



ENGLESIDE INN

Starters

Clams Casino

Little necks broiled with peppers, onion and bacon 14.95

Blackened Sea Scallops from Viking Village

Drawn butter, fresh lemon 15.95

Roasted Oysters on the Half Shell

Garlic, parmesan, butter 17.95

Applewood Smoked Slab Bacon

16.95

Baked Brie

Topped with a pecan, cranberry, brown sugar sauce, served with crackers 16.95

Crispy Shrimp Tempura

Spicy chili-garlic sauce 15.95

Deep Fried Calamari

Marinara sauce and roasted garlic aioli 15.95

Steamed Littleneck Clams

Fresh lemon, drawn butter 16.95

Golden Beets and Goat Cheese

Arugula, balsamic glaze 15.95

Wasabi Sea Scallops

Sriracha chili, sweet soy and wasabi sauces 15.95

Raw Bar

Barneгат Bay Clams on the Half Shell -

With lemon, horseradish and cocktail sauce Half Dozen 10.95

Dozen 19.95

Mixed Plate 25.95 - 3 cocktail shrimp, 3

oysters, 3 clams with fresh

lemon, horseradish and cocktail

sauce Add Jumbo Lump

Crabmeat +14.95

Chilled Shrimp Cocktail - Fresh lemon

and cocktail sauce 17.95

Cape May Oysters on the Half Shell -

Fresh lemon, horseradish, cocktail sauce and shallot mignonette

Half Dozen 16.95 Dozen 28.95

Lighter Fare

Chipotle Barbecued Baby Back Ribs

Coleslaw, beer battered onion rings half rack 18.95 full rack 29.95

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

Gruyere Flatbread

Applewood smoked bacon, sauteed onions, gruyere cheese 17.95

Jumbo Lump Crab Cake Sandwich 20.95

Coleslaw, spicy remoulade, french fries

Char Grilled 8oz Black Angus Burger 15.95

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

Prosciutto and Goat Cheese Flatbread Pizza

Basil, balsamic and olive oil 17.95

Soup and Salads

French Onion Soup - Oven baked with parmesan and mozzarella 9.50

Lobster Bisque - Fresh cream and sherry 8.95 cup 13.95 bowl

Traditional Caesar Salad - Romaine lettuce, foccacia croutons, grated parmesan 14.95

Baby Frisee with Crumbled Gorgonzola - Caramelized pecans, honey-balsamic vinaigrette 15.95

Mixed Greens House Salad - Cucumber, tomato, red onion and foccacia croutons 11.95

Manhattan Clam Chowder - Traditional red 7.95 cup 11.95 bowl

Add to any Salad, Chicken +8.95, Grilled or Blackened Salmon +13.95, Grilled Shrimp +14.95

Childrens Menu

Chicken Fingers

With french fries and honey mustard 11.50

Mini Pan Pizza

With marinara and fresh mozzarella 11.50

Grilled Chicken Breast

With mashed potatoes and green beans 12.00

Linguine or Penne

with homemade marinara sauce 11.25

Hamburger or Cheeseburger

with french fries 12.00

Fried Shrimp

With french fries and tartar sauce 15.50

Seafood

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

Flounder Francaise

Fresh lemon and white wine, baby spinach 34.95

Char Grilled or Blackened Scottish Salmon Filet

Tomatillo-avocado and roasted tomato salsas, broccoli 31.95

Stuffed Flounder

Crab meat stuffing, coleslaw, tartar sauce 38.95

Crispy Panko Sea Scallops

Asparagus, jasmine rice, sesame-orange vinaigrette 34.95

Wasabi Crusted Tuna

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

Jumbo Lump Crabcakes

Homemade coleslaw and tartar sauce 40.95

South African Lobster Tails

Fresh lemon and drawn butter, asparagus 1 Tail 33.95 / 2 Tails 57.95 / 3 Tails 71.95

Miso Sake Roasted Chilean Sea Bass

Asparagus, jasmine rice, ginger vinaigrette 42.95

Pasta

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

Barnegat Light Sea Scallops with Angel Hair Pasta

Baby artichokes, capers and white wine sauce 34.95

Absolutely Shrimp, Scallops and Lobster

Vodka cream sauce, prosciutto and green onion over angel hair pasta 39.95

Seafood Fra Diavolo

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

Penne Pasta with Vodka Cream Sauce

Plum tomato, roasted garlic and parmesan 25.95

**Add to Penne Pasta, Chicken +8.95, Grilled or Blackened Salmon +13.95,
Grilled Shrimp +14.95**

Chicken, Steaks and Chops

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

Chicken Parmigiana 26.95

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 27.95

Char Broiled 12 oz Premium Reserve Pork Rack Chop

Green beans, mashed potatoes, port wine sauce 35.95

Char Broiled 8oz Filet Mignon

Caramelized onions, red wine sauce, broccoli 42.95

Char Broiled 14oz New York Strip Steak

Beer battered onion rings, broccoli, red wine sauce 43.95

Slow Roasted Black Angus Prime Rib of Beef Au Jus

Green beans, mashed potatoes and horseradish sauce English 34.95 Captains 39.95

**Add a Lobster Tail to any Steak/Chop
25.00**

Desserts

Molten Chocolate Lava Cake

Dulce de leche ice cream 10.95

Key Lime Pie

Whipped cream and strawberries 10.95

New York Cheesecake

Fresh whipped cream, strawberries 10.95