzarella cheese 30.95

Slow Roasted Black Angus Prime Rib of Beef Au Jus

Green beans and horseradish sauce English 27.95 Captains 32.95

Char Broiled Surf and Turf

8oz filet mignon and a 5oz South African lobster tail, grilled vegetables, red wine sauce, drawn butter 44.95