

OCEAN

7

SOUPS & SALADS

CHEF'S DAILY SELECTION	11
FRENCH ONION Toasted Garlic Crouton, Gruyere, Parmesan, Micro Chives	10
NEW ENGLAND STYLE CLAM CHOWDER Clams, Bacon, Vegetables, Fresh Thyme	11
CAESAR Chopped Romaine, Reggiano, Crispy Prosciutto, Garlic & Onion Crouton	14
STRAWBERRY & SPINACH Baby Spinach, Mandarin Orange, Toasted Pecans, Crumbled Goat Cheese, Poppy Seed Vinaigrette	17
WATERMELON & FETA (GF) Watermelon, Feta Wedge, Mixed Greens, Grape & Cucumber Vinaigrette	17
CAPE MAY COBB Romaine, Chicken, Chopped Egg, Tomato, Bacon, Avocado & Goat Cheese	17
SALAD ADDITIONS	
CRAB +16 GRILLED SHRIMP +10	
GRILLED SALMON +11 GRILLED CHICKEN +8	

STARTERS

HOUSE CHIPS & DIP House Made Chips & French Onion Dip	10
GRILLED CORN RIBS (GF) Grilled Sweet Corn, Cotija, Cilantro, Spicy Citrus Aioli, Lime Juice	12
ONION RINGS Sweet Onion, Panko, Chipotle Aioli	14
THE PRETZEL Jumbo Soft, Crab Dip, Cheddar & Jack Cheese, Micro Greens, Lemon	19
CALAMARI FRIES Sliced Calamari, Serranos, Bell Pepper & House Marinara	16
PICKLE-BRINED WINGS (GF) 8 Sweet Thai, Umami, Naked or House Hot with House Blue Cheese	16
CHARCUTERIE PLATE Chef's Choice Hummus, Assorted Meats & Cheeses, Pate, Olive Tapenade, Honey, Fresh Fruit, Assorted Crackers	24
CHEESESTEAK EGGROLLS Shaved Ribeye, American Cheese, Sriracha Ketchup	15
TUNA TARTAR Fresh Ahi, Jalapeno, Sesame Oil, Soy, Sesame Seeds, Minced Ginger Over Wakami & Guacamole with Blue Corn Chips	19
FRIED PICKELS Tempura Fried Kosher Spears, Tangy Ranch	14
FRESH OYSTERS 1/2 dz 20 full dz 38 Mignonette, Smoked Cocktail Sauce, Lemon	

DINNER

MAINS

CRAB CAKES (GF) Twin 4 oz Jumbo Lump Cakes, Roasted Red Pepper Puree, Asparagus	48
LEMON & HERB ROASTED HALF CHICKEN (GF) Fresh Herbs, Lemon, Garlic Broccolini Yukon Smashed	34
GRILLED SALMON (GF) Mediterranean Salsa Fresca, Asparagus	38
PORK RAGU CALABRESE Spicy Pork, Rigatoni, Parmesan Reggiano	31
GRILLED 14oz RIBEYE Chimichurri, Garlic Mashed, Broccolini & Grilled Shrimp	51
SPINACH & MUSHROOM RIGATONI Seasonal Mushrooms, Cashews, Baby Spinach, Garlic & Olive Oil	28
BLAKENED MAHI Sauteed Crab, Wilted Spinach, Cheddar Grits, Lemon Aioli	48
SEARED SCALLOPS White Bean Ragu, Braised Collard Greens, Caper, Garlic	48
SHRIMP & ASPARAGUS Jumbo Shrimp, Asparagus, Heirloom Tomato, Linguini, Chardonnay Locatelli Cream	37
GRILLED GROUPER Sweet Corn Succotash, Basmati Rice, Roasted Pepper Cream	37
STUFFED FLOUNDER Crab Imperial Stuffed Flounder, Basmati Rice, Asparagus, Lemon Aioli	38

SIDES

6
ROASTED GARLIC MASHED FRIES
ASPARAGUS (GF)
GARLIC BROCCOLINI
BASMATI RICE
TRI COLOR COUS COUS