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SALADS
*Add Chicken 5 / Salmon 6 / Shrimp 9 / Marinated Steak 10 / Ahi Tuna 14
Available Dressings: House, Blue Cheese, Ranch, Balsamic, Thousand Island, Red Wine, White Balsamic*

1894 Salad **12**Romaine Lettuce, Corn, Green Beans, Tomatoes,
Swiss Cheese, Garbanzo Beans, Avocado, Balsamic

Classic Caesar Salad **10**Hearts of Romaine Lettuce, Garlic Croutons,
Shaved Parmesan

Hill Crest Farms Burrata **11** Melted Tomatoes, E.V.O.O., Focaccia



Fig & Pear **12** Danish Bleu Cheese, Preserved Fig Jam, Port Wine Poached Pear, Crispy Prosciutto, Arugula, Red Wine Vinaigrette

Steakhouse Wedge Salad **12**Bacon, Onions, Tomatoes, Blue Cheese Dressing

House Salad **8**Farm Fresh Greens, Carrots, Cucumber, Onions,
Tomatoes, Croutons

APPETIZERS

Shrimp Cocktail **13**Poached U-10 White Shrimp, Lemon, Cocktail Sauce

Cape May “Rockafellers” **17**Half Dozen Cape May Salt Oysters, Shallot Vermouth Butter,

Spinach, Garlic Breadcrumbs

Grilled Octopus **16**Chorizo, Saffron, Green Olives, Roasted Shallot,

Crisp Potatoes, Salsa Verde

Crispy Point Judith Rhode Island Calamari  **14**Choice of Lemon Compound Butter, Buffalo, Thai Sweet Chili

All Served with Marinara & Fresh Lemon

Cacio e Pepe Arancinis  **12**Basil –Mascarpone Pesto

Short Rib Mac & Cheese  **12**Cavatapi Pasta, Pulled Local Short Rib, Guinness Cheddar

Ahi Tuna Tartare **15**Kim-Chee Vinaigrette, Avocado, Cucumber,

Sesame Wonton Strips

Smoked Cauliflower “Burnt Ends” **13**
Roasted Apple BBQ, Alabama White Sauce

Jumbo Chicken Wings **12**Choice of Buffalo, BBQ, or General Tso

Carrots, Celery, Blue Cheese Dressing

PIZZAS
*11-Inch, Made from Finely Milled Italian-Style Flour Caputo “OO” (Gluten Free also available)*

Plain Cheese **10**
House Cheese Blend, Roma Tomato, Fresh Basil

Margherita  **11**San Marzano Tomato, Fresh Mozzarella, Basil

España **15**Spicy Chorizo Sausage, Pepper Jack Cheese,

Sharp Cheddar, Fresh Jalapeños, Fresh Garlic

Everything Bagel Crust  **14**Cucumber, Red Onion, Tomato, Feta Cheese,

Jalapeño, Lemon, Olives

Pizza Bianca **14**Ricotta, Mozzarella, Grana, Broccoli Rabe, Radicchio

Meat Lovers **14**Pepperoni, Sausage, Meatball

Goat Cheese & Fig **15**Local Goat Cheese, Mozzarella, Arugula,

Pine Nuts, Black Mission Fig Spread

Pesto Pizza  **14**

**Ground Sausage, Basil Pesto, Crushed Tomatoes,**

**Mozzarella**

Additional Toppings **+2**Pepperoni, Sweet Italian Sausage, Meatballs, Mushrooms, Sautéed Peppers, Onions

PASTAS

 Gnocchi Al Forno **21**Rustic Tomato Sauce

Orecchiette  **22**Sweet Sausage, Fried Chicken, Broccoli, Chili Flake, White Wine

Three Cheese Stuffed Rigatoni **23**Bolognese, Parmesan, Garden Basil

Beet Raviolis  **22**Fresh Goat Cheese, Sweet Peas, Candied Walnuts, Lite Cream

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ENTRÉES


Potato-Crusted Halibut  **32**Smoked Bacon, Littleneck Clam Chowder, Bacalao Fritters

Chicken Milanese Over Arugula Salad **18**Red Onions, Cherry Tomatoes, Roasted Peppers, Mozzarella, Parmesan,
Fresh Lemon, Balsamic Vinaigrette

Pan Seared Chilean Seabass **38**Lobster Risotto, Roasted Heirloom Carrots
Barnegat Bay Sea Scallops **35**Saffron Celery Root Puree, Roasted Turnips, Blood Orange “Beurre Rouge”
Faroe Island Scottish Salmon **31**

Roasted Potato Gratin, Spaghetti Squash, Porcini Cream
Coconut Shrimp Rice Bowl **27**Thai Pineapple Rice, Radish, Coconut Curry Sauce

Sushi Grade Ahi Tuna **35**Ummai Mushrooms & Asparagus, Sweet Potatoes, Pear Soubise

NashvilleHot Fried Chicken Quesadilla **19**Spicy Pickles, Pepper-Jack Cheese, Chipotle Ranch

1894 Burger **14**8oz Steak House Blend Burger

Choose Your Toppings: Caramelized Onions • Raw Onions • Nueske’s Bacon • Blue Cheese

American • Swiss • Provolone • Mozzarella • Cheddar • White American

*Served on a Challah Roll with Lettuce, Tomato, & Kosher Pickle*

*Choice of French Fries, Sweet Potato Fries, Coleslaw, or House Made Chips*

STEAKS & CHOPS
*All Steaks Prime Certified Black Angus Beef*


8 oz./10 oz. Center Cut Filet Mignon **39/44**New Zealand Rack of Lamb **39**14 oz. Bone-In Pork Chop **35**20 oz. 26 Day Dry Aged Bone-In NY Strip Steak 45

16 oz. Milk Fed Veal Chop41

*Enhance Your Steak or Chop*

Broiled Maine Lobster Tail **18/36***Additional Sauces*

 Au Poivre **2** Béarnaise **3** Bordelaise **2**

SIDES
*All Sides are $7 Each*

Creamed or Sautéed Spinach

Yukon Gold Mashed Potatoes

Executive Chef James Haberstroh

Seasonal Vegetables

 Roasted Potato Gratin

Onion Rings



Steamed Broccoli

House Cut Truffle & Parmesan Fries

Baked Idaho Potato
Loaded with Bacon, Chives, & Cheddar Cheese +2