
**NAKED
SEAFOOD**

OYSTERS ON THE 1/2 SHELL 17.
mignonette

JUMBO LUMP CRAB Mp.

SOUP

SOUP OF THE DAY 9.

SALADS

FRIED OYSTERS OVER GRILLED ROMAINE 16.
roasted garlic aioli
corn bread croutons

ROASTED BEETS 14.
arugula, goat cheese, toasted pistachios
lemon poppy seed vinaigrette

HOUSE SALAD II.
baby greens, dried cranberries
toasted walnuts, crumbled gorgonzola
roasted shallot vinaigrette

APPETIZERS

BUTTER POACHED CLAMS 16.
parmesan breadcrumbs

CRISPY SUSHI TUNA ROLL 17.
wakame salad
plum-ginger & chili lime dipping sauces

LOBSTER MAC & CHEESE 17.
orecchiette pasta, lobster meat
cheddar & gruyere cheeses
baked in casserole

GRILLED LAMB LOLICHOPS 17.
chick pea & polenta cake
honey, lemon, parsley & mustard vinaigrette

EGGPLANT ROLLENTINI 16.
plum tomato sauce

JUMBO SHRIMP COCKTAIL 17.

STEAMED LITTLENECK CLAMS 15.
clam broth, drawn butter

MANHATTAN CLAM CHOWDER 9.

CAESAR SALAD 12.
hearts of romaine

ARUGULA SALAD II.
cherry tomatoes, jalapeños
pecorino romano
lemon vinaigrette

PLATES

HUMMUS PLATE 16.
fresh mozzarella, celery, cucumber
fennel, roasted beets, pickled vegetables
kalamata tapenade
grilled naan

CHEESE SELECTIONS OF THE DAY 16.
housemade chutney, dried fruit
no. 73II seeded crackers

MEAT & CHEESE PLATE 18.
chorizo, sweet sausage, salame felino
pecorino al tartufo, claudio's mozzarella
stuffed peppadews, sundried tomatoes
castelvetrano olives
hammerbacher bread

CLAUDIOS' BURRATA 17.
melted plum tomatoes
roasted sweet and long hot peppers

Plate Sharing Charge 8. Third Party Gift Cards Not Accepted

Our Glass Water Bottles 25.
5. donated to A Work In Progress Foundation

PAN SEARED BIG GLORY BAY SALMON 3I.
roasted broccolini
italian salsa verde

6OZ JUMBO LUMP CRAB CAKE MP.
french fries, vegetable slaw
remoulade, sriracha

FRIED JUMBO SHRIMP (5) 3I.
sweet potato fries, cole slaw

JUMBO LUMP CRAB IMPERIAL MP.
smashed potatoes, cole slaw

CIOPPINO 4O.
shrimp, scallops
fish, whole clams
lobster stock enriched tomato broth
garlic crouton
add 4oz lobster tail 14.

8OZ COLD WATER LOBSTER TAIL 44.
(broiled or fried)
baked potato, cole slaw
add crab imperial MP.

LINGUINE AND LOCAL CLAMS 29.
white wine, plum tomato
chili flakes
add two shrimp 12.

RUSTICHELLA PENNE [GF] 24.
sautéed seasonal greens, Rancho Gordo beans
shaved pecorino
add cannuli's sausage 6.

GRAIN FED 12OZ VEAL CHOP MILANESE 4I.
arugula, cherry tomatoes, jalapeño
pecorino romano cheese
lemon vinaigrette

LEIDY'S DOUBLE-CUT STUFFED 12OZ PORK CHOP 34.
granny smith apple, applewood smoked bacon, white cheddar
smashed sweet potatoes
jack daniels glaze

SILVER FERN FARMS 8OZ FILET MIGNON 38.
smashed potatoes, grilled portobello
cipollini onion marsala demi glace
add crab imperial MP.

PORCINI CRUSTED PRIME 12OZ STRIP STEAK 37.
hand cut french fries, gribiche
red wine au jus, compound butter

SNAKE RIVER FARMS BEEF MEATLOAF 24.
smashed potatoes, peas & carrots
pan gravy

CRISPY ROASTED 1/2 DUCK 3I.
cornbread stuffing, creamed corn
blueberry sauce

GRIGGSTOWN FARM ROASTED 1/2 CHICKEN 3I.
smashed potatoes, reed's organic farm greens, herbs, pan juices

CAULIFLOWER STEAK 27.
creminis and greens, cauliflower purée
brown butter, crispy capers

SIDES

sautéed seasonal greens 7.

sautéed Rancho Gordo beans and greens 10.

baked potato or sweet potato 6.

cannuli's sausage 10.

roasted broccolini, italian salsa verde 8.

creamed corn 7.

cornbread stuffing, creamed corn, blueberry sauce 12.



HOUSEMADE DESSERTS

- Seasonal Fruit Crisp 8.
- Banana Cream Pie 10.
- Chocolate Peanut Butter Pie 8.
- Margate Beach Pie 8.
- Brownie Pie 8.
- Pecan Pie 8.

- Crème Brûlée 8.
- Raspberry Sorbet 7.
- Haagen-Dazs Rocky Road or Vanilla 7.
 - Add 2 biscotti 2.5*
- Plate of Biscotti 5.
- Fresh Fruit Plate 8.

- Harry & Beans Organic Fair Trade Coffee 3.5
- Harry & Beans Espresso 3.5
- Cappuccino [Iced or Hot] 4.5
 - Spike your cappuccino!*
 - ...Jameson 13.*
 -Bailey's 12.*
 - ...Frangelico 13.*



SPECIALTY COCKTAILS

“SIMPLICITY II” MANHATTAN 16

CROWN ROYAL RESERVE WITH CARPANO ANTICA “1786” SWEET VERMOUTH

THE “XO” MANHATTAN 21

CROWN ROYAL “XO” WITH CARPANO ANTICA “1786” SWEET VERMOUTH

WHISTLE PIG FARM MANHATTAN 22

100 PROOF WHISTLE PIG RYE WHISKEY
WITH COCCHI “1891” SWEET VERMOUTH DI TORINO

MEGAN’S ANEJO OLD-FASHIONED 18

SOLENTO ORGANIC ANEJO TEQUILA, MUDDLED CHERRY & ORANGE
SIMPLE SYRUP, S PLASH OF CLUB SODA

STOLI MULE 14

STOLICHNAYA VODKA, BARRITT’S GINGER BEER
SQUEEZE OF LIME

WARNER’S “OASIS” MANHATTAN 15

DATE INFUSED MAKERS MARK BOURBON
WITH CARPANO ANTICA “1786” SWEET VERMOUTH

THE JOE ARTUSO MANHATTAN 18

“MASTERSON’S” 10YR OLD RYE - “TOSOLINI” AMARO
COCCHI “1891” SWEET VERMOUTH DI TORINO

“DUCKTOWN JOHN” ROB ROY 17

THE RICH SMOKEY FLAVOR OF JOHNNY WALKER “DOUBLE BLACK”
WITH CARPANO ANTICA “1786” SWEET VERMOUTH

THE SENSUAL SIDECAR 15

PAUL BEAU VS COGNAC, PATRON CITRON ORANGE LIQUEUR
“RIPE” FRESH AGAVE NECTAR LEMON JUICE AND A SUGAR IN THE RAW RIM

THE GOOD EXCUSE G&T 14

MR. FINGERS’ ALIBI GIN AND FEVER TREE PREMIUM INDIAN TONIC
WITH NATURAL QUININE

THE GIN MARTINI FOR CONNOISSEURS 15

GENTLY STIRRED PLYMOUTH GIN, DOLIN DE CHAMBÉRY
DRY VERMOUTH, AND GEORGE’S SECRET INGREDIENT

“PROPRIETRESS” NEGRONI 15

COOKIE’S SMOOTH AND TASTY TAKE ON A COCKTAIL CLASSIC
MR. FINGERS’ ALIBI GIN, CAMPARI &
PUNT E MES SWEET VERMOUTH, ORANGE SLICE

THE PEACHY KEEN MARTINI 13

KETEL ONE BOTANICAL PEACH & ORANGE BLOSSOM
GIFFARD PECHE DE VIGNE, SPLASH OF OJ

PINEAPPLE MARTINI 15

PINEAPPLE INFUSED ULTIMAT VODKA WITH A SPLASH OF PINEAPPLE JUICE

GEORGE’S PINEAPPLE GRAPEFRUIT MARTINI 15

PINEAPPLE INFUSED ULTIMAT VODKA WITH A SPLASH OF GRAPEFRUIT JUICE
GIFFORD CRÈME DE PAMPLEMOUSSE ROSE GRAPEFRUIT LIQUEUR

GEORGE’S COSMOPOLITAN 13

STOLI RASPBERRY VODKA, ABSOLUTE MANDARIN VODKA
PATRON CITRONGE, CRANBERRY JUICE
AND FRESH SQUEEZED LIME JUICE

“FANCY NANCY” COSMOPOLITAN 13

KETEL CITRON VODKA, PATRON CITRONGE
CRANBERRY JUICE & FRESH SQUEEZED LIME JUICE

PATRON PERFECT MARGARITA 15

STEVE & COOKIE’S BARREL SELECT PATRÓN REPOSADO,
PATRÓN CITRÓNGE ORANGE, FRESH LIME & ORANGE JUICE

