



Monthly Seafood Menu

Locally sourced seafood from Ocean County New Jersey

*****Limited quantities available daily*****



Raw bar

[Served with Horseradish Cream, Cocktail]

Pickle Point Oysters - 6 or 12 - Served on the ½ shell or baked oreganata style \$7.50/\$15

Clams - 6 or 12 - Served on the ½ shell or baked oreganata style \$6/\$12

Appetizers

Seared Scallops \$11

Over cauliflower puree and charred endive

Knuckle Slider \$9

Butter poached lobster with compound butter spread

Fried Mussels \$8

Fried mussels with olives, pickles, and a spicy marinara

Baked Clams \$13

Baked clams topped with garlic panko and bacon

Shrimp Cocktail \$13

Served with cocktail sauce and horseradish cream

Entrees

Red Snapper serves 2-3 people **\$ Market Price**

Whole red snapper served with black bean beurre blanc over risotto

Catch of the Week \$19

Pan seared filet topped with lemon beurre blanc over risotto - side of rabe

Surf and turf \$29

Butchers choice steak served with broiled lobster tail, side of roasted potatoes, and seasonal veg

**Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.*