

# Starters

## Clams Casino

Littlenecks broiled with peppers, onion and bacon  
14.95

## Blackened Sea Scallops from Viking Village

Drawn butter, fresh lemon 15.95

## Crispy Shrimp Tempura

Spicy chili-garlic sauce 15.95

## Steamed Littleneck Clams

Fresh lemon, drawn butter 16.95

## Gruyere Flatbread

Applewood smoked bacon, sauteed onions, gruyere  
cheese 17.95

## Golden Beets and Goat Cheese

Arugula, balsamic glaze 15.95

## Deep Fried Calamari

Marinara sauce and roasted garlic aioli 15.95

## Wasabi Sea Scallops

Sriracha chili, sweet soy and wasabi sauces 15.95

## Roasted Oysters on the Half Shell

Garlic, parmesan, butter 17.95

## Applewood Smoked Slab Bacon

16.95

## Prosciutto and Goat Cheese Flatbread

Basil, balsamic and olive oil 17.95

## Baked Brie

Topped with a pecan, cranberry, brown sugar  
sauce, grilled bread 16.95

## Buffalo Shrimp

Crispy fried shrimp, honey buffalo sauce, coleslaw 16.95

# Raw Bar

## Barnegat Bay Clams on the Half Shell

With lemon, horseradish and cocktail sauce  
Half Dozen 10.95 Dozen 19.95

## Cape May Oysters on the Half Shell

Fresh lemon, horseradish, cocktail sauce and  
shallot mignonette  
Half Dozen 16.95 Dozen 28.95

## Chilled Shrimp Cocktail

Fresh lemon and cocktail sauce 17.95

## Mixed Plate 25.95

3 cocktail shrimp, 3 oysters, 3 clams with fresh  
lemon, horseradish and cocktail sauce  
Add Jumbo Lump Crabmeat +14.95

# Soups and Salads

## French Onion Soup

Oven baked with parmesan and mozzarella 9.50

## Lobster Bisque

9.95 cup 13.95 bowl

## New England Clam Chowder

Traditional White 9.95 cup 13.95 bowl

## Baby Frisee with Crumbled Gorgonzola

Caramelized pecans, honey-balsamic vinaigrette  
15.95

## Traditional Caesar Salad

Romaine lettuce, focaccia croutons, grated  
parmesan 14.95

## Mixed Greens House Salad

Cucumber, tomato, red onion and focaccia croutons  
11.95

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| Add to any salad, Chicken \$8.95, Salmon \$13.95, Shrimp \$14.95 |
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# Seafood

Entrees are served with a house salad, upgrade to a small caesar +3.00

## Flounder Francaise

Fresh lemon and white wine, baby spinach 34.95

## Stuffed Flounder

Crab meat stuffing, coleslaw, tartar sauce 38.95

## Char Grilled or Blackened Scottish Salmon Filet

Tomatillo-avocado and roasted tomato salsas, broccoli 32.95

## Wasabi Crusted Tuna

Sriracha chili and sweet soy sauces, baby bok choy and jasmine rice 38.95

## Crispy Panko Sea Scallops

Asparagus, jasmine rice, sesame-orange vinaigrette

## Jumbo Lump Crabcakes

Homemade coleslaw and tartar sauce 42.95

## Miso Sake Roasted Chilean Sea Bass

Asparagus, jasmine rice, ginger vinaigrette 43.95

## South African Lobster Tails

Fresh lemon and drawn butter, asparagus 1 Tail 34.95 / 2 Tails 58.95 / 3 Tails 72.95

# Pasta

Entrees are served with a house salad, upgrade to a small caesar +3.00

## Penne Pasta with Vodka Cream Sauce

Plum tomato, roasted garlic and parmesan 25.95

## Barnegat Bay Clams with Linguine

Spicy white wine, garlic sauce, garlic bread 30.95

## Barnegat Light Sea Scallops with Angel Hair Pasta

Baby artichokes, capers and white wine sauce 35.95

## Absolutely Shrimp, Scallops and Lobster

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

## Seafood Fra Diavolo

Scallops, shrimp and lobster, spicy pomodoro sauce over linguine, garlic bread 39.95

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| Add to Penne Pasta, Chicken +8.95, Grilled or Blackened Salmon +13.95,<br>Grilled Shrimp +14.95 |
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# Chicken, Steaks and Chops

Entrees are served with a house salad, upgrade to a small caesar +3.00

## Chicken Parmigiana 27.95

Marinara, mozzarella and linguine, or Drunken with our vodka cream sauce +3.00

## Ginger Glazed Chicken Breast

Stir fried vegetables, jasmine rice, sesame-soy vinaigrette

## Chicken Marsala

Marsala mushroom sauce, green beans, mashed potatoes 29.95

## Char Broiled 12oz Premium Reserve Pork Rack Chop

Green beans, whipped potatoes, port wine sauce 35.95

## Char Broiled 8oz Filet Mignon

Caramelized onions, red wine sauce, broccoli 46.95

## Char Broiled 14oz New York Strip Steak

Beer battered onion rings, broccoli, red wine sauce 47.95

## Slow Roasted Black Angus Prime Rib of Beef Au Jus

Green beans, mashed potatoes and horseradish sauce

Add a Lobster Tail to any Steak/Chop

25.00

# Lighter Fare

## Jumbo Lump Crab Cake Sandwich 21.95

Coleslaw, spicy remoulade, french fries

## Chicken Parmesan Sandwich

Crispy chicken, marinara and mozzarella, on ciabatta bread 18.95

## Grilled Prime Rib Sandwich

Toasted ciabatta bread, sauteed onions, gruyere cheese, cherry pepper remulade 20.95

## Char Grilled 8oz Black Angus Burger 17.95

Lettuce, tomato, onion, french fries Add Bacon +2.00, Add Cheese, (Cheddar or American) +2.00 Add Sauteed Onions +1.00

## Stir Fried Vegetable Lo Mein 15.95

Julienne vegetables, green onion and sesame seeds, Add Chicken +4.00, Add Beef +6.00, Add Mini Shrimp +6.00

## Chipotle Barbecued Baby Back Ribs

Coleslaw, beer battered onion rings half rack 19.95 full rack 30.95