

Soup and Salad

Chef's Soup Selection \$7

Chef Nicholas Faucher Keeps it Fresh and Local
Let us tell you what he's cooking up today

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

Wedge \$9

Iceberg Lettuce, Heirloom Tomatoes, Aged Gouda, Bacon and Grilled Red Onion finished with Buttermilk Ranch Dressing

Coastal Chilled Seafood Tasting \$22

Our Chefs Creation of Shrimp, Crab, and Lobster Always Fresh,

Appetizers

Classic Shrimp Cocktail \$18

Six Perfectly Cooked Shrimp, Served with Cilantro Lime Cocktail Sauce

Meat and Cheese Plate \$16

Sweet and Spicy Soppressata, Prosciutto, Parmesan Reggiano, Midnight Moon and Barley Buzzed, Served with Roasted Bell Pepper, Local Honey and Herbed Crostini

Coastal Clams \$9

Chopped Clams, topped with Diced Red Peppers, Bacon and Sharp Provolone

Oysters Rockefeller \$11

Local Oysters, topped with Baby Spinach, and a Pernod Béchamel Sauce

Lollipop Chicken Wings \$16

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

Fried Calamari \$15

Hand Cut Calamari, with Spicy Marinara

Lobster Corn Dogs \$16

We take the Corn Dog up a Notch!
Served with Whole Grain Mustard Dipping Sauce

Entrees

Phyllo Crusted Flounder \$25

Flounder Stuffed with a Seafood Mousse, served with a Lemon Beurre Blanc

House Made Crab Cake \$25

Sautéed Jumbo Lump Crab Cakes, Roasted Red Pepper Aioli, Sautéed Spinach and Yukon Gold Mashed Potatoes

Linguine with Clam Sauce \$22

Fresh Littleneck Clams, Garlic, Parsley, finished with Herb Butter over Linguine

Shrimp \$25

Hand Breaded Shrimp, Lightly Fried with French Fries, Buttermilk Slaw, Cocktail or Tartar Sauce

Surf and Turf \$41

6oz. Filet Mignon and Lobster Tail with Sautéed Asparagus and a Green Peppercorn Demi

The Coastal Bake \$45

Lobster, Scallops, Mussels, Clams, Shrimp, Potatoes and Corn in a Lobster Sauce, Served with Crusty Bread

Guinness Braised Short Rib \$32

Served with Jalapeño Cheddar Grits

Ribeye \$42

14 oz. Seared Rib-Eye with Sautéed Wild Mushrooms and Spinach

Smoke Roasted

We use fruit hardwoods to infuse a light smoke flavor and enhance the flavor by slow roasting at a low temperature to create the perfect balance of moisture and tenderness.

Applewood Smoked Salmon \$24

Spicy Asian BBQ Sauce, Roasted Root Vegetables.

Maple Brined Half Chicken \$20

Served with an Ear of Corn and Macaroni and Cheese

Sea Salt Crusted Smoked Prime Rib \$32

Served with Mashed Potatoes and Asparagus



All Day Fare

Maine Lobster Omelet

Chunks of Maine Lobster, Asparagus, Charred Heirloom Tomato, topped with Choron Sauce served with Country, Rye or Wheat Toast **\$25**

Cast iron seared NY strip and eggs- \$28

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

Pork Roll and Cheese Egg & Cheese \$13

A True Jersey Classic, Taylor Pork Roll, Egg, American Cheese on a Kaiser
Have it with Bacon or Sausage, if you'd like

Rum Point Burger \$ 16

Specially Blended, and Hand Formed by Master Chef, Pat Lefreida, we add Tillamook Cheddar and Bacon
Add a Sunny Side Up Egg For \$1

Turkey Club -\$14

Fresh Oven Roasted Turkey piled high with Bacon, Lettuce, and Tomato

Sides \$6

French Fries

Onion Rings

Mac & Cheese

Yukon Gold Whipped Potato

Asparagus

Spinach