

GOOD MORNING!

*Breakfast & Lunch
Menu*

18TH AVENUE AND THE BOARDWALK
NORTH WILDWOOD, NJ

609.523.1002

Major Credit Cards Accepted

GOOD MORNING!

Hot Cakes

Tall Stack of Buttermilk Pancakes

with Syrup and Butter 9.5

Short Stack of Hot Cakes

with Syrup and Butter 8

Granola Hot Cakes 11

Banana Nut Hot Cakes 11

Banana Chocolate Chip Hot Cakes 11.5

Pecan Hot Cakes 11

Chocolate Chip Hot Cakes 11

Fresh Fruit Topped Pancakes 11

with Choice of One: Blueberry, Strawberry or Banana

Add
Nutella
for
\$1.50

French Toast

Tall Stack of French Toast

with Syrup and Butter 9.5

Short Stack of French Toast 8

Fresh Fruit Topped French Toast 11

with Choice of One: Blueberry, Strawberry or Banana

Nutella French Toast 11

Banana Nutella French Toast 11.5

Strawberry Nutella French Toast 11.5

Crisp Waffles

Belgian Waffle

with Syrup and Butter 9.5

Fresh Fruit Topped Belgian Waffle 11

Choice of One: Blueberry, Strawberry or Banana

Belgian Waffle ala Mode

with Ice Cream 11

Banana Nutella Waffle 12

3-Fruit Waffle

Blueberry, Strawberry & Banana 13

Fresh Strawberries, Yogurt
& Granola Parfait
Topped with Honey 7.5

Side Orders

Bacon (4 Strips)

Sausage

Ham or Pork Roll

Scrapple

Home Fries

Side of Chipped Beef 7

Your
Choice
\$5

Large Grade A Fresh Eggs

One Large Egg

Any Style 7

Two Large Eggs

Any Style 8

Adam's Famous

**Creamed Chipped Beef
over Toast with Home Fries
12.5**

Breakfast Sandwich

Choice of Croissant, Bagel or Toast with Home Fries

Egg & Cheese 8

Add Meat 3

Adam's Omelettes

Made with Three Large Eggs, Served with Home Fries,
Toast with Butter & Jelly

~ Add Your Choice of American, Provolone, Cheddar
or Swiss Cheese to Any Omelette \$1.5 Extra ~

~ Egg Whites \$1 Extra ~

Plain Omelette	9
Cheese Omelette	11.5
Bacon Omelette	11.5
Ham Omelette	11.5
Sausage Omelette	11.5
Mushroom Omelette	11.5
Broccoli Omelette	11.5
Spinach Omelette	11.5
Feta Cheese Omelette	11.5
Western Omelette	12

Add
Peppers & Onions
to Home Fries
for 75¢ Extra

~ Add Your Choice of American, Provolone, Cheddar
or Swiss Cheese to Any Omelette \$1.5 Extra ~
~ Egg Whites \$1 Extra ~

Your
Choice
\$13

Trio Omelette
with Bacon, Ham and Sausage

Garden Omelette
with Broccoli, Mushrooms and Tomato

Spinach & Feta Cheese Omelette

Country Omelette
Ham, Sausage, Bacon, Mushrooms,
Onions, Peppers and Tomato

Adam's Italian Omelette
with Sausage, Mushrooms, Onions, Peppers
and Homemade Marinara or Fra Diablo Sauce

House Specials

Boardwalk Slam

2 Eggs, 2 Pancakes or French Toast,
Bacon and Coffee or Hot Tea
12

Grand Scrambler

Four Scrambled Eggs with Homefries
Bacon or Sausage, Served with Toast,
Coffee or Hot Tea
12

Breakfast Wraps

*Served with 2 Eggs, Your Choice of Cheese, and Home Fries
~ Choice of American, Provolone, Cheddar or Swiss Cheese ~*

Farmer's Wrap

Ham, Sausage, Green Peppers, Onions, Tomatoes,
on a Tortilla Wrap
12.5

Western Wrap

Ham, Green Peppers &
Onions on a Tortilla Wrap
12.5

Cereals, Pastries & Breads

- Bagel with Butter 4
- Bagel with Cream Cheese 4
- Buttered Toast with Jelly 3
- English Muffin 3
- Assorted Cold Cereals 5
- with Bananas or Strawberries 6
- Blueberry Muffin 3
- Corn Muffin 3
- Peanut Butter & Jelly 3

Kids Menu

FOR CHILDREN 12 AND UNDER

Your Choice \$9

~ All Served with Choice of Juice ~

- 1) **One Egg**
with Choice of Bacon, Sausage or Ham, Toast & Home Fries
- 2) **Silver Dollar Pancakes**
with Choice of Bacon, Sausage, Ham or Chocolate Chips
- 3) **French Toast**
with Choice of Bacon, Sausage or Ham

Enjoy a Mimosa
or a Bloody Mary
with Your
Breakfast! 10

Fruits & Juices

Fresh Fruit Salad 4

	<i>Small</i>	<i>Large</i>
Orange Juice	4	5
Tomato Juice	4	5
Pineapple Juice	4	5
Grapefruit Juice	4	5
Apple Juice	4	5
Cranberry Juice	4	5

Beverages

Fresh Brewed Coffee (Unlimited) 3

Decaffeinated Coffee (Unlimited) 3

Hot Tea 3

Hot Chocolate 3

Milk Small 3 Large 4

Chocolate Milk Small 3 Large 4

Sodas (Free Refill) 3.5

Iced Tea (Unsweetened) (Free Refill) 3.5

Lunch Menu SERVED AFTER 11:00 A.M. MON-FRI • SAT & SUN AFTER 12 P.M.

New England Clam Chowder *homemade*
Homemade Soup du Jour

Cup 5; Bowl 7
Cup 4; Bowl 5

Appetizers

Fried Mozzarella Sticks with Marinara Sauce 11
Fried Calamari with Marinara Sauce 14
Popcorn Chicken Bites 11
Buffalo Chicken Wings 12
Fried Onion Rings 9
Coconut Shrimp with Sweet & Sour Sauce 13
Zucchini Sticks 11

Specialty Sandwiches

Greek Gyro
A Combination of Grilled Beef & Lamb Slices, Wrapped in Pita Bread with Lettuce, Tomato, Onion and Tzatziki Sauce, Served with French Fries 14

Chicken Gyro
Served on Pita Bread with Lettuce, Tomato, Onions and Tzatziki Sauce, Served with French Fries 14

Chicken Roma
Marinated Chicken with Garlic, Spinach and Roasted Peppers & Mozzarella Cheese on Brioche Bun, Served with French Fries 14

Grilled Crab Cake Sandwich
(Made with Lump Crabmeat) with Lettuce and Tomato, Served with French Fries 14

Patty Melt
All Beef Patty with Melted Cheese and Fried Onions on Grilled Rye Bread, Served with French Fries 14

Paninis

Served with French Fries

Chicken Flora Panini
Grilled Chicken with Sautéed Spinach, Roasted Peppers & Mozzarella Cheese on Panini Bread

Alpine Turkey Panini
Fresh Turkey, Bacon, Lettuce, Tomato, Mayo and Swiss Cheese on Panini Bread

Pesto Chicken Panini
Grilled Chicken with Pesto Sauce, Tomato and Melted Mozzarella Cheese on Panini Bread

Your
Choice
\$14

Wraps

All Wraps Served with French Fries

Chicken Caesar Wrap
Sliced Grilled Chicken Breast with Romaine Lettuce & Caesar Dressing

Turkey Club Wrap
with Turkey, Lettuce, Tomato, Bacon and Mayonnaise

Pesto Chicken Wrap
Grilled Chicken with Pesto Sauce, Tomato and Mozzarella Cheese

Tuscany Chicken Wrap
Sliced Grilled Chicken with Sautéed Spinach and Roasted Peppers with Mozzarella Cheese

Mediterranean Wrap
with Sliced Grilled Chicken Breast, Feta Cheese, Romaine Lettuce, Tomato, Onions, Green Peppers & Greek Dressing

Your
Choice
\$14

Sandwiches

Served with French Fries and Pickle

Grilled American Cheese 8.5
with Bacon or Ham 11.5
with Tomato 10.5
Marinated Chicken Breast
with Lettuce, Tomato and Mayo 12.5
Steak Sandwich (8 oz.) 12.5
Cheese Steak Sandwich 13.5
B.L.T. 11.5

Club Sandwiches

All Clubs Served with Lettuce, Tomato, Mayo, French Fries & Cole Slaw

Turkey with Bacon
Virginia Style Ham & Swiss Cheese
Club Deluxe Turkey, Virginia Ham & Swiss Cheese

Your
Choice
\$14

Gourmet Burgers

French Fries, Cole Slaw & Pickle

Hamburger
with Lettuce, Tomato, Onion 13

All American Burger
with Lettuce, Tomato, Onion 14

Bacon Cheeseburger
with Lettuce, Tomato, Onion, French Fries 14.5

Italian Philly Burger
Peppers, Onions, Mushrooms & Mozzarella Cheese 14

Pizza Burger
with Mozzarella Cheese, Tomato Sauce 14

Smokehouse Burger
with BBQ Sauce, Onion Ring, Cheddar Cheese 14



Salads

Greek Salad
Romaine Lettuce, Tomatoes, Cucumbers, Onions, Green Peppers, Feta Cheese, Olives and Greek Dressing 14

Arugula Salad
Cucumber, Red Onion, Tomato, Caramelized Walnuts, Shaved Parmigiano with Our Raspberry Balsamic Vinaigrette Dressing 14

Caesar Salad
Romaine Lettuce, Croutons, Pecorino Romano Cheese and Caesar Dressing 12

Waldorf Salad
Fresh Baby Spinach, Cranberries, Crumbled Feta Cheese, Walnuts and Our Homemade Raspberry Vinaigrette Dressing 14

Add To Any Salad: Chicken Breast 6 Add Shrimp 8

CONSUMER ADVISORY
CONSUMING RAW
OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS
MAY INCREASE RISK OF
FOODBORNE ILLNESS ESPECIALLY
IF YOU HAVE CERTAIN
MEDICAL CONDITIONS



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Gluten-Free
Pasta
Available!

