

Shellfish & Raw Bar

Oysters on the Half Shell 18

Half dozen East and West coast selection

Clams on the Half Shell 14

Half dozen Barnegat Bay NJ middle-neck clams

Colossal Lump Crab Cocktail 24

Cocktail, Key Lime mustard, lemon

Dutch Harbor Alaskan King Crab 45

half pound

Shrimp Cocktail 24

*bloody Mary cocktail, lemon,
piquillo pepper salsa*

Soups

Lobster Bisque 21

king crab & lobster croquette, tarragon crema

Salads

Market Wedge 14

*baby Iceberg, crisp Applewood smoked bacon,
heirloom tomatoes, English cucumber,
shaved onion, Stilton blue cheese dressing*

Caesar Salad 14

parmesan cheese, garlic croutons, Scotch egg

Burrata Salad 14

*Baby red beets, burrata, toasted hazelnuts,
blood orange vinaigrette*

Appetizers

Smoked Wagyu Beef Tartare 22

*lemon zest, red onion, caper, quail egg yolk,
Yukon Gold herb chips*

Crab Duo 26

*jumbo lump crab cake & soft-shell crab
tempura, sherry tartar, charred lime, baby
green salad, avocado-lime vinaigrette*

Kurobuta Pork Belly 19

*Sweet soy-glaze, farro salad, gai lan, 5-spiced
peanut, pickled pomegranate*

Chops

Kurobuta Double Pork Chop 44

Dry-Aged Half Rack of Lamb 69
lamb jus

Japanese A5

Triple Seared Japanese A5

*35 per ounce
4 oz minimum*

American Wagyu

beef marbling score of 9 or higher

American Rib Cap 8oz 60

American Filet 8oz 84

General Manager: Dave Detitto

Executive Chef: Larry Smith

Prime Beef

aged for a minimum of 40 days

Filet 8oz 54

Delmonico 18oz 74

Bone-in Ribeye 24oz 77

New York Strip 16oz 68

T-Bone 32oz 90

Royal Long-Bone Chop 40oz 155

Fish

Chilean Sea Bass 55

*pan-seared sea bass, romesco, langoustine a la
plancha, smoked paprika roasted potatoes,
charred green onions, saffron aioli*

Pan-Roasted Scottish Salmon 42

*Brown butter cauliflower puree, spring bean salad,
green goddess, crispy garbanzo beans, pickled radish*

Signatures

Roasted Beef Wellington 56

*served medium rare, glazed root vegetables, potato
purée, red wine demi-glace*

Griggstown Farm Half Roasted Chicken 38

*Mascarpone & apricot cornbread, leg confit, creamy
mustard greens, chicken jus*

Beef Short Rib 47

*Red wine jus, pickled onions, carrots, parsnip puree,
baby greens, short rib vinaigrette*

Steak Accompaniments

Butter Poached Lobster Tail 27

Alaskan King Crab Legs 4oz 24

Grilled Shrimp 16

Sauces 5 Each

béarnaise

peppercorn

red wine demi-glace

Sides 13 Each

Spinach

sautéed or gratinéed with parmesan cream

Potato Purée

Yukon Gold potato, crème fraîche, chives

Mushrooms

*Shiitake mushrooms, soy glaze,
fried garlic, scallions*

Fingerling Potatoes

parmesan, truffle butter, chives

Loaded Baked Potato

*smoked Gouda béchamel, sour cream,
bacon, chives*

Mac and Cheese

*Gruyere, cheddar, parmesan, Emmental,
mozzarella, truffle*

Sautéed Asparagus

brown butter hollandaise

“Perfect Ten” Specialty Cocktails

Bar Flies & Cocktails 15

Makers Mark Bourbon, Sweet Vermouth, Campari Ice Cube
“Cocktails are a present you give to yourself”

Atlantic Holiday 16

Kettle One Vodka, Luxardo Marischino Liquor, Sage Syrup,
Lime Juice, Pineapple Juice

Sunart Margarita 15

Don Julio, Coconut Water, Monin Hibiscus Syrup,
Fresh Lemon Juice, Orange Bitters

Remember the Date 15

Bacardi Superior Rum, Disaronno Amaretto, Lavaza Espresso,
Cardamom Bitters, Date Puree

Supersonic G&T 16

Hendrick’s Gin, Yuzu, Grapefruit Syrup, Grapefruit Juice,
Fever Tree Mediterranean Tonic
“Cockney slang for Gin and Tonic”

French 76 15

Lillet Blanc, Elderflower Sugar Cube, Champagne
“Pleasure without Champagne is purely artificial.” - Oscar Wilde

Ramsay New-Fashioned 15

Patron Select Barrel Tequila, Demerara Syrup, Lavender Bitters
“If you want to make memories, add some tequila”

Norman’s Conquest 15

Mt. Gay Black Barrel, Apple Infused St. Germain, Fresh Lime Juice,
Cardamom Bitters, Egg White Powder, Ginger Beer

On The Lash 15

Jameson Irish Whiskey, IPA Syrup, Passion Fruit,
Cointreau, Citrus, Mint
“More than one of these and you’ll be on the lash!”

Bottled Beer

Domestic

Miller Lite, ABV 4.2%	7
Coors Light, ABV 4.2%	7
Blue Moon, ABV 5.4%	8
Sharps, ABV 0.40%	6

Imported

Guinness Stout, ABV 4.2%	8
Corona, ABV 4.6%	8
Stella Artois, ABV 5%	8
Heineken, ABV 5%	8
Belhaven Scottish Ale, ABV 5.2%	9
Innis & Gunn Bourbon Barrel Aged, ABV 6.6%	9
Chimay Trappist, ABV 9%	15

Craft

Dog Fish Head 60 minute IPA 6%	8
Stone IPA Seasonal Rotation, ABV 6.9%	8
Firestone Walker Union Jack IPA, ABV 7%	8
Dog Fish Head Namaste, ABV 4.8%	8
New Belgium Glutiny, Low Gluten, ABV 6%	9
New Belgium Abbey Dubbel, ABV 7%	11