



ENGLESIDE INN

Starters

Barnegat Bay Clams on the Half Shell

"Bakers half dozen" with lemon and cocktail sauce 9.95

Wild Harvest Cape May Oysters on the Half Shell

Choice of shallot mignonette or lemon and cocktail sauce 14.95

Chilled Shrimp Cocktail

White Mexican wild caught shrimp, fresh lemon and cocktail sauce 13.95

Mixed Plate of Chilled Clams, Oysters and Cocktail Shrimp

Cocktail sauce, fresh lemon 23.95

Barnegat Bay Clams Casino

Little necks broiled with peppers, onion and bacon 12.95

Crispy Shrimp Tempura

Spicy chili-garlic sauce 13.95

Deep Fried Calamari

Frisee and roasted garlic aioli 13.95

Blackened Sea Scallops from Viking Village

Drawn butter, fresh lemon 13.95

Spicy Stir Fried Beef and Julienne Vegetables

Baby bok choy, green onion, sesame seeds 14.95

Soup and Salads

Lobster Bisque - Fresh cream and sherry 8.95 cup 13.95 bowl

Baby Frisee with Crumbled

Gorgonzola - Caramelized pecans, honey-balsamic vinaigrette 13.95

French Onion Soup - Oven baked with parmesan and mozzarella 9.50

Traditional Caesar Salad - Romaine

lettuce, foccacia croutons, grated parmesan 11.95

Mixed Greens House Salad -

Cucumber, tomato, red onion and focaccia croutons 9.95

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

Lighter Fare

Char Grilled 8oz Black Angus Bacon Cheeseburger

Cheddar cheese, caramelized onions, french fries 15.95

Jumbo Lump Crab Cake Sandwich

Coleslaw, spicy remoulade, french fries 17.95

Stir Fried Chicken and Lo Mein Noodles

Julienne vegetables, green onion and sesame seeds 17.95

Chipotle Barbecued Baby Back Ribs

Coleslaw, beer battered onion rings half rack 17.95 full rack 27.95

Prosciutto and Goat Cheese Flatbread Pizza

Arugula, basil, balsamic and olive oil 13.95

Drink Specials

White Claw Spiked Seltzer, Mango or Black Cherry (5% ABV) - 7.50

High Noon (4.5% ABV) Peach - 8.00

Taken Wine Company, "Complicated", Red Blend, Central Coast, California 2018

12.00 glass 46.00 bottle

Seafood

Flounder Francaise

Fresh lemon and white wine, baby spinach 28.95

Crispy Panko Sea Scallops

Grilled asparagus, sesame-orange vinaigrette 29.95

Char Grilled or Blackened Atlantic Salmon Filet

Grilled vegetables, tomatillo-avocado and roasted tomato salsas 27.95

Broiled Combo of Shrimp Scallops and Flounder

Homemade coleslaw and tartar sauce 29.95

Wasabi Crusted Tuna

Sriracha chili and sweet soy sauces, baby bok choy and jasmine rice 32.95

Jumbo Lump Crabcakes

Homemade coleslaw and tartar sauce, old bay fries 34.95

Twin South African Lobster Tails

Grilled vegetables, fresh lemon and drawn butter 48.95

Miso Sake Roasted Chilean Sea Bass

Steamed asparagus, jasmine rice, ginger vinaigrette 34.95

Pasta

Penne Pasta with Vodka Cream Sauce

Plum tomato, roasted garlic and parmesan 22.95

Barnegat Light Sea Scallops with Angel Hair Pasta

Baby artichokes, capers and white wine sauce 30.95

Absolutely Shrimp, Scallops and Lobster

Vodka cream sauce, prosciutto and green onion over angel hair pasta 34.95

Chicken, Steaks and Chops

Chicken Parmigiana

Marinara, mozzarella and linguine 23.95

Ginger Glazed Chicken Breast

Stir fried vegetables, jasmine rice, sesame-soy vinaigrette 25.95

Char Broiled 8oz Filet Mignon

Grilled vegetables, caramelized onions and red wine sauce 34.95

Char Broiled 12 oz Premium Reserve Pork Rack Chop

Green beans, whipped potatoes, port wine sauce 29.95

Char Broiled 14oz New York Strip Steak

Grilled vegetables, beer battered onion rings, red wine sauce 34.95

Slow Roasted Black Angus Prime Rib of Beef Au Jus

Green beans and horseradish sauce English 31.95 Captains 36.95

Char Broiled Surf and Turf

8oz filet mignon and a 5oz South African lobster tail, grilled vegetables, red wine sauce, drawn butter 48.95

Childrens Menu

Chicken Fingers

With french fries and honey mustard 10.50

Mini Pan Pizza

With marinara and fresh mozzarella 10.50

Grilled Chicken Breast

*With mashed potatoes and green beans
11.00*

Linguine or Penne

with homemade marinara sauce 10.25

Hamburger or Cheeseburger

with french fries 11.00

Crispy Fried Shrimp

With french fries and tartar sauce 14.50

Desserts

Molten Chocolate Lava Cake

Burnt sugar ice cream 9.95

Vanilla Bean Creme Brulée

Cane sugar crust 9.95

Coconut Ricotta Cheesecake

Caramel sauce 9.95

Key Lime Pie

Strawberries and whipped cream 9.95