Appetizers

- Steamed Clams**
- Steamed Mussels**
Red or White
- Coconut Shrimp**
Lightly Fried Coconut Shrimp Served with Sweet & Sour Sauce
- Broiled Stuffed Mushrooms**
with Jumbo Lump Crabmeat
- Fried Calamari**
Lightly Battered & Fried to a Tender Crisp Golden Brown, Served with Our Homemade Marinara Sauce
- Buffalo Wings**
- Cheese Steak Spring Rolls**
Philly Cheese Steak Wrapped in Phyllo Dough, Served with Our Homemade Marinara Sauce
- Popcorn Chicken Bites**
- Fried Mozzarella**
with Marinara Sauce
- Clams Casino**
Oven Baked Clams on the Half Shell Stuffed with Clam Meat, Green Peppers, Bacon, Pimentos and Topped with Lemon Butter Sauce
- Zucchini Sticks**
Served with garlic cucumber sauce

Flatbreads

- Classic Margarita**
Mozzarella cheese, fresh basil, tomato sauce, roma tomatoes
- Adam's Arugula**
Arugula, prosciutto, cherry tomatoes, shaved parmigiano reggiano, balsamic glaze
- Chicken Pesto**
Grilled chicken, mozzarella cheese, pesto sauce, cherry tomatoes

Soups & Salads

- New England Clam Chowder** *homemade* **Cup 5; Bowl 7**
- Homemade Soup du Jour** **Cup 4; Bowl 5**
- Caesar Salad** **12**
- The Greek** **14**
Romaine Lettuce, Tomatoes, Cucumbers, Onions, Green Peppers, Feta Cheese, Olives, Greek Dressing
- Waldorf Salad** **14**
Fresh Baby Spinach, Dried Cranberries, Crumbled Feta Cheese, Walnuts and Our Homemade Raspberry Balsamic Vinaigrette Dressing
- Arugula Salad** **14**
Cucumber, Red Onion, Tomato, Caramelized Walnuts, Shaved Parmigiano with Our Raspberry Balsamic Vinaigrette Dressing

ADD TO ANY SALAD: Grilled Chicken add 6 Grilled Shrimp add 8

Pasta

- Served with Soup du Jour or Our House Salad, Bread & Butter*
- Linguini or Penne Marinara** **17**
Add Meatballs 4
- Ravioli** **18**
Add Meatballs 4
- Penne al Pesto** **19**
Add Grilled Chicken 6
- Penne ala Vodka** **19**
Grilled Chicken add 6 Grilled Shrimp add 8
- Pasta Bolognese** **19**
- Pasta Aglio E Olio** **18**
- Home Made Lasagna** **19**
- Baked Noodles Stuffed with Ground Beef, Mozzarella Cheese and Ricotta Cheeses
- Lobster Ravioli with Vodka Sauce** **23**

Side Dishes

- French Fries** **5**
- Fettuccine Alfredo** **8**
- Pasta with Tomato Sauce** **6**
- Vegetable of the Day** **5**
- Starch of the Day** **5**
- Meatballs (2)** **6**

Pasta Specialties

- Served with Soup du Jour or Our House Salad, Bread & Butter*
- Parmigiana** **Eggplant 19 / Chicken 22 / Veal 24**
Lightly Breaded & Topped with Cheese and Tomato Sauce
- Fettuccine Alfredo** **20**
Fettuccine in Alfredo Sauce with Butter, Heavy Cream and a Blend of Cheeses
With Chicken add 6 With Shrimp add 8
- Seafood Fra Diavolo** **28**
Mussels, Clams, Shrimp and Scallops Sauteed in Olive Oil & Garlic in Spicy Marinara Sauce
- Chicken Adam's** **23**
Tomato, Basil, Feta & Olives
- Linguini with Clam Sauce** **22**
Red or White
- Seafood Alfredo** **28**
Mussels, Clams, Shrimp and Scallops Tossed in Creamy Alfredo Sauce
- Scampi** **Chicken 23 / Shrimp 25**
Sauteed in Butter with Garlic, White Wine and Lemon Butter Sauce
- Francaise** **Chicken 23 / Flounder 25**
Dipped in Egg Batter with White Wine, Butter, Lemon and Parmigiano Cheese
- Saltimboca** **Chicken 24 / Veal 26**
Prosciutto, Spinach and Mushrooms, with Wine Butter Sauce
Topped with Mozzarella Cheese
- Marsala** **Chicken 23 / Veal 24**
Sauteed in Butter and Olive Oil with Mushrooms and Marsala Wine
- Piccante** **Chicken 23 / Veal 24**
Sauteed in Olive Oil and Garlic in a White Wine, Butter Sauce with Mushrooms and Capers
- Veal Milanese** **24**
Lightly Fried & Topped with Arugula, Red Onions & Cherry Tomatoes (complete)

Meats & Poultry

- Served with Soup du Jour or Salad, Starch & Vegetable of the Day or Pasta, Bread & Butter*
- New York Strip Steak (12 oz.)** **29**
with Onion Rings & Garlic Bread
- Center Cut Pork Chops (16 oz.)** **23**
- Filet Mignon (8 oz.)** **29**
with Onion Rings & Garlic Bread
- Char-Grilled Chicken** **22**

Fish & Seafood

- Served with Soup du Jour or Salad, Starch & Vegetable of the Day or Pasta, Bread & Butter*
- Fish & Chips** **20**
Beer Battered Cod, Served with French Fries, Cole Slaw & Malt Vinegar (complete)
- Broiled Salmon** **26**
with Italian Bread Crumbs, Topped with Scampi Sauce
- Local Fresh Flounder** **23**
Broiled or Fried
- Jumbo Shrimp (6)** **24**
Broiled or Fried
- Broiled Crab Cakes** **28**
with Lemon Butter Sauce
- Sea Scallops** **28**
Broiled or Fried
- Broiled Stuffed Flounder or Shrimp or Salmon** **29**
with Jumbo Lump Crabmeat
- Fried Seafood Trio** **27**
Includes Two Shrimp, Scallops and Flounder
- Broiled Shrimp and Scallops** **28**
with Lemon Butter Sauce
- Broiled Seafood Combination** **29**
Includes (2) Stuffed Mushrooms, Shrimp, Scallops and Flounder
- Italian Surf and Turf** **36**
Shrimp Scampi and (8 oz.) Filet Mignon with Onion Rings and Garlic Bread

Specialty Drink List

Long Island Ice Tea

Thousands of Customers have Commented that this is the best L.I.T. that they have ever had. It still is!

\$10 Pint / \$12 Top Shelf

Red Parrot Punch

1 ¼ oz. Cherry Flavored Vodka,
¼ oz. Triple Sec and Cranberry

\$10 Large

"Barney"

1 ¼ oz. Grape Flavored Vodka,
¼ oz. of Blue Curacao and Cranberry
Created by Champ & the "Wife Guards!"

\$10 Large

Key Lime Pie Martini

2 ½ oz. of Stoli Vanilla Vodka, ½ oz. Triple Sec,
a Splash of Sweet & Sour Mix, Splash of Pineapple
and a "Bit" of Whipped Cream. You can't have just one!

\$10 Martini

Pineapple Upside Down Cake

3 1/2 oz. Stoli Vanilla, Pineapple and Grenadine

\$10 Martini

Welcome to Margaritawood

Frozen or on the Rocks, Salt or no Salt
Plain • Peach • Strawberry • Blue
Raspberry • Melon • Top Shelf

\$10 / Flavored \$11 / Top Shelf \$12 / Extra Shot \$5 / Extra Shot Top Shelf \$7

Frozen Drinks

Piña Colada • Strawberry Daiquiri • Mojitos

Delicious! Brrrrrrr

\$10 / Extra Shot \$5 / Floater \$6

Chocolate Martini

Do you have a sweet tooth for Chocolate Cake in Liquid Form?
Try this..It's good and strong!

\$10 Martini

Champ's Lemonade

1¼ Absolut Citron, ¼ Triple Sec & Sweet & Sour Mix

\$10

Baked Apple Martini

2 oz. of Apple Puckers, 1½ oz. Fireball Cinnamon
& Cranberry was Created One Day by Accident!

