

## RAW BAR

WILD CAUGHT  
GULF PRAWN COCKTAIL\* 18  
spicy cocktail sauce

EAST COAST OYSTERS\* 15  
mignonette, cocktail sauce

LITTLENECK CLAMS ON  
THE HALF SHELL\* 10  
cocktail sauce, lemon

## APPETIZERS

BAKED RICOTTA 12  
caramelized onion, butternut squash, olive oil, crostini

SALMON POKE 15  
avocado, pickled kumquat, sesame chili condiment

PIEROGI 12  
potato cheddar filling, caramelized onion,  
beef jus, sour cream

GARLIC SHRIMP 16  
smoked paprika, salmoriglio, toasted bread, parsley

BRANDADE 15  
whipped salt cod spread, extra virgin olive oil,  
chives, crostini

BURRATA CAPRESE\* 14  
balsamic roasted eggplant, tomato, roasted red  
peppers, basil oil

STEAKHOUSE BACON\* 16  
smoked and sliced thick, parsley, chive,  
garlic, sherry vinegar

VEGETABLE SPRING ROLLS 12  
cabbage, onion, peppers, carrots, mushrooms,  
hoisin dipping sauce

ROASTED BEETS 12  
blackberries, pistachio, whipped ricotta,  
yuzu vinaigrette

## SALADS

appetizer or entree portion available

CLASSIC CAESAR 6/13  
crisp california romaine, herb croutons,  
reggiano cheese, garlic anchovy dressing

PEAR\* 9/13  
baby arugula, grapes, almonds, parmesan cheese,  
white balsamic vinaigrette

BUTTERNUT SQUASH\* 9/13  
spring mix, beets, cranberries, candied walnuts,  
goat cheese, sherry vinaigrette

COBB\* 9/13  
diced turkey, chopped bacon, roasted corn,  
crumbled blue cheese, pickled red onions,  
hard-boiled eggs, diced tomatoes, avocado,  
mixed greens, choice of dressing

BABY KALE\* 9/13  
honey crisp apples, currants, pecans,  
blue cheese, honey yogurt dressing

*Add a protein to any salad for a supplemental charge*

## BURGERS

NAVESINK 18  
brisket chuck blend, lettuce, tomatoes, onions,  
toasted brioche bun, choice of cheese

BUFFALO CHICKEN 17  
ground chicken patty, buffalo sauce, blue cheese,  
lettuce, tomato, onion, brioche bun

## PASTA

appetizer or entree portion available

MEZZALUNA 16/28  
truffle taleggio filling, butter, parmesan, chives

PENNE VODKA 10/20  
pancetta, basil, parmesan cheese

STROZZAPRETI 17/29  
braised pork sugo, nutmeg, parmesan cheese

AGNOLOTTI 16/28  
sweet potato filling, sage brown butter,  
caramelized apples, pecans, maple gastrique

## SPECIALS

PAN SEARED SCALLOPS\* 38  
wild mushroom risotto, parsley  
pesto, garlic chips

VEAL CHOP\* 50  
root vegetable hash, applewood  
bacon, jalapeno, whole grain  
mustard sauce

BRAISED LAMB SHANK 34  
israeli couscous, sofrito,  
zucchini, braising jus

## ENTREES

add a house or caesar salad 6

SEARED TILEFISH 38  
red onion & fennel confit, saffron,  
tomato-harissa sauce

FILET MIGNON 46  
caramelized onion, haricot vert,  
manchego-potato au gratin, bearnaise

ROASTED SALMON\* 38  
spaghetti squash, cauliflower, toasted pumpkin  
seeds, pistachio mole

VEGETABLE TORTE 23  
spaghetti squash, eggplant, zucchini,  
tomatoes, portobello mushrooms, basil,  
parmesan cheese, breadcrumbs

PAN SEARED FLUKE 38  
butternut squash, haricot vert, radish, squash bisque

14 oz NY STRIP STEAK\* 47  
sautéed broccoli rabe,  
garlic confit, roasted mushrooms, au poivre sauce

## WINES OF THE MONTH

available by the glass or the bottle

### RED CAR CHARDONNAY 2018 15/60

fresh and stony in texture, this lovely, light-bodied white expresses anise and oyster shell, with a touch of brine. textured and complex, it delivers plenty of nuanced apple, pear and meyer lemon, within a foundation of structure and grace.

### DECOY ZINFANDEL 2018 10/40

this rich and alluring zinfandel displays aromas of ripe blackberry, wild blueberry, plum, and black currants, along with hints of cedar and spice from barrel aging. on the palate, the luxurious dark berry flavors glide across velvety tannins, carrying the wine to a long, juicy finish.

## WINES BY THE GLASS

### HOUSE 10

Beringer White Zinfandel, 2016  
 Nicolas Sauvignon Blanc, 2018  
 Cavit Pinot Grigio, 2018  
 Montpellier Chardonnay 2019  
 Segura Viudas Cava Brut Reserve  
 Ruffino Prosecco  
 Nicolas Cabernet Sauvignon, 2018  
 Nicolas Merlot, 2017  
 Veramonte Pinot Noir, 2017

### SPECIAL SELECTIONS 20

Flanagan Three Starrs Chardonnay, 2016  
 Flanagan Beauty of Three Cabernet Sauvignon, 2012  
 Flanagan Syrah, 2014  
 Louis Michael Chablis, 2016  
 Flanagan Pinot Noir, 2016

### PREMIUM 15

Faustini Beach House, 2019  
 Roseblood Rose, 2020  
 Santa Margherita Pinot Grigio, 2018  
 Domaine La Barbotaine Sancerre, 2018  
 J. Lohr White Riesling, 2016  
 Kendall Jackson Grand Reserve Chardonnay, 2017  
 Landmark Overlook Chardonnay, 2017  
 Decoy Zinfandel, 2016  
 Luigi Bosca Malbec Reserva, 2016  
 Ruffino Chianti Superiore, 2017  
 Meiomi Pinot Noir, 2018  
 Cru Sauvignon Blanc, 2017  
 Bouchard Aine & Fils Pinot Noir, 2018  
 Justin Cabernet Sauvignon, 2018  
 Penfolds Shiraz, 2018

## COCKTAILS OF THE MONTH

### THE CANADIAN 12

canadian whiskey, cointreau, simple syrup, orange bitters, orange peel

### BLACK & WHITE MARTINI 13.50

vanilla vodka, dark creme de cacao, 8 ball whiskey, cream

### TEQUILA GHOST 16

santara reposado tequila, apple cider, cointreau, lime juice, cinnamon stick

## DRAFT BEERS

WET TICKET 8.50  
 scarecrow juice pumpkin ale

COORS LIGHT 6/7.50

ICARUS 7/8.50  
 seasonal

YUENGLING 6/7.50  
 traditional lager

KANE 7/8.50  
 sneakbox pale ale

WET TICKET 7/8.50  
 navesink pilsner

SPATEN 7/8.50

ASBURY PARK 7/8.50  
 blonde

GUINNESS 7/8.50