



ENGLESIDE INN

Starters

Clams Casino

Little necks broiled with peppers, onion and bacon 13.95

Blackened Sea Scallops from Viking Village

Drawn butter, fresh lemon 14.95

Roasted Oysters on the Half Shell

Garlic, parmesan, butter 17.95

Applewood Smoked Slab Bacon

16.95

Crispy Shrimp Tempura

Spicy chili-garlic sauce 14.95

Deep Fried Calamari

Marinara sauce and roasted garlic aioli 14.95

Wasabi Sea Scallops

Sriracha chili, sweet soy and wasabi sauces 14.95

Steamed Littleneck Clams

Fresh lemon, drawn butter 14.95

Raw Bar

Barnegat 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 and cocktail sauce or shallot mignonette
Half Dozen 15.95
Dozen 28.95*

Lighter Fare

Chipotle Barbecued Baby Back Ribs

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

Char Grilled 8oz Black Angus Burger 14.95

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

Jumbo Lump Crab Cake Sandwich 20.95

*Coleslaw, spicy remoulade, french fries
Stir Fried Vegetable Lo Mein 14.95
Julienne vegetables, green onion and sesame seeds, Add Chicken +4.00, Add Beef +6.00, Add Mini Shrimp +6.00*

Prosciutto and Goat Cheese Flatbread Pizza

Arugula, basil, balsamic and olive oil 16.95

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, focaccia croutons, grated parmesan 13.95

Baby Frisee with Crumbled

Gorgonzola - Caramelized pecans, honey-balsamic vinaigrette 14.95

Mixed Greens House Salad

Cucumber, tomato, red onion and focaccia croutons 11.95

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

Crispy 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 33.95

Char Grilled or Blackened Scottish Salmon Filet

Tomatillo-avocado and roasted tomato salsas, broccoli 30.95

Stuffed Flounder

Crab meat stuffing, coleslaw, tartar sauce 38.95

Crispy Panko Sea Scallops

Asparagus, sesame-orange vinaigrette 34.95

Wasabi Crusted Tuna

Sriracha chili and sweet soy sauces, baby bok choy and jasmine rice 37.95

Jumbo Lump Crabcakes

Homemade coleslaw and tartar sauce 40.95

South African Lobster Tails

Fresh lemon and drawn butter, asparagus 1 Tail 32.95 / 2Tails 56.95 / 3 Tails 70.95

Miso Sake Roasted Chilean Sea Bass

Asparagus, jasmine rice, ginger vinaigrette 40.95

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 38.95

Penne Pasta with Vodka Cream Sauce 24.95

Plum tomato, roasted garlic and parmesan

**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 32.95

Char Broiled 8oz Filet Mignon

Caramelized onions, red wine sauce, broccoli 40.95

Char Broiled 14oz New York Strip Steak

Beer battered onion rings,, broccoli, red wine sauce 41.95

Slow Roasted Black Angus Prime Rib of Beef Au Jus

Green beans and horseradish sauce English 34.95 Captains 39.95

**Add a Lobster Tail to any Steak/Chop
24.00**

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 strawberries and whipped cream 10.95