\$10 Martini

Our Signature House Wines

Chardonnay	Glass	7	½ Carafe	15
Cabernet - Merlot		7		15
White Zinfandel		7		15
Pinot Grigio		7		15
Rose		7		
Red Sangria		7		
Prosecco White Sparkling Wine, Veneto Italy		9		

White & Blush Wines by the Bottle

Pinot Grigio Aurora, Italy	Bottle	28
Sauvignon Blanc Val De Salle, Chile		28
Chardonnay Aves del Sur, Chile		29
Moscato, Stonewood, California		30
Rose, Almond Flowers- Avantis, Greece		30

DRAFT BEERS

Coors Light • Miller Lite
Blue Moon • Cape May IPA

Mug \$3 Pint \$4
Pint \$5

Domestic Bottles

Coors Light • Budweiser • Bud Light • Michelob Ultra - Yuengling • Miller Lite

Imported Bottles

Corona • Hieneken • Stella - O Doul's (Non Alcoholic) - Guinness • Twisted Tea
Angry Orchard - White Claw

Pellegrino Sparkling Water

Coffee or Hot Tea (Unlimited)

Sodas (Free Refill)

5
5
6
3
3.5

Red Wines by the Bottle

Chianti, Ruffino, Tuscany, Italy	Bottle	29
Malbec, Los Noques, Argentina		29
Pinot Noir, Val De Salis, France		29
Merlot, Frangou-Dionysos, Greece		29
Cabernet Sauvignon Val De Salis, France		30
Shiraz, Black Opal, Australia		30

Please Ask
Us for the
Owner's Private
Selection

Scan
Breakfast - Lunch



Children's Menu

(UNDER 12 YEARS OF AGE)

Served with French Fries or Mashed Potatoes,, Ice Cream and Beverage

Popcorn Chicken
Linguine with Meatball (Complete)
Ravioli with Meatball (Complete)

Your
Choice
\$11

Cheeseburger Platter
Fried Mozzarella (4)
Mac n' Cheese

Scan
Dinner



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OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS
MAY INCREASE RISK OF
FOODBORNE ILLNESS ESPECIALLY
IF YOU HAVE CERTAIN
MEDICAL CONDITIONS

VISIT OUR WEBSITE - www.theadamsrestaurant.com

VILLECCO
1-855-333.MENU
VilleccoMenu.com

Salads - Insalate

House Salad	12.95
lettuce, tomato, cucumber, red onion with our famous house made dressing	
Alfe Salad	19.95
house salad with the addition of sopresato, provolone cheese and black olives	
Caesar Salad	14.95
romaine lettuce, caesar dressing, parmesan cheese & croutons	
Roasted Red Pepper Platter	22.95
roasted reds, imported provolone, and imported sopersato	
Antipasto	28.95
lettuce, tomato, cucumber, onion, sopresato, provolone, tuna, anchoives, boiled egg artichoke hearts, roasted reds, olives and our house made dressing	

Soups

Escarole Soup - 7.95
New England Clam Chowder - 9.95
Spicy Pasta Fagioli - 10.95

Homemade Pasta - Pasta In Casa

Chef's Tour of Italy	29.95
Ravioli, gnocchi, stuffed shells, spaghetti, meatball, sausage	
Spaghetti	20.75
Spaghetti & Meatballs	25.50
Spaghetti & Sausage	25.50
Ravioli	22.95
Ravioli & Meatballs	27.50
Ravioli & Sausage	27.50
Gnocchi	24.95
Gnocchi & Meatballs	29.95
Gnocchi & Sausage	29.95
Stuffed Shells	24.95
Fettuccine Alfredo	27.95
Chicken Alfredo	34.95
Linguine Aglio & Olio	23.95

Sunset Dinner

Served from 4pm to 5pm Sunday thru Friday
Except Holidays & Holiday Weekends

All dinners are served with soup of the day, house salad, potato or linguine,
bread, dessert, coffee or hot tea. (No Substitutions Please)

Veal or Chicken Parmigiana - 19.95
Veal or Chicken Marsala - 20.95
Veal or Chicken Picante - 20.95
Shrimp Scampi - 22.95
Linguine & Shrimp - 21.95

Linguine & Clam Sauce - 21.95
(White or Red)
Linguine & Mussels - 21.95
(White or Red)
Stuffed Shells - 19.25
Spaghetti & Meatball - 17.95
Strip Steak - 24.50
Petite new york strip steak cooked
to your desired temperature

Appetizers - Antipasti

Fried Mozzarella	9.95
Garlic Bread	6.95
Broccoli Rabe	14.95
Mussels (Red or White)	16.95
Clams Casino	16.95
Steamed Clams (Red or White)	16.95
Shrimp Cocktail	14.25
Shrimp Scampi	15.95
Coconut Shrimp	15.95
Shrimp Wrapped In Prosciutto	15.95
Scallops Wrapped In Bacon	23.95
Fried Calamari	15.95
Calamari Diablo	18.95
Fried Calamari Sauteed In A White Wine Sauce With Hot Vinegar Peppers, Black Olives & Capers	
Escargot	15.95
Stuffed Mushrooms (Crabmeat)	16.95
Stuffed Long Hots	16.25
3 Stuffed Long Hot Peppers With Prosciutto Blu Cheese & Carmelized Onions Topped With Mozzarella Cheese	

Please refrain from using cell phones in dinning rooms
20% gratuity may be added to parties of 6 or more

Menu Prices Subject To Change

Pasta With Seafood

Our Dinners are served with bread, butter & salad
with the exception of pasta, choice of baked potato, french fries or linguine.
No substitutions please - sharing charge.

Seafood Marinara served over linguine with shrimp, scallops, clams, calamari & mussels	38.95
Lobster Fra Diablo served over linguine	59.95
Linguine & Crabmeat red or white	44.95
Shrimp Fra Diablo served over linguine	34.95
Shrimp Scampi	36.95
Shrimp Alfredo served over fettuccine	36.95
Linguine & Shrimp red or white	34.95
Linguine & Whole Clams red or white	31.95
Linguine & Clam Sauce red or white	31.95
Linguine & Mussels red or white	30.95
Linguine & Calamari red or white	31.95

Broiled

Broiled Combination with flounder, scallops, stuffed shrimp & clams casino	38.95
South African Lobster Tail	MP
Stuffed Flounder	40.95
Broiled Flounder	33.95
Broiled Scallops	MP
Stuffed Shrimp stuffed with jumbo lump crabmeat	40.95

Fried - Fritos

Coconut Shrimp	32.95
Fried Shrimp	31.95
Fried Scallops	MP
Fried Flounder	33.95

Children's Dinners

With the exception of pasta served with choice of baked potato, linguine or french fries

Spaghetti & Meatballs - 11.95	Fried Flounder - 16.95
Ravioli & Meatballs - 12.95	Chicken Parmigiana - 16.95
Gnocchi & Meatballs - 12.95	Chicken Cutlet - 15.95
Fried Shrimp - 16.95	

Specialties of the House

Veal or Chicken Jacki - medallions of veal or chicken, shrimp, scallops, crabmeat with fresh tomatoes and basil with a white wine lemon butter sauce	40.95
Veal or Chicken Patricia - medallions of veal or chicken, scallops, shrimp, crabmeat with fresh mushrooms and tarragon with a white wine lemon butter sauce	40.95
Veal or Chicken Marie - medallions of veal or chicken sauteed with crabmeat and artichokes in a white wine lemon butter sauce	40.95
Veal or Chicken Porreca - medallions of veal or chicken lightly sauteed with mushrooms, artichokes and provolone cheese	35.95
Veal or Chicken Rose - veal or chicken cutlet topped with provolone cheese, spinach aglio and covered with hunter sauce & mushrooms	35.95
Veal or Chicken Sicilian - medallions of veal or chicken breaded in a mix of italian seasonings and grated cheese, pan fried to a golden brown, served with lemon	36.95
Veal or Chicken Francaise - medallions of veal or chicken dipped in a batter of cheese eggs and parsley, sauteed and topped with a white wine lemon butter sauce	36.95
Flounder Sicilian - medallions of flounder breaded in a mix of Italian seasonings and grated cheese, pan fried golden brown, served with lemon	36.95
Flounder Francaise - flounder dipped in a batter of cheese, eggs & parsley, sauteed and topped with a white wine lemon sauce	36.95

Veal & Chicken

Veal or Chicken Marsala - medallions of veal or chicken sauteed with mushrooms in a marsala wine sauce	35.95
Veal or Chicken Picante - medallions of veal or chicken sauteed in a white wine lemon butter sauce, served with capers	35.95
Veal Scallopini - chunks of veal sauteed with mushrooms, peppers and onions, served in a tomato sauce	34.95
Veal Cutlet	28.95
Veal Parmigiana	31.95
Chicken Cutlet	24.95
Chicken Parmigiana	28.95

Steak & Chops

Prime NY Strip 14oz - served with onion ring garnish	MP
Filet Mignon 12oz - served with onion ring garnish	MP
Surf & Turf	MP
Center Cut Pork Chop	MP
Veal Chop	MP
Lamb Chop	MP

Side Orders

Linguine - 8.50	Fettuccini Alfredo - 13.95
Spaghetti - 8.50	Shrimp Alfredo - 19.95
Ravioli - 11.95	Linguine & Crabmeat - 26.95
Gnocchi - 11.95	Linguine & Shrimp - 19.50
Linguine with Oil & Garlic - 12.95	Linguine & Clam Sauce Red or White - 16.75
Meatballs - 8.75	Spinach In Oil & Garlic - 9.95
Sausage - 8.75	

Desserts

Tartufo - 9.50
Cannoli - 10.50
Tiramisu Cake - 10.50
Cheesecake - 10.50
Ice Cream - 4.50
Dark Side of the Moon - 10.50
Mint Chocolate Chip Ice Cream Cake - 10.95

Alfe's Wine List

Blush Wine

	Glass / Bottle
Sutter Home White Zinfandel (California) A lovely blush wine with a delicate taste that complements any dish.	9 / 30
Juliette Rose (France) Fresh & vibrant flavors with aromas of peach & jasmine. Fruity dry & refreshing.	10 / 36

Champagne & Sparkling Wine

Korbel Brut (Sonoma) By any measure, America's favorite California premium sparkling wine. Sparkling, full-bodied, rich & festive.	39
Martini & Rossi Asti (Italy) Delicate & naturally sweet with a wonderful Muscat bouquet.	36
Caposaldo Prosecco (Italy) Crisp, tart apple, pear & spice flavors are clean and complex in this smooth, creamy wine.	14 / 40

