

Happy New Year

Appetizers

Cape May Oysters on the Half Shell

Fresh lemon and cocktail sauce or shallot mignonette 16.95

Crispy Shrimp Tempura

Spicy chili-garlic sauce 14.95

Spicy Stir Fried Beef and Julienne Vegetables

Baby bok choy, green onion, sesame seeds 15.95

Wasabi Sea Scallops

Sriracha chili, sweet soy and wasabi sauces 14.95

Chilled Shrimp Cocktail

White Mexican wild caught shrimp, fresh lemon and cocktail sauce 16.95

Barnegat Bay Clams Casino

Little necks broiled with peppers, onion and bacon 13.95

Deep Fried Calamari

Frisee and roasted garlic aioli 13.95

Barnegat Bay Clams on the Half Shell

"Bakers half dozen" with lemon and cocktail sauce 10.95

Soups and Salads

Lobster Bisque

Fresh cream and sherry 9.95 cup 14.95 bowl

French Onion Soup

Oven baked with parmesan and mozzarella 9.50

House Salad

Mixed field greens, cucumber, tomato and choice of dressing 4.50

Traditional Caesar Salad

Romaine lettuce, foccacia croutons, grated parmesan 12.95

Baby Frisee with Crumbled Gorgonzola

Caramelized pecans, honey-balsamic vinaigrette 14.95

Entrees

Penne Pasta with Vodka Cream Sauce

Plum tomato, roasted garlic and parmesan 24.95

Flounder Francaise

Fresh lemon and white wine, baby spinach 32.95

Crispy Panko Sea Scallops

Grilled asparagus, sesame-orange vinaigrette 33.95

Char Grilled or Blackened Atlantic Salmon Filet

Grilled vegetables, tomatillo-avocado and roasted tomato salsas 31.95

Wasabi Crusted Tuna

Sriracha chili and sweet soy sauces, baby bok choy and jasmine rice 36.95

Miso Sake Roasted Chilean Sea Bass

Steamed asparagus, jasmine rice, ginger vinaigrette 38.95

Absolutely Shrimp, Scallops and Lobster

Vodka cream sauce, prosciutto and green onion over angel hair pasta 38.95

Jumbo Lump Crab Cakes

Homemade coleslaw and tartar sauce, old bay fries 37.95

Twin South African Lobster Tails

Grilled vegetables, fresh lemon and drawn butter 53.95

Ginger Glazed Chicken Breast

Stir fried vegetables, jasmine rice, sesame-soy vinaigrette 27.95

Char Broiled 12 oz Premium Reserve Pork Rack Chop

Green beans, whipped potatoes, port wine sauce 33.95

Char Broiled 8oz Filet Mignon

Grilled vegetables, caramelized onions and red wine sauce 38.95

Slow Roasted Black Angus Prime Rib of Beef Au Jus

Green beans and horseradish sauce English 35.95 Captains 40.95

Char Broiled 14oz New York Strip Steak

Grilled vegetables, beer battered onion rings, red wine sauce 39.95

Char Broiled Surf and Turf

8oz filet mignon and a 5oz South African lobster tail, grilled vegetables, red wine sauce, drawn butter 55.95

Drink Special

Sparkling Cranberry Cocktail

Zardetto Prosecco, grand mariner, cranberry juice, lime wedge, cranberries 10.50