



BEER & WINE AVAILABLE FOR PICK UP OR DELIVERY
MUST BE PURCHASED WITH A CREDIT CARD

Appetizers

Parmesan crusted Crab Cake with roasted red peppers in caper butter sauce \$10.00

Fried Calamari with homemade marinera 10.00

Potato & Panko encrusted fried avocado wedges
with jalapeno habanero aioli 8.00

Jumbo Shrimp Cocktail 9.00

Clams Casino (Diced bell peppers, red onion bacon & mozzarella)
OR Clams Mexicali (Jalapeno, roasted poblano, chorizo & Cheddar)
4 for 6.00 additional clams 1.00 each

Jersey Devil Shrimp 2 for 8.00 additional shrimp 2.00 each
Crispy colossal shrimp tossed in our homemade Jersey Devil sauce over cole slaw

Mozzarella Sticks with homemade marinera (4) 6.00

Breaded Onion Rings with homemade marinera (10) 8.00

Battered Deep Fried Mushrooms with homemade marinera (10) 6.00

EZ Peel Shrimp with homemade cocktail sauce (12) 7.50

Homemade Soups

Manhattan Clam Chowder Cup \$4.00 Bowl \$7.00 Quart \$13.00

Snapper Turtle Soup Cup 4.00 Bowl 7.00 Quart 13.00

New Jersey Crab Bisque Cup 6.50 Bowl 9.50 Quart 17.50

Burgers & Chicken Sandwiches (on a Lobster Hamburger Bun)

Served with fresh potato chips, cole slaw lettuce & tomato

Add fries for \$2.00

½ lbs. Grilled Cheeseburger \$8.00

With Caramelized Onions & Bacon 10.00

Black & Blue Burger or Grilled Chicken 10.00

Blackening seasoning, blue cheese & roasted red peppers

Cowboy BBQ Burger or Grilled Chicken 11.00

Bacon, cheddar, Carolina BBQ sauce, onion ring

Grilled Asiago Chicken 10.00

Asiago Cheese, tomato, spring mixed greens, peppercorn garlic ranch

Sandwiches from the Sea

Served with fresh potato chips, cole slaw lettuce & tomato

Add fries for 2.00

Fried or Broiled Flounder with tartar sauce (Lobster Hamburger Bun) \$10.00

Pan Fried Oyster Creek Crab Cake with smoky mayo (Potato Bun) 10.00

Grilled Salmon BLT with pesto mayo (Lobster Hamburger Bun) 10.00

Salads

Add grilled chicken or salmon for \$8.00

Grilled Tuna or Colossal Shrimp 10.00

Jumbo Lump Crab Meat 10.00

Caesar homemade dressing & croutons 8.00

Filed Mixed Greens

Tossed with crumbled blue cheese, red onions, grape tomato medley, candied walnuts & balsamic vinaigrette 8.00

Entrees

● Served with two sides

● Oyster Creek Crab Cakes (our original recipe, all crab No fillers) \$20.00

● Grilled or Blackened Jail Island Salmon (Cooked Medium) 16.00

● Grilled or Blackened Yellow Fin Tuna (Cooke Rare) 18.00

● Fried or Scampi Style Jumbo Shrimp 15.00

● Broiled, Blackened or Fried Scallops 16.00

● Grilled or Blackened 8oz. Filet Mignon 24.00

● Broiled or Fried Flounder 16.00

● Broiled Flounder stuffed with a Crab Cake 20.00

Specialty Dishes

Parmesan encrusted Eggplant stuffed with Crab Cake, spinach & mozzarella topped with homemade marinera \$20.00

King Crab Macaroni & Cheese 16.00

Spicy Yellow Fin Tuna (**Grilled Rare**) rubbed with blackening seasoning
Topped with shrimp & red onion
in Cajun beer butter sauce over wild rice 22.00

Mixed Grill Combination – Colossal Shrimp, Scallops,
Salmon (**Grilled Medium**) & Yellow fin Tuna (**Grilled Rare**)
with herb garlic butter 22.00

PASTA OFFERINGS

Gluten Free Spaghetti available

Grilled or Blackened Chicken Alfredo \$14.00

Roasted red peppers, spinach penne, peppercorn alfredo Sauce

Seafood Vodka 20.00

Shrimp, Scallops, Crab, Spinach, Shitake Mushrooms & penne in vodka Rosa sauce

Grilled Shrimp & Spinach Alfredo 18.00

Children's Menu

Served with French Fries and apple sauce

No substitutions Please

Fried Shrimp (2) 6.00

Fried Scallops (3) 6.00

Fried Flounder 5.00

Hot Dog 3.50

Chicken Fingers (3) 6.00

Cheeseburger or Hamburger 5.00

Sides

Asparagus sautéed in olive oil & garlic 5.00

Shitake mushrooms & onions in brandy 4.00

Spinach sautéed in butter garlic & white wine 4.00

Angel Hair with butter, marinara or olive oil & garlic 4.00

French Fries or Old Bay Fries 5.00

Baked Potato, Mashed Potatoes or Wild rice 1.50

Cole Slaw or Vegetable of the day 1.00

ASK ABOUT OUR HOMEMADE DESSERTS