White Wine

Chardonnay, Duck Horn (Napa) From the Chardonnay grape: dry, full-flavored with a hint of oak.	14 / 50
Chardonnay, Joel Gott (California) Light gold color, fruity nose, clean simple flavors, dry finish.	11 / 38
Chardonnay, Kendall Jackson Reserve Chardonnay (California) Intense fruit style, very clean with excellent fruit flavors & little apparent oak.	13 / 46
Sauvignon Blanc, Matua (New Zealand) Fresh, delightfully dry white wine, particularly good with seafood & pasta.	11 / 38
Sauvignon Blanc, Kim Crawford (New Zealand) Fresh, delightfully dry white wine, particularly good with seafood & pasta.	13 / 44
Moscato, Caposaldo (Italy) Fruity aroma with slightly sweet yet crisp flavor.	11 / 38
Pinot Grigio, Santa Margherita (Italy) The best known Pinot Grigio: crisp & fruity with a nice mouth-filling complexity.	54
Pinot Grigio, Mezzacorona (Italy) A full bodied variety wine. Considered to be the best from Italy.	10 / 34
Riesling, Seaglass (Monterey, Santa Barbara) Fresh tropical fruit on the nose with hints of apricot, peach & melon on the palate.	10 / 36
Bianco, Vitiano (Umbria) Clean, crisp and well balanced, hints of citrus and melon.	10 / 36

Red Wine (New World)

	Glass / Bottle
Cabernet Sauvignon, Kendall Jackson (California) Deep ruby in color with a balance of full body, round warmth, earthy richness & fine aromatic bouquet.	13 / 44
Cabernet Sauvignon, J. Lohr 7 Oaks (Paso Robles) This wine is rich, full-bodied & robust with a very pronounced and lingering aftertaste.	11 / 36
Merlot, Beringer Founders (California) A soft, round wine full of intense fruit & complexity, this is an excellent example of the Merlot variety.	11 / 36
Zinfandel, 7 Deadly Zins (California) A rich & robust, full-bodied wine with deep, penetrating bouquet and velvety texture.	11 / 36
Malbec Reserve, Zolo (Argentina) A deep red, full bodied wine with a rich earthy dry taste.	12 / 40
Pinot Noir, Meiomi (California Coastal) A finely structured wine full of body, elegant depth and velvety texture, with a lovely Pinot Noir scented bouquet.	15 / 54
Pinot Noir, Mezzacorona (Italy) Medium-bodied with pleasant slightly rich fruit flavors.	10 / 34
Pinot Noir, Joel Gott (Oregon) Finely structured wine is full bodied with elegance and depth with velvety textures.	13 / 44

Red Wine (Old World)

Chianti, Ruffino Gold (Italy) Exceptionally smooth, rich & fragrant, dry red wine the finest of all Chiantis.	75
Chianti, Ruffino (Italy) Brilliant ruby red with a distinguished taste: floral & fruity bouquet.	34
Cavaliere D'Oro Chianti DOCG (Italy) An Italian classic, bright red in color, dry yet full-bodied. Taste velvety smooth berries on the finish.	10 / 36
Renieri Montalcino Invetro - Sangiovese/Cabernet/Merlot (Tuscany) Clear ruby red color with berries & spiced aromas, dry & light bodied, lots of berries & fruit with lingering finish.	12 / 44
Rosso, Vitiano (Umbria) Rich with dark red fruit aromas and flavors - classic Italian blend.	10 / 36

Bottled Beer

Yuengling - 5.50	Budweiser - 4.75	Miller Lite - 4.75	Corona - 6
Amstel Light - 5.75	Michelob Ultra - 5	Coors Lite - 4.75	Stella Artois - 6.25
Miller - 4.75	Heineken - 5.75	N/A Beer - 4.25	Blue Moon - 6.25
Cape May Always Ready - 7			Cape May IPA - 7

Beverages - Berande

NO REFILLS

Coffee - 3.50	Decaf - 3.50	Pepsi - 3.50	Iced Tea - 3.50
Tea - 3.50	Milk - 3.95	Diet Pepsi - 3.50	Grapefruit Juice - 4.50
Chocolate Milk - 4.95	Apple Juice - 4.50	Cranberry Juice - 4.50	
Orange Juice - 4.50	Pineapple Juice - 4.50	Lemonade - 4.50	

Coffee Specialities

Espresso - 6.25	Alfe's Coffee - 10.50	Coffee Roma - 10.50	Mexican Coffee - 10.50
Cappuccino - 8.50	(Frangelico)	(Sambuca)	(Tia Maria, Kahlua)
Baileys Coffee (Baileys Irish Cream) - 10.50		Irish Coffee (Jameson, Kahlua) - 10.50	

ANGLESEA PUB

STARTERS

MOZZARELLA STICKS	\$8
(5) battered & fried mozzarella cheese sticks, served with homemade marinara	
BANGING SHRIMP BITES	\$12
breaded & fried popcorn shrimp, tossed in our homemade Sweet Chili Aioli	
WINGS (10)	\$15
crispy wings with your choice of hot, honey hot, guinness bbq, mild or old bay & butter served with a side of bleu cheese & celery	
STEAMERS	MP
(12) little neck clams steamed in our delicious white wine sauce, served with garlic bread	
BASKET OF FRIES	\$6
lightly salted & fried	
+cheese whiz \$1 +old bay \$2	
IRISH WEDGES	\$13
(6) potato wedges topped with melted cheddar Jack cheese, crumbled bacon, tomatoes & green onions, served with a side of sour cream	
BRUSSEL SPROUTS	\$13
roasted brussel sprouts topped with bleu cheese crumbles, bacon & balsamic drizzle	
CHICKEN TENDERS	\$12
(5) breaded & fried chicken tenders served with your choice of homemade honey Guinness bbq or honey mustard	
PIEROGIES	
--Onions, bacon, and sour cream	\$15
--Old bay and butter topped with lump crab meat and roasted tomatoes	\$16

BURGERS

SERVED WITH CHIPS & A PICKLE, SUB FRIES +3

BLACK & BLEU	\$16	PADDY WAGON	\$17
8 oz. fresh blackened angus burger topped with crumbled bleu cheese & caramelized onions served on a rustic kaiser roll		8 oz. fresh angus burger with cheddar Jack cheese, bacon & homemade Guinness bbq sauce served on a rustic kaiser roll topped with onion rings	
THE ANGLESEA	\$16	GARDEN BURGER	\$15
8 oz. fresh angus burger topped with Swiss cheese, sauteed onions, mushrooms, bacon, lettuce & tomato served on a rustic kaiser roll		grilled beyond burger topped with spinach, mushrooms, roasted red peppers, sauteed onion & bleu cheese crumbles	
CHEESEBURGER	\$15		
8 oz. fresh angus burger topped with lettuce, tomato, onion & your choice of cheese served on a rustic kaiser roll			

SANDWICHES

SERVED WITH CHIPS & A PICKLE, SUB FRIES +3

CHICKEN CAPRESE	\$16	CORN BEEF SPECIAL	\$12
grilled chicken, fresh sliced jersey tomatoes & fresh mozzarella cheese topped with pesto and balsamic glaze served on a ciabatta		sliced corned beef, thousand island dressing & homemade coleslaw on ginsburg rye bread	
TURKEY BLT	\$14	CRAB CAKE	\$17
roasted turkey breast topped with bacon, lettuce, tomato and mayonnaise on your choice of bread		seasoned & lightly fried lump crab cake topped with lettuce & tomato served on a rustic kaiser roll	
HOT ROAST BEEF	\$14	PHILLY CHEESESTEAK	\$13
thinly sliced roast beef topped with your choice of cheese served on a rustic kaiser roll with a side of au jus		thinly chopped sirloin with your choice of cheese served on a long roll	
ROAST PORK SPECIAL	\$15	CHICKEN CHEESESTEAK	\$13
thick sliced roast pork, sauteed spinach & roasted red peppers topped with provolone cheese served on a rustic kaiser roll		thinly chopped chicken breast with your choice of cheese served on a long roll	
NASHVILLE CHICKEN	\$16	OLD PUB SPECIAL	\$16
fried chicken tossed in nashville hot sauce topped with carolina slaw, pickles, honey mustard on a brioche roll		grilled chicken breast topped with bacon, provolone cheese, lettuce & tomato served on a rustic kaiser roll	
CLASSIC BLT	\$10	GRILLED REUBEN	\$14
crispy bacon, lettuce, tomato and mayonnaise on your choice of toasted bread		grilled corned beef topped with thousand island dressing, sauerkraut & melted swiss cheese served on ginsburg rye bread	

SOUPS

FRENCH ONION	\$7
served in a crock, topped with melted provolone & swiss cheese, homemade croutons	
ANGLESEA SEAFOOD CHOWDER	\$8
shrimp, scallop, clams, fish & vegetables in a white creamy base	

SALADS

APPLE WALNUT	\$16
spring mix, grilled chicken, fresh sliced apples, tart cranberries, walnuts, sliced red onions & feta cheese served with a side of apple vinaigrette dressing	
CAESAR SALAD	\$14
romaine lettuce, shaved parmesan cheese and croutons tossed in a creamy Caesar dressing	
+grilled chicken \$5 +grilled shrimp \$6	
BUFFALO CHICKEN	\$17
spring mix, roasted red peppers, sliced red onions, crumbled bleu cheese, croutons & crispy chicken tossed in our homemade buffalo sauce served with your choice of dressing on the side	
NAKED BURGER SALAD	\$17
mixed greens, tomatoes, onions, shredded cheddar Jack and topped with an 8oz. fresh angus burger	
BEET & BLEU	\$16
spring mix, grilled chicken, roasted beets, walnuts, cranberries & bleu cheese crumbles served with a side of balsamic vinaigrette	
ASIAN	\$16
spring mix, Asian slaw, crispy chicken, sesame seeds, toasted almonds, sliced red onions & Asian noodles tossed in an orange ginger dressing	

ANGLESEA PUB

FLATBREADS

TOMATO & SPINACH

fresh mozzarella cheese topped with roasted garlic tomatoes, spinach & balsamic drizzle

\$15

BUFFALO CHICKEN

shredded mozzarella cheese & bleu cheese crumbles topped with crispy chicken tossed in buffalo sauce

\$16

MARGHERITA

tomato sauce, mozzarella cheese, fresh basil, salt and extra virgin olive oil

\$15

PESTO

fresh mozzarella cheese & pesto topped with diced tomatoes & your choice of grilled chicken or crispy chicken

