

## ***Soup and Salad***

### **Chef's Soup Selection \$7**

#### **French Onion Soup \$9**

Traditional Pub Style Topped with a Blend of Gruyere, Parmesan and Provolone

#### **Caesar Salad \$9**

Crispy Romaine Lettuce, Shaved Parmesan, Croutons with House-Made Caesar Dressing  
Add Chicken \$5 Add Crabmeat \$7

#### **Lobster Cobb \$18**

Classic Cobb Salad tossed with Lobster and White Balsamic Vinaigrette

#### **Lollipop Chicken Wings \$16**

Fresh Frenched Flappers tossed in your choice of Buffalo, General Tso, or Chipotle Maple

#### **Shrimp and Grits \$12**



### ***Coastal Classics***

#### **Lobster Rolls \$14**

Buttery Toasted Buns with our House-Made Lobster Salad

#### **Crab Cake Sandwich \$15**

House-Made Crab Cake with Caper Aioli, on a Brioche Roll, with Bibb Lettuce and a Tomato

#### **Rum Point Burger \$16**

Specially Blended and Hand Formed by Master Chef Pat Lefredia, we add Tillamook Cheddar and Bacon

## ***Artfully Crafted Sandwiches***

#### **Turkey Club \$14**

Fresh oven Roasted Turkey Piled High with Bacon, Lettuce, Tomato, and Mayo on Country Toast

#### **BLT \$12**

Applewood Smoked Bacon, Beefsteak Tomatoes, Lettuce and Mayonnaise on Country Toast, *add Avocado \$3*

#### **Chicken Salad Sandwich \$11**

Lemon-Basil Infused, Dressed with Onion, Celery, and Herb Aioli on a Butter Toasted Croissant

#### **Fried Chicken Sandwich \$14**

Buttermilk –Brined Chicken Thigh, Deep–Fried and topped with a Pickled Pepper Slaw and Habanero Ranch on a Brioche Bun

#### **Grilled Cheese \$9**

The Classic American Cheese Melted Between Slices of Butter Toasted Country Bread

#### **Pastrami Reuben \$16**

House Sliced Pastrami Piled High, Served Closed with Sauerkraut and Russian Dressing

#### **Rib Eye Sandwich \$16**

Hand Sliced Rib Eye, Cooked Medium –Rare on the Griddle and served with Tillamook Cheddar Cheese, Horseradish Cream and Crispy Onions

### ***Lunch Plates***

#### **Kobe Meat Loaf \$18**

Slowed Roasted, Tomato-Chili Glaze, Port Wine Demi, Mashed Potato and Spinach

#### **Applewood Smoked Salmon \$21**

Spicy Asian BBQ Sauce, Roasted Root Vegetables

#### **Chicken Milanese \$16**

Pan Fried Cutlet, Arugula, Toy Box Tomato Salad, Pecorino Cheese

### ***Sides \$6***

**Onion Rings French Fries**

**Mac & Cheese Asparagus**



## ***Breakfast All Day***

#### **2 Eggs Any Style with Meat \$14**

Oven Roasted Potatoes, Choice of Bacon, Turkey Bacon, Pork Sausage, Scrapple, House-made Hash served with White, Rye or Wheat Toast

#### **Omelet, Your Way \$14**

The First Two Ingredients Are on us!

Each Additional Ingredient \$1.00

served with Oven Roasted Potatoes, Choose from : American, Cheddar, Swiss Cheese, Bacon, Turkey Bacon, Pork Sausage, Spinach, Tomatoes, Mushrooms, or Egg Whites served with White, Rye or Wheat Toast

#### **Maine Lobster Omelet \$25**

Chunks of Maine Lobster, Asparagus, Charred Heirloom Tomato, topped with Chorron Sauce served with White, Rye or Wheat Toast

#### **Cast Iron Seared NY Strip and Eggs \$28**

10 oz. NY Strip Steak with your choice of Eggs, Slow Roasted Tomato, Home Fries served with White, Rye or Wheat Toast

#### **Pork Roll, Egg and Cheese \$13**

A True Jersey Classic, Taylor Pork Roll, Egg, American Cheese on a Kaiser

*Prefer it with Bacon or Sausage? Let us know!*

#### **Slim Shady Wrap \$14**

Turkey, Avocado, Egg Whites, Tomato, Cilantro, Muenster, Whole Wheat Wrap served up with a side of Chimichurri

#### **Buttermilk Pancakes \$11**

Pyrat Rum Marinated Strawberries-n-Cream \$16  
Salted Caramel Banana \$16

Add Your Choice of Bacon, Turkey Bacon, Pork Sausage, Scrapple, Pork Roll \$6