

EST 2021



THE PATIO

Oyster Bar & Grill

RAW BAR

East Coast Oysters	
Sloop Point (NJ)	3.00
Sweet Petites (MA)	3.00
Pink Moon (PEI)	3.00
Cape May Salts (NJ)	3.00
West Coast Oysters	
Kumamoto (CA)	4.50
Totten Inlet (WA)	4.00
Littleneck Clams	2.00
Half Lobster	18.00
Shrimp Cocktail	3.75

PERUVIAN CEVICHE
shrimp, snapper, octopus, lime,
red onion, cilantro, chili
14.00

TUNA TARTARE
togarashi, white soy vinaigrette,
scallion, sesame
14.00

SALADS

TOMATO-MOZZARELLA
jersey beefsteak tomatoes, fresh
mozzarella, baby arugula, EVO
balsamic reduction (gf)
13.00

CLASSIC CAESAR SALAD
garlic croutons, parmesan cheese
9.00

GREEN & YELLOW BEAN SALAD
cherry tomatoes
buttermilk dressing (gf)
11.00

SMOKER

HONEY GLAZED CHICKEN
southern slaw, spicy pickles
mustard bbq (gf)
18.00

SMOKED BLUEFISH DIP
ciabatta croutons
12.00

BABY BACK RIBS, HALF RACK
creamy coleslaw, corn bread
bourbon bbq sauce
20.00

BRISKET
horseradish potato salad, pickles
pickled green beans (gf)
23.00

GRILL

MARINATED FLANK STEAK
8 ounces, fingerling potato salad
grilled asparagus, chimichurri (gf)
18.00

SWORDFISH KEBABS
couscous, bell peppers, tzatziki
19.00

CHICKEN BREAST
farro salad, kale pesto
18.00

MAHI MAHI
black bean & corn salad
pineapple & cilantro salsa (gf)
18.00

WHOLE LOBSTER
fingerling potato, bacon, & corn salad
basil butter (gf)
36.00

SHRIMP
soba noodles, garden vegetables
sesame-soy vinaigrette
19.00

LOBSTER ROLL
new england bun, celery mayo, lemon
tarragon, old bay potato chips
22.00

SWEETS

KEY LIME PIE
9.00

CHOCOLATE OREO CHEESECAKE
9.00