\$16

BBQ CHICKEN

fresh cheddar Jack cheese topped with crispy chicken tossed in homemade Guinness BBQ sauce

\$16

ENTREES

SERVED 4:30 - 10:00

ENTREES SERVED WITH A SALAD, BREAD AND TWO SIDES: FRENCH FRIES, STEAK FRIES, MASHED POTATOES, BAKED POTATO, APPLE SAUCE, COLESLAW, VEGETABLE OF THE DAY OR PASTA

CRAB CAKES

Broiled or lightly fried seasoned lump crab meat served with your choice of two sides

\$30

FRIED SHRIMP PLATTER

Breaded & fried served with your choice of two sides

\$22

NEW YORK STRIP STEAK

12 oz USDA center cut New York strip steak served with your choice of two sides

\$MP

SHRIMP AND SCALLOP PARMESAN

Grilled shrimp & scallops topped with provolone cheese & homemade marinara sauce served over linguine

\$30

CHICKEN ITALIANO

Grilled chicken breast topped with provolone cheese, roasted red peppers & spinach, drizzled with balsamic & served with your choice of two sides

\$23

FISH & CHIPS

Traditional beer battered haddock served with steak fries & coleslaw

\$20

PAN SEARED SCALLOPS

Pan seared Cape May Day boat scallops served with your choice of two sides

\$MP

CHICKEN PARMESAN

Breaded & fried chicken cutlet topped with our homemade marinara & melted provolone cheese served over linguine

\$23

SALMON OF THE DAY

Salmon prepared in one of the chef's delicious sauces served with two side

\$28

SEAN'S SHEPERDS PIE

Seasoned ground beef with peas, carrots & onions topped with mashed potatoes

\$20

SIDES \$3.00

APPLE SAUCE

BAKED POTATO

MARINARA

MUSHROOMS

MASHED POTATO

SAUTEED ONIONS

COLESLAW

BEETS

VEGETABLE OF THE DAY

KIDS MEALS

CHEESEBURGER & FRIES

\$10 WITH A DRINK

GRILLED CHEESE & FRIES

CHICKEN FINGER & FRIES

PASTA & MARINARA OR BUTTER

REFRESHMENTS

DIET COKE
COKE

ROOT BEER
SPRITE

LEMONADE
GINGER ALE

SWEET TEA
UNSWEETENED ICE TEA

****CASH ONLY****

We do not split checks.

All meals are cooked to order and prices are subject to change.

A 20% GRATUITY MAY BE ADDED TO ALL TABLES OF SIX (6) OR MORE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH



BLUE WATER Grille

EGGS

SERVED WITH HOME FRIES & CHOICE OF WHITE, WHEAT OR RYE TOAST

SUBSTITUTE FOR EGG WHITES OR EGG BEATERS - ADD 1

TWO EGGS ANY STYLE - 8

TWO LARGE EGGS, ANY STYLE

BACON, HAM, SAUSAGE, PORK ROLL,
CANADIAN BACON OR SCRAPPLE

ADD 3 PER SELECTION

CLASSIC OMELETTE - 10

THREE EGGS, SERVED LIGHT AND FLOFFY

WESTERN OMELETTE - 12

HAM, GREEN PEPPERS & ONIONS

GREEK OMELETTE - 13

FRESH SPINACH, TOMATOES & FETA CHEESE

SEAFOOD OMELETTE - 17

CRABMEAT, SHRIMP & SWISS CHEESE, TOPPED
WITH HOLLANDAISE SAUCE

VEGETARIAN OMELETTE - 12

SPINACH, TOMATO, ONIONS, GREEN PEPPERS
& MUSHROOMS

BACON AVOCADO OMELETTE - 13

BACON, AVOCADO & CHEDDAR CHEESE

CREATE YOUR OWN OMELETTE - 10

START WITH A CLASSIC OMELETTE

MIX AND MATCH ANYTHING YOU WANT, SO IT'S JUST
THE WAY YOU WANT IT

BACON - HAM - SAUSAGE - MUSHROOMS - SPINACH
GREEN PEPPERS - TOMATOES - ONIONS - ROASTED PEPPERS
FETA - AMERICAN - SWISS - CHEDDAR

ADD 2 PER SELECTION

AVOCADO - ADD 3 CRABMEAT - ADD 8

CHICKEN - ADD 4 SHRIMP - ADD 6

GRIDDLE

SERVED WITH TRADITIONAL
MAPLE SYRUP & BUTTER

STUFFED FRENCH TOAST - 13

CINNAMON RAISIN FRENCH TOAST STUFFED WITH CREAM
CHEESE & STRAWBERRIES OR BLUEBERRIES, SMOTHERED IN
OUR HOMEMADE GRAND MARNIER SAUCE

RAISIN BREAD FRENCH TOAST - 11

CINNAMON RAISIN FRENCH TOAST

BANANAS FOSTER FRENCH TOAST - 13

OUR SIGNATURE FRENCH TOAST, TOPPED WITH A
SAUTÉED SAUCE OF BANANAS, BROWN SUGAR AND
BANANA LIQUEUR

CLASSIC FRENCH TOAST - 10

THREE THICK SLICES OF TEXAS TOAST

SHORT STACK OF FRENCH TOAST - 9

TWO THICK SLICES OF TEXAS TOAST

CLASSIC PANCAKES - 10

THREE BUTTERMILK PANCAKES

SHORT STACK OF PANCAKES - 9

TWO BUTTERMILK PANCAKES

SIX SILVER DOLLAR PANCAKES - 9

MINI PANCAKES, LIKE MOM USED TO MAKE

BELGIAN WAFFLE - 9

CRISPY, GOLDEN BROWN WAFFLE
MAKE IT A TREAT & ADD ICE CREAM FOR 2

RED WHITE & BLUE BELGIAN WAFFLE - 12

OUR HOMEMADE WAFFLE, TOPPED WITH STRAWBERRIES,
BLUEBERRIES, BANANAS & WHIPPED CREAM

TOPPING - 2 EACH

CHOCOLATE CHIPS - STRAWBERRIES - BLUEBERRIES
BANANAS - PECANS - GRANOLA - RAINBOW SPRINKLES

WRAPS & SANDWICHES

SERVED WITH HOME FRIES

BLUE WATER BREAKFAST SANDWICH - 9

TWO EGGS, ANY STYLE, ON YOUR CHOICE OF WHITE, WHEAT, RYE, ENGLISH MUFFIN, BAGEL, KAISER
ROLL OR WRAP, TOPPED WITH CHEDDAR, AMERICAN, SWISS OR PROVOLONE CHEESE
SERVED WITH BACON, HAM, SAUSAGE, PORK ROLL, CANADIAN BACON OR SCRAPPLE - ADD 3

VEGGIE WRAP - 11

EGG WHITES, DICED TOMATOES, MUSHROOMS & SPINACH
WRAPPED IN A SOFT TORTILLA SHELL & SERVED WITH A
SIDE OF SALSA

BREAKFAST BURRITO - 12

SAUSAGE, SCRAMBLED EGGS, CHEDDAR CHEESE, PEPPERS,
ONIONS, CHIPOTLE RANCH & CHOLULA HOT SAUCE
WRAPPED IN A SOFT TORTILLA SHELL SERVED WITH SALSA
& SOUR CREAM ON THE SIDE

EGG WHITE AVOCADO WRAP - 14

SCRAMBLED EGG WHITES, AVOCADO, SPINACH, DICED
RIPE TOMATOES, & SLICED CHICKEN BREAST IN A SOFT
TORTILLA SHELL & SERVED WITH A SIDE OF SALSA

Ask about our
Rewards Card



Breakfast

SIGNATURE ITEMS

SURF'S UP - 14

TWO PANCAKES OR TWO FRENCH TOAST
TWO EGGS, SERVED TO YOUR LIKING
TWO PIECES OF SAUSAGE OR BACON
SERVED WITH HOME FRIES

BREAKFAST CHAMPION - 17

TWO PANCAKES OR TWO FRENCH TOAST
TWO EGGS, SERVED TO YOUR LIKING
TWO PIECES OF BACON, TWO SAUSAGES & HAM
SERVED WITH HOME FRIES

CREAM CHIPPED BEEF - 12

OUR FAMOUS CREAM CHIPPED BEEF
SERVED OVER TOAST WITH HOME FRIES

EGGS BENEDICT - 13

TWO POACHED EGGS SERVED ON AN ENGLISH MUFFIN
WITH CANADIAN BACON & HOLLANDAISE SAUCE
ADD SPINACH - 2 ADD SLICED TOMATOES - 2
ADD SHRIMP - 6 ADD CRABMEAT - 8

BAGELS

SERVED WITH CREAM CHEESE
OR BUTTER

ANY STYLE - 4

PLAIN - CINNAMON RAISIN - ONION - EVERYTHING

SMART START

SUNRISE GRANOLA BOWL - 12

NON-FAT VANILLA GREEK YOGURT LAYERED WITH FRESH
SEASONAL FRUIT, GRANOLA AND FLAX SEED

FRUIT BOWL - 8

FRESHLY CUT SEASONAL FRUIT & MIXED BERRIES

BLUE WATER EGG WHITES - 14

SCRAMBLED EGG WHITES, AVOCADO, SPINACH, DICED RIPE
TOMATOES, & SLICED CHICKEN BREAST

AVOCADO TOAST - 13

A POACHED EGG WITH RYE TOAST TOPPED WITH A
HOMEMADE AVOCADO SPREAD WITH TOMATO &
FLAXSEED

Ask about our
**Loaded
Bloody
Mary**



CEREALS & SIDES

ASSORTED CEREALS - 4

FROSTED FLAKES, RICE KRISPIES,
RAISIN BRAN, CHEERIOS OR HONEY NUT CHEERIOS
TOP WITH FRESH SEASONAL FRUIT FOR 1

OATMEAL - 5

SERVED WITH RAISINS & BROWN SUGAR
TOP WITH FRESH SEASONAL FRUIT FOR 1

SIDES

HOME FRIES - 3
BACON (3 PIECES) - 3
SAUSAGE (2 PIECES) - 3
HAM - 3
CANADIAN BACON - 3
SCRAPPLE - 3
PORK ROLL - 3
TOAST / ENGLISH MUFFIN - 2
ONE EGG - 2

BEVERAGES

COFFEE - 3 HOT TEA - 3 ICED TEA - 3 LEMONADE - 3 HOT CHOCOLATE - 3

ORANGE - APPLE - CRANBERRY - TOMATO - PINEAPPLE - GRAPEFRUIT - MILK - CHOCOLATE MILK
SMALL - 3 LARGE - 4



SODA - 3



BLUE WATER Grille

Soups

Award Winning Clam Chowder - 7

Fresh, flavorful & thick!

Named "Best Clam Chowder" year after year at the Wildwood Seafood & Music festival

French Onion - 8

Soup Du Jour - 6

Salads

House Salad - 10

Served with our very own buttermilk ranch dressing

Caesar Salad - 10

Classic creamy garlic dressing, parmesan cheese & croutons

Cobb Salad - 13

Romaine lettuce, egg, bacon, crumbled bleu cheese, avocado & tomatoes, served with your choice of dressing

Red Pear Salad - 13

Mixed greens, sliced red pears, candied pecans, crumbled bleu cheese & raspberry vinaigrette

Wedge Salad - 12

Iceberg lettuce, crumbled bleu cheese, bacon & tomatoes topped with a creamy bleu cheese dressing

Watermelon Salad - 13

Fresh watermelon, baby arugula, toasted almonds, feta cheese & raspberry vinaigrette

Top Any Salad with Blackened or Grilled:

Chicken - 6

Shrimp - 6

Jumbo Lump Crab - 8

Ahi Tuna - 10

Raw Bar

U-Peel Em Shrimp - 13

One dozen shrimp, cooked in lemon, beer & old bay, served chilled with our homemade cocktail sauce

Shrimp Cocktail - 12

Served with cocktail sauce

Crab Cocktail - 13

Served with cocktail sauce

Wings

Six Wings - 7

Twelve Wings - 13

Twenty-Four Wings - 25

Mild - Hot - Honey BBQ

BBQ - Sweet Chili - Teriyaki

Served with bleu cheese & celery

Appetizers

Bruschetta - 11

Sliced Italian bread topped with diced tomatoes, peppers, onions, prosciutto & mozzarella, mixed with garlic, basil & olive oil, drizzled with balsamic vinaigrette

Volcano Shrimp - 13

Crispy shrimp, tossed in a creamy, spicy sauce, served over shredded lettuce

Clams Casino - 13

Freshest local clams topped with a mixture of peppers, onions & bacon

Crab Stuffed Portobello Mushroom - 15

Large mushroom cap stuffed with crab imperial & baked to perfection

Italian Mussels - 15

Local mussels served in red or white sauce covered in an Italian bread crust

Jersey Steamers - 12

A dozen local littlenecks served in our butter, garlic & herb sauce with garlic bread

Sesame Encrusted Ahi Tuna - 14

Pan seared & served with soy sauce & wasabi

Nachos Grande - 10

Nachos & cheese, diced tomatoes, jalapeños & olives, served with sour cream & salsa

Add chicken or beef - 6

Scallops Wrapped in Bacon - 15

Served with sweet apple sauce

Blue Water Crab Cake - 17

Served with cocktail or tartar sauce

Blue Water Cheese Fries - 10

Three cheeses & freshly sliced bacon atop crispy french fries

Calamari - 13

Fresh, lightly floured & fried golden, served with homemade marinara sauce

Cheesesteak Eggrolls - 12

Philadelphia steak, fried onions & American cheese wrapped in crispy egg rolls

Chicken Quesadilla - 12

Flour tortilla with salsa, Monterey jack cheddar cheese and sliced chicken

*Limit of 2 separate checks per group
20% Gratuity added to parties of 6 or more*

DINNER MENU

Entrées

All entrees are served with soup du jour or side salad
starch and vegetable du jour

Add sautéed crab meat - 8 or grilled shrimp - 6

N.Y. Strip Steak - 37

12oz Center cut strip topped with shoestring
onion rings

Filet Mignon - 44

Center cut 10oz filet grilled to perfection,
topped with a mushroom demi-glaze

Prime Rib

Slowly roasted & served blackened or with
au jus

12oz Queen Cut - 26 18oz King Cut - 32

Chilean Sea Bass - 38

8oz filet, grilled or blackened, served over
sautéed spinach & roasted red peppers,
topped with sautéed crabmeat

Herb-Encrusted Salmon - 26

North Atlantic salmon, encrusted in our
special blend of herbs, grilled & topped with a
lemon butter sauce

Seafood Combo - 32

A trio of flounder, shrimp & scallops, broiled or
fried & complimented with cocktail and tartar
sauces

Crab Cakes - 29

Our secret recipe jumbo lump crab, flash fried
& finished in the oven, served with cocktail and
tartar sauce

Crab Imperial Stuffed Flounder - 32

Fresh local caught filet, stuffed with our
homemade imperial & baked to perfection

Shrimp & Scallops Rosa - 28

Shrimp & scallops sautéed with garlic, roasted
peppers & mushrooms, served over linguini* in
a homemade rosa sauce

Sailor's Pasta - 32

Clams, shrimp, scallops, mussels & crab, served
in a red or white sauce over linguini*

Stuffed Shrimp - 28

Four jumbo shrimp stuffed with jumbo lump
crab & broiled to perfection

Rack of Ribs - 29

Our slow roasted, fall off the bone ribs, served
smothered in BBQ sauce

Gnocchi - 19

Homestyle potato gnocchi*, tossed in
marinara sauce

Blue Water Ravioli - 28

Jumbo ravioli*, stuffed with ricotta & served in
our homemade crab blush sauce topped with
seared scallops

Penne Alla Vodka - 24

Penne pasta* topped with our homemade
vodka sauce & served with chicken or shrimp

Linguini - 24

Served with clams or mussels over pasta*, with
garlic bread in your choice of homemade
white or red sauce

Pasta Primavera - 24

Cherry tomatoes, mushrooms, black olives &
spinach sautéed & served over fettuccine* &
garlic bread, in our house made Alfredo sauce

Chicken Parmesan - 24

Boneless breast of chicken, lightly breaded,
topped with provolone & homemade
marinara sauce & served over linguini*

Chicken Marsala - 24

Lightly coated chicken breast fried with
sautéed mushrooms in a Marsala sauce &
served over linguini*

Chicken Francaise - 24

Lightly battered pan fried chicken in an
elegant white wine lemon butter sauce served
over linguini*

Chicken Alfredo - 24

Tender chicken sautéed in our house made
Alfredo sauce & served over fettuccine*

Stuffed Chicken - 26

Tender chicken breast stuffed with roasted red
peppers, prosciutto & fresh mozzarella, served
atop a homemade tomato basil cream sauce

*Ingredients substitute for starch & vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Kid's Meals

Ages 12 & under
Served with french fries

Chicken Fingers - 7

Quesadilla - 7

Mac & Cheese - 7

Grilled Cheese - 6

Hot Dog - 6

Pasta & Meatballs* - 8

*Ingredients substitute for starch



BLUE WATER Grille

Soups

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Soup Du Jour - 6

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Wedge Salad - 12

Iceberg lettuce, crumbled bleu cheese, bacon & tomatoes topped with a creamy bleu cheese dressing

Watermelon Salad - 13

Fresh watermelon, baby arugula, toasted almonds, feta cheese & raspberry vinaigrette

Top Any Salad with Blackened or Grilled:

Chicken - 6

Shrimp - 6

Jumbo Lump Crab - 8

Ahi Tuna - 10

Baskets

All baskets are served with french fries

Fried Shrimp - 10

Coconut Shrimp - 10

Chicken Fingers - 10

Wings

Six Wings - 7

Twelve Wings - 13

Twenty-Four Wings - 25

Mild - Hot - Honey BBQ

BBQ - Sweet Chili - Teriyaki

Served with bleu cheese & celery

Flatbreads

Classic Flatbread - 8

Mozzarella cheese & homemade red sauce

Meat Lovers - 11

Mozzarella cheese, diced sausage, ham, pepperoni, bacon & homemade red sauce

Toppings - 1 each

Pepperoni - Sausage - Mushrooms

Spinach - Tomatoes - Basil

Lite Bites

French Fries - 5

Cheese Fries - 6

Waffle Fries - 6

Onion Rings - 6

Fried Green Beans - 8

Jalapeño Poppers - 8

Chicken Potstickers - 9

Mozzarella Sticks - 8

Served with marinara sauce

Kid's Meals

Ages 12 & under

Served with french fries

Chicken Fingers - 7

Quesadilla - 7

Mac & Cheese - 7

Grilled Cheese - 6

Hot Dog - 6

Pasta & Meatballs* - 8

**Ingredients substitute for starch*

Limit of 2 separate checks per group

20% Gratuity added to parties of 6 or more

LUNCH MENU

Appetizers

Volcano Shrimp - 13

Crispy shrimp, tossed in a creamy, spicy sauce, served over shredded lettuce

Clams Casino - 13

Freshest local clams topped with a mixture of peppers, onions & bacon

Crab Stuffed Portobello Mushroom - 15

Large mushroom cap stuffed with crab imperial & baked to perfection

Italian Mussels - 15

Local mussels served in red or white sauce covered in an Italian bread crust

Jersey Steamers - 12

A dozen local littlenecks served in homemade butter, garlic & herb sauce with garlic bread

Sesame Encrusted Ahi Tuna - 14

Pan seared & served with soy sauce & wasabi

Nachos Grande - 10

*Nachos & cheese, diced tomatoes, jalapeños & olives, served with sour cream & salsa
Add chicken or beef - 6*

Scallops Wrapped in Bacon - 15

Served with sweet apple sauce

Blue Water Crab Cake - 17

Served with cocktail or tartar sauce

Blue Water Cheese Fries - 10

Three cheeses & freshly sliced bacon atop crispy french fries

Calamari - 13

Fresh, lightly floured & fried golden, served with homemade marinara sauce

Cheesesteak Eggrolls - 12

Philadelphia steak, fried onions & American cheese wrapped in crispy egg rolls

Chicken Quesadilla - 12

Flour tortilla with salsa, Monterey jack cheddar cheese and sliced chicken

Raw Bar

U-Peel Em Shrimp - 13

One dozen shrimp, cooked in lemon, beer & old bay, served chilled with our homemade cocktail sauce

Shrimp Cocktail - 12

Served with cocktail sauce

Crab Cocktail - 13

Served with cocktail sauce

Sandwiches

All sandwiches are served with chips & a pickle
French Fries - 3 Waffle Fries - 4
Tumbleweed Onions Rings - 3

World Famous "Bolero" Roast Beef - 12

*Marinated to perfection & roasted rotisserie style, the way it's always been & the way it should be. Hand sliced & served hot with our special au jus
Add cheese (we suggest provolone) - 1*

Blue Water Burger - 14

*1/2 LB. black angus beef on a brioche roll
Add bacon, sautéed onions or cheese - 1 each*

Fried Flounder - 12

Fresh local caught flounder, breaded & fried, served on a kaiser roll with lettuce & tomato

Avocado Bacon Shrimp Wrap - 12

Crispy fried shrimp with romaine, red onion, sliced cherry tomatoes, bacon & avocado

B.L.T. - 10

Fresh romaine lettuce, crispy bacon & sliced ripe tomato, served with mayo on white, wheat or rye stacked three pieces high

Beef Brisket - 12

Slow cooked, tender smoked brisket, smothered in BBQ sauce, served on grilled ciabatta bread & topped with a shredded vegetable mix, tossed in jalapeño ranch

Turkey Club - 11

Slow roasted thin sliced turkey served with bacon, lettuce & tomato on your choice of white, wheat or rye bread

Chicken Caesar Wrap - 12

Juicy sliced fried chicken breast, tossed with romaine lettuce & caesar dressing

"Philly" Steak Sandwich - 13

*A Philadelphia Classic
Add cheese or sautéed onions for 1 each*

Italian Pork - 14

Flat iron pork steak, butterflied, breaded & fried, served on a seeded Italian long roll with sharp provolone, roasted red peppers & baby arugula drizzled with olive oil

Panini Campagnolo - 13

Grilled chicken breast, roasted red peppers, provolone cheese, creamy pesto mayonnaise & baby lettuce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

9-522-3800

3817 Pacific Avenue
Wildwood, NJ 08260



A steak house
with an Irish Soul

Small Plates

CORNED BEEF & CABBAGE SPRING ROLLS 12.99
Corned beef and sweet and sour braised red cabbage in a crispy spring roll served over mashed potatoes with Jameson mustard.

PUB STYLE FRIED PICKLES 9.99
Our homemade pickles breaded in seasoned panko served with sweet chili aioli.

CNC FAMOUS MOZZARELLA STICKS 12.99
Beer battered, panko encrusted mozzarella served with marinara.

IRISH NACHOS 15.99
Homemade kettle chips topped with our creamy cheese sauce, freshly cut jersey tomatoes, onions, jalapeños, crispy applewood bacon and sour cream.
Add: Chicken 3.99 Corned Beef 4.99 Sheppard's Pie Style 4.99

CNC WINGS "JUST DRUMS" 12.99
Golden brown Jumbo drumsticks, served over mashed potatoes with your choice of sauce.

CHICKEN FINGERS AND FRIES 12.99
Chicken strips and fries served with your choice of sauce.

MUSSELS AND CLAMS G 17.99
Your choice with seasonal craft beer sauce, white wine sauce, marinara or fra diavolo. Served with Bread for Dipping.

SAUCES

Mild, Hot, Honey Hot, Old Bay, Garlic Parmesan,
Mango Habanero, BBQ and Ranch

Soups & Salads

FRENCH ONION SOUP 8.99
Sliced onions sautéed and seasoned, simmered in a rich beef broth, topped with melted cheese and croutons.

WEDGE G 9.99
Jumbo wedge of iceberg, diced tomatoes, bacon, bleu cheese, and bleu cheese crumbles.

CAESAR 9.99
Romaine, grape tomatoes, shaved parmesan in a Caesar dressing.

ADD TO ANY SALAD:

CHICKEN 4.99 SALMON 6.99

TRY ANY ONE OF OUR DRESSINGS ON ANY SALAD

Ceaser, Bleu Cheese, Fat Free Italian,
Ranch, Balsamic Vinaigrette, Creamy Italian

Sandwiches

All sandwiches served with French fries

CNC MEATLOAF 13.99
Bacon Wrapped meatloaf with tangy BBQ ketchup on onion brioche
Add Cheese 1.00

CNC CHICKEN BLT SANDWICH 13.99
Grilled Chicken topped with bacon, lettuce & tomato on onion brioche
Add Cheese 1.00

CNC CORNED BEEF N CABBAGE 16.99
Corned beef with braised sweet n sour cabbage, Jameson mustard and Swiss on onion brioche

DUBLIN CHICKEN SANDWICH 13.99
Crispy fried chicken on an onion brioche with lettuce, tomato and homemade pickle. Kick it up a notch with spicy aioli 1.00
Add cheese 1.00

FISH SANDWICH 17.99
Crispy fresh cod, red cabbage coleslaw

Burgers



Voted Best Burger
on the island!

Hand crafted 8 oz choice beef patty served on onion brioche, served with french fries and home made pickle slices. Sub Kettle Chips add 2.00
G - Gluten free bun add 2.99

CNC BURGER 13.99
Burger cooked to order topped with American cheese, lettuce and onion

BREAKFAST BURGER 15.99
Burger piled high with fresh iceberg lettuce, sliced tomato, bacon and American cheese topped with a fresh sunny side up egg

BBQ BACON BURGER 15.99
Burger smothered with mushrooms and onions, crisp applewood bacon, American cheese, lettuce, topped with BBQ sauce

FRENCH ONION SOUP BURGER 15.99
Burger cooked to order covered in our onion soup seasoned onions and topped with melted Swiss

TRIPLE B BURGER 15.99
Blacken, Bleu Cheese and Bacon! Blackened burger grilled to order, topped with bleu cheese crumbles and crispy applewood bacon

JOHN SHEPPARD

www.CattlenClover.com



Entrees

Steaks ^G

Cattle n Clovers number one priority is to serve you delicious mouth-watering USDA Choice steaks - Just the way you like it. Choose your steak and two side dishes.

8 OZ FILET 44.99

12 OZ STRIP 44.99

32 OZ TOMAHAWK STEAK 99.00
BIG ENOUGH FOR 2!

Sides

- SEA SALT BAKED POTATO
- MASHED POTATOES
- COLCANNON POTATOES
- MAC N CHEESE
- SIDE SALAD
- MAPLE GLAZED CARROTS
- SWEET GREEN PEAS
- SAUTÉED MUSHROOMS & ONIONS
- SAUTÉED SPINACH

Additional sides 4.99



G = GLUTEN FREE

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Mac N Cheese

BAKED MACARONI & CHEESE

Cavatappi pasta tossed in a creamy cheese sauce topped with shredded cheddar jack cheese and baked until golden brown

BUFFALO CHICKEN MAC N CHEESE 16.99

Creamy Mac n Cheese kicked up a notch in a spicy buffalo sauce with chunks of white meat chicken

BBQ CHICKEN MAC N CHEESE 16.99

Creamy Mac n Cheese tossed in tangy BBQ sauce topped with shredded cheddar jack cheese

BACON MAC N CHEESE 16.99

Creamy Mac n Cheese with applewood bacon topped with shredded cheddar jack cheese.

SHORT RIB MAC N CHEESE 19.99

Mac N Cheese mixed with a slow roasted short rib. Rich, Creamy, Beefy. YUM!

House Specialties

CHICKEN POT PIE 18.99

Chunks of white chicken seasoned with herbs and spices, mixed vegetables, in a savory cream sauce, and topped with puffed pastry.

CNC MEATLOAF DINNER 19.99

Our special ground blend wrapped in applewood bacon smothered in a tangy sweet BBQ ketchup with mashed potatoes & veggies

STEAKHOUSE GRILLED SALMON 28.99

Prepared one of three ways, Grilled, Blackened or Pineapple BBQ'd and served with choice of potato and house vegetable.

Traditional Dishes

Straight from the Emerald Isle

SHEPPARD'S PIE - GUINNESS WORLD RECORD! 19.99

Choice cuts of prime beef in a port wine beef stock with diced carrots & peas topped with mashed potatoes

FISH & CHIPS 21.99

8 oz crispy beer battered Atlantic Cod served with French fries and sweet & sour red cabbage

IRISH SURF 'N TURF 22.99

Crispy beer battered Atlantic cod served alongside our homemade Sheppard's pie

CORNER BEEF & CABBAGE ^G 19.99

Slow roasted corned beef brisket over braised green cabbage with mashed potatoes, peas & carrots



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CATTLE N' CLOVER

SOUPS

French Onion Soup

Our very own home-made slow simmered soup, made with seasoned sautéed onions, in a rich beef broth, topped with melted cheese and croutons ... \$8.99

SALADS

DRESSINGS: Caesar, Blue Cheese, Fat-free Italian, Balsamic Vinaigrette, Honey Mustard or Buttermilk Ranch

Garden Salad

Mixed greens with ripe cherry tomatoes, sliced raw onion, shredded carrots, and croutons ... \$6.99
ADD: Chicken (\$4.99)

Wedge

Jumbo wedge of iceberg lettuce, diced tomatoes, crispy apple-wood bacon, blue cheese crumbles ... \$9.99
ADD: Chicken (\$4.99)

Caesar Salad

Chopped romaine, grape tomatoes, parmesan cheese, and croutons ... \$8.99
ADD: Chicken (\$4.99)

SMALL PLATES

Bavarian Pretzel

Giant oven-baked soft pretzel served with cheese sauce, and jameson mustard for dipping ... \$11.99

Pub Style Fried Pickles

Our home-made pickles, breaded in seasoned panko bread crumbs and served with sweet chili aioli ... \$8.99

Corned Beef & Cabbage
Corned Beef with sauerkraut, cabbage in a crispy crust, and mashed potatoes ... \$11.99

Irish Nachos
Homemade kettle chips topped with our creamy cheddar cheese sauce, freshly diced tomatoes, onions, jalapenos, crispy apple-wood bacon and sour cream ... \$15.99
ADD: Chicken (\$2.99) Corned Beef (\$3.99)

Mozzarella Sticks
Home-made thick cut mozzarella sticks served with our signature dipping sauce ... \$10.99

Chicken Fingers and Fries
Chicken tenders served with fries and your choice or BBQ or Honey Mustard dipping sauce. ... \$11.99

Onion Rings
Deep-fried jumbo onion rings served over mashed potatoes, tossed in your choice of sauce ... \$12.99

Sauce Choices :
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DRESSINGS: Caesar, Blue Cheese, Fat-free Italian, Balsamic Vinaigrette, Honey Mustard or Buttermilk Ranch

Garden Salad

Mixed greens with ripe cherry tomatoes, sliced raw onion, shredded carrots, and croutons ... \$6.99
ADD: Chicken (\$4.99)

Wedge

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Onion Rings
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Sauce Choices :
Hot - Honey Hot - BBQ - Honey Mustard - Medium - Mango Habanero - Teriyaki

MAC N' CHEESE

Cavatappi pasta in a creamy cheese sauce topped with cheddar jack cheese and baked golden brown

Mac n' Cheese
\$13.99

Buffalo Chicken Mac
\$16.99

Bacon Mac n' Cheese
\$15.99

BBQ Chicken Mac
\$16.99

STARTERS

SERVED ALL DAY

VOLCANO SHRIMP

tender, crispy shrimp tossed in our spicy lava sauce served over shredded lettuce... 18.00

COCONUT SHRIMP

(6) butterflied & breaded coconut shrimp served with a side of our homemade pineapple-mango curry sauce... 18.50

JUMBO CRAB CAKE

jumbo lump crab cake topped with charred pineapple-mango salsa & chipotle aioli... mp **BROILED UPON REQUEST**

DOGTOOTH BITES

blackened sushi-grade ahi tuna bites served with asian slaw, wasabi & teriyaki chili sauce... MP

COWBOY FRIES

fries topped with crispy bacon & monterey jack cheese blend drizzled with ranch dressing... 13.50

GREEN BEAN FRIES

panko-breaded, fried green beans served with chipotle ranch... 15.50

CRISPY CALAMARI

tubes, tentacles & jalapeño peppers dusted with tempura flour & deep fried, topped with a zesty remoulade sauce served with marinara... 18.50

TERIYAKI SKEWERS

(3) marinated in teriyaki sauce & grilled chicken skewers served over asian slaw... 15.00

TERIYAKI SPARE RIBS

(Half rack) slow roasted pork spare ribs smothered in teriyaki glaze & sprinkled with sesame seeds... 18.00

DOGTOOTH MUSSELS

(15) mussels in your choice of lemon white wine sauce or red sauce served with ciabatta bread for dipping... 19.00

+ PASTA... 7.00

DOGTOOTH CLAMS

(15) clams in your choice of lemon white wine sauce or red sauce served with ciabatta bread for dipping... 19.00

+ PASTA... 7.00

FRIED CLAM STRIPS

NEW

sweet, whole-bellied fried clam strips tossed with scallions & served on a bed of lettuce with a light tartar sauce for dipping... 15.00

EGGPLANT TIMBALES

fried, panko-breaded, sliced eggplant stuffed with fresh mozzarella cheese topped with marinara sauce & a balsamic glaze... 15.00

POT STICKERS

(6) flash-fried dumplings filled with pork cabbage & green onions served with honey soy sauce... 13.50

CHEESESTEAK EGG ROLL

(1) chopped rib eye steak, onions & american cheese wrapped in an egg roll & fried to perfection served with marinara sauce & horseradish cream sauce... 9.50

BUFFALO CHICKEN CHEESESTEAK EGG ROLL

(1) chopped chicken breast, buffalo sauce & american cheese wrapped in an egg roll & fried to perfection served with bleu cheese dressing... 9.50

NACHOS GRANDE

GF

crispy corn tortilla chips, jalapeños, black bean corn salsa, melted cheddar & cheddar cheese sauce served with sour cream, guacamole & salsa... 16.50

+ CHICKEN, BEEF OR PORK... 6.00

+ CRAB MEAT... 9.00

BAJA QUESADILLAS

grilled flour tortilla, monterey jack cheese blend & black bean corn salsa served with sour cream, guacamole & salsa... 14.00

+ CHICKEN, BEEF OR PORK... 6.00

+ CRAB MEAT... 9.00

BUTTERMILK CHICKEN SLIDERS

NEW

(3) crispy fried chicken breast, lettuce & pickles drizzled with a maple aioli on a buttery biscuit... 15.00

KOBE SLIDERS

(3) grilled mini-kobe beef burgers with caramelized onions, sliced tomato, lettuce & chipotle ketchup... 16.00

+ CHEESE... 2.00

- BAR FARE -

MOZZARELLA STICKS

(5) battered & fried mozzarella cheese served with marinara sauce... 11.50

ONION RINGS

crispy red onions breaded & fried served with horseradish aioli... 12.00

FRENCH FRIES

lightly salted & fried to a golden perfection served plain... 8.00

+ CHEDDAR CHEESE SAUCE... 2.00

POTATO SKINS

(4) potatoes topped with monterey jack cheddar cheese blend & crispy bacon served with a side of sour cream... 12.50

CHICKEN TENDERS

(4) a childhood staple. breaded, golden-fried fresh chicken tenders served buffalo style or plain... 11.00

wings

crispy golden-brown wings served with celery & bleu cheese dressing...

10 WINGS... MP

30 WINGS... MP

20 WINGS... MP

CHOICE OF SAUCE

BUFFALO

LAVA

TERIYAKI CHILI

HOT HONEY

HOUSE BBQ

SRIRACHA



RAW BAR

SEASONAL ONLY

JUMBO SHRIMP COCKTAIL

GF

(6) jumbo shrimp served chilled with cocktail sauce... 18.50

CRAB CLAW FINGERS

NEW

(10) snow crab cocktail claws, wild-caught & ready to eat, served chilled with horseradish lemon aioli... MP

FRESH RAW OYSTERS

cape may salts on the half shell served by the dozen or half dozen with lemon, horseradish & cocktail sauce...

6 OYSTERS... MP

12 OYSTERS... MP

GREENS & GRAINS

SERVED ALL DAY

ADDITIONS AVAILABLE FOR ALL SALADS

ADD: CHICKEN +8, SHRIMP +10, SALMON +10, CRAB CAKE +14, TUNA+12

JERSEY HARVEST

mixed greens, sliced granny smith apples, feta cheese, candied walnuts, dried raisins & diced tomatoes tossed in a lemon-honey herb vinaigrette dressing... 17.50

HOUSE SALAD

mixed greens, carrots, chopped tomatoes, cucumber & red onions with your choice of dressing... 14.50

ROASTED BEET

mixed greens topped with sliced roasted beets, candied walnuts, bleu cheese crumbles & diced tomatoes tossed in a raspberry vinaigrette dressing... 18.00

JAIL ISLAND SALMON & GOAT CHEESE

6oz grilled salmon filet, baby spinach, grape tomatoes, chopped red onion & goat cheese tossed in a lemon-honey herb vinaigrette dressing drizzled with a balsamic reduction served with grilled flatbread... 25.50

DOGTOOTH CAESAR

crisp romaine hearts, garlic croutons & shaved pecorino romano cheese tossed in a homemade caesar dressing... 15.50

BUFFALO CHOP CHOP

fried buffalo chicken tenders, chopped iceberg lettuce, carrots, tomatoes & red onions tossed in bleu cheese dressing, topped with bleu cheese crumbles... 19.00

CHICKEN PISTACHIO SALAD

GF NEW

mixed baby greens, tossed in a lemon-honey herb vinaigrette topped with roasted pistachios, dried cranberries, sliced avocado, shredded parmesan cheese, & grilled chicken breast... 24.00

COBB SALAD

mixed greens, grilled chicken, avocado, tomatoes, hard-boiled egg, crumbled bleu cheese & chopped bacon tossed in a balsamic vinaigrette dressing... 19.50

SOUPS

SERVED ALL DAY

SOUP OF THE DAY

chef's whim, ask your server for today's selection...

CUP... 7.50 BOWL... 9.50

NEW ENGLAND CLAM CHOWDER

creamy soup with onions, celery, potatoes, chopped clams & bacon, our version of a classic...

CUP... 9.00 BOWL... 11.00

DOGTOOTH'S CREAMY CRAB

creamy crab bisque with jumbo lump crab meat & corn...

CUP... 9.50 BOWL... 11.50

FRENCH ONION

served in a crock with grilled crostini topped with melted swiss & provolone cheese... 9.50

FLATBREADS

SERVED ALL DAY

MARGHERