APPETIZERS

Drunken Clams GF $18
Jalapeño, Chorizo, Tequila, Garlic Butter

Fried Calamari $14
Hot Cherry Peppers, Zesty Marinara

Buffalo Cauliflower VG GF $10
Blue Cheese Crumbles, Scallions

Pretzel Sticks VG $11
Beer Cheese Dip

Tuna Sashimi Nachos RAW $18
Spicy Mayo, Teriyaki Sauce, Pickled Red Onions, Serrano Peppers, Scallions, Crispy Wontons

Chicken Wings $16
Choice of Spicy Tequila Lime, Buffalo, or BBQ

Cheesy Spinach Dip GF VG $14
Fresh Spinach, Mozzarella, Cheddar, Potato Chips

Meatballs $16
Grandma Saltarelli's Recipe

Blackened Steak Bites GF $18
Butter, Blue Cheese Crumbles

Crispy Brussels GF $14
Bacon, Bourbon Maple Syrup

Bang Bang Shrimp $16
Panko Crusted Shrimp, Bang Bang Sauce, Slaw

Philly Cheesesteak Eggroll $14
Sriracha Ketchup, Yellow Mustard

Crab Cake $28
Housemade Crab Cake, Slaw, Old Bay Aioli

SEAFOOD

Pan Seared Halibut Filet $38
Herbed Cous Cous

Maple Glazed Salmon GF $32
Crispy Fried Brussels and Oven Roasted Sweet Potatoes

Seafood Ravioli $28
Ravioli Stuffed With Shrimp, Scallops, Lobster and Mushroom in a Citrus Cream Sauce
Add Shrimp $5

Linguine with Clams $29
Little Neck Clams, Crushed Red Pepper, Chopped Baby Clams, Garlic, White Wine

Seafood Fra Diavolo $32
Mussels, Clams, Shrimp, Spicy Marinara, Linguine

Fluke Francaise $32
Battered Fluke Filet, Asparagus, Crispy Potatoes

ENTREES

Certified Angus Filet Mignon GF $44
Parmesan Peppercorn Butter, Asparagus, Herbed Roasted Potatoes
Add a 4oz Lobster Tail $12

Certified Angus 16oz Bone In Ribeye GF $45
Crushed Yukon Potatoes, Glazed Carrots
Add a 4oz Lobster Tail $12

Braised Short Rib $42
Mushroom Worcestershire Demi, Cheddar Mashed Potatoes

Pork Chop GF $38
Choice of Cherry Pepper Demi or Honey Bourbon Glaze, Broccolini, Mashed Potatoes

Roasted Chicken Breast GF $26
Cranberry Cider Glaze, Orange Roasted Carrots, Wild Rice

Paccheri Saltarelli $29
Grandma Saltarelli's Meatballs and Sauce, Paccheri Pasta, Ricotta

Truffle Penne VG $26
Two River Mushroom Gourmet Mushrooms, Parmesan Cream Sauce, Truffle Oil

RAW BAR

Oysters on the Half Shell GF RAW MP
Market Selection of East and West Oysters

Clams on the Half Shell GF RAW $2

Shrimp Cocktail GF $18
Four Jumbo Shrimp, Cocktail Sauce, Lemon

SOUPS AND SALADS

Caesar Salad VG $12
Romaine Lettuce, Fried Cheese Croutons, Parmesan Cheese

Navesink Salad GF $14
Chopped Romaine, Shredded Iceberg, Carrots, Cucumbers, Red Onions, Cherry Tomatoes, Kalamata Olives, Pepperoncini, Italian Dressing

Cobb Salad GF $16
Romaine, Iceberg, Cherry Tomatoes, Bacon, Hard Boiled Egg, Blue Cheese, Avocado, Thousand Island Dressing

Poached Pear Salad VG GF $18
Chilled Poached Pear, Blue Cheese, Candied Pecans, Mixed Greens, Port Wine Vinaigrette

Beet and Buratta Panzanella VG $18
Buratta, Toasted Bread, Diced Beets, Tomato, Red Onion, Arugula, Dijon Vinaigrette

Wheatberry and Bean $16
Mixed Greens, Wheatberry, White Bean, Spinach, Tomato, Red Onion, Lemon Vinaigrette

Lobster Bisque $16

Additions
Salmon $10; Grilled Chicken $6 Flat Iron Steak $9
Grilled Shrimp $6; Crispy Chicken $6

HANDHELDS

Cold Lobster Roll $29
Old Bay Aioli, Old Bay Potato Chips

Hot Lobster Roll $29
Beurre Blanc Sauce, Old Bay Potato Chips

Fried Chicken and Waffles Sandwich $22
Hot Honey, Pickles, Maple Syrup, French Fries

Bank Burger $18
Brioche Bun, White American Cheese, Lettuce, Tomato, Onion, Pickle, Special Sauce, French Fries

Fried Fish Tacos $26
Seasoned Panko Crusted Mahi Mahi, Pico De Gallo, Lettuce, Guacamole, Spicy Mayo

Certified Angus Burger Sliders $22
Mushroom Worcestershire Demi, Blue Cheese, Frizzled Onions

Crab Cake Sandwich $32
House made Crab Cake, Old Bay Aioli, Lettuce, Tomato, Brioche Bun, Old Bay Chips

SIDES

Brussels Sprouts GF $8
French Fries VG $6
Crushed Yukon Potatoes GF $6
Onion Rings VG $6
Broccolini GF $6
Old Bay Potato Chips VG GF $6
Garlic Mashed Potatoes GF VG $6

Gluten Free GF **Vegetarian** VG

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

COCKTAILS
$15 EACH

Scottish Roots
Johhnie Walker Red, Lairds Applejack 86, Cinnamon, Apple Puree, Lemon

Bitter Sweet
Don Julio Reposado, Averna Amaro, Maple, Lemon

Dutch Mule
Ketel One Peach and Orange Blossom, Peychauds Bitters, Lemon, Simple, Ginger Beer

Honey Badger
Woodford Reserve, Bitter Truth Golden Falernum, Honey Ginger Syrup, Lemon

Espresso Martini
Vanilla Vodka, Coffee Liqueur, Espresso

Lychee Martini
Titos, Lychee Syrup, Lychee Fruit

Pear of Georges
George Dickel, St. George Spiced Pear, Lemon, Honey

Raspberry Beret
Tanqueray Gin, Almond Orgeat, Angostura Bitters, Lemon, Raspberry

Fall Sangria
White Wine, Apple Cider, Cinnamon Simple, Bitter Truth Golden Falernum, Brandy

Spicy Margarita
Blanco Tequila, House Made Sour Mix, Spicy Agave

Bramble
Brockman's Berry Gin, Blackberries, Lemon, Simple

Christini
Dark Rum, Irish Cream Liqueur, Pumpkin Syrup, Half and Half

Stuttering Frenchman
Ketel One Vodka, Elderflower, Simple, Lemon, Rosemary, Sparkling Wine

DRAFT BEER

Asbury Park Blonde 7
Lager 4.9%

Carton 077XX 8
Double IPA 7.8%

Blue Moon 7
Belgian White, 5.4%

Coney Island Mermaid 7
Pilsner 5.2%

Miller Lite 5
Light Pilsner 4.2%

Modelo Especial 5
Mexican Lager 4.4%

Stella Artois 7
Belgian Pilsner 5%

Narragansett 8
Lager 5%

Angry Orchard 7
Cider, 8%

Big Man's Brew Hazy Groove 8
IPA 6%

Guinness 8
Stout 4.2%

Asbury Park Seadragon 7
IPA 7%

Kane Head High 7
IPA 6.6%

BOTTLES AND CANS

Bud Light 5
Budweiser 5
Coors Light 5
Angry Orchard Cider 5

Miller Light 5
Heinekin 5
Heinekin Light 5
Heinekin Zero 5

Stella Artois 6
Michelob Ultra 6
Corona Extra 6
Corona Light 6

Yeungling 5
High Noon Sun Sips 5
Pineapple, Watermelon, Peach, Grapefruit, Black Cherry

SPARKLING WINE

De Perriere Blanc de Blancs France 9 32
LaMarca Prosecco ♥ 187ml, Italy 9
La Marca Prosecco Rose 14 52
Domaine Chandon 187 ml, California 13
Moet Chandon 187ml, Champagne France 17
Domaine Chandon Etoile California - 50

ROSE WINE

Prophecy France 8 30
Fleur De Mer Provence France - 37

WHITE WINE

Martin Codax Albarino Spain 10 38
Chateau Souverain Chardonnay California 8 30
J Chardonnay ♥ Monterey, Napa, and Sonoma CA 12 42
Terra D'Oro Pinot Grigio ♥ California 8 28
Maso Canali Pinot Grigio Trentino DOC 12 45
Raimbault- Pineau Sancerre Sancerre 16 60
Matua Sauvignon Blanc New Zealand 2018 10 36
Hess Panthera Chardonnay California - 60
Pahlmeyer Jayson Chardonnay - 115
Trione Sauvignon Blanc California - 35
Infamous Goose Sauvignon Blanc NZ 2017 - 40
St. Clair Sauvignon Blanc NZ - 45

RED WINE

Ryder Estate Cabernet Sauvignon California 10 37
Treana Cabernet Sauvignon ♥ Napa CA 2017 13 47
Gascon Malbec Argentina 8 30
Mon Frere Pinot Noir California 2017 11 38
Elouan ♥ Oregon, USA 14 54
Ghost Runner Red Blend Lodi California, 2016 10 38
Allegrini Valpolicella Italy, 2019 14 35
Regaleali Nero D'Avola Sicily, 2018 11 28
Hunt and Harvest Cabernet Sauvignon Napa Valley, 2018 - 50
San Simeon Cabernet Sauvignon Paso Robles, CA 2019 - 65
Faust Cabernet Sauvignon Napa CA - 100
Neal Family Vineyards Cabernet Sauvignon Napa Valley, 2017 - 122
Schug Winery Pinot Noir Sonoma Coast, 2019 - 43
Cambria Julias Vineyard Pinot Noir ♥ California 2017 - 45
Illahe Pinot Noir Willamette Valley, Oregon 2019 - 48
Ziata by Karen Cakebread Pinot Noir Chenoweth Vineyard ♥ Russian River Valley, CA 2017 - 88
Treana Red Blend Paso Robles 2017 - 60
The Walking Fool by Caymus Zin, Petit Sirah Suisun Valley CA, 2020 - 88
Ziata Mia Madre Red Blend Cabernet, Cab Franc, Mabec; Napa Valley, 2017 - 166
Opus One Napa CA 2016 - 500
Tenuta Regaleali Lamuri Nero D'Avola Sicily, 2018 - $35
Allegrini Palazzo Della Torre Baby Amarone Italy, 2017 - 43
Allegrini Amarone Italy, 2016 - 150

Our Picks ♥ **Organic** **Vegan** (V) **Seafood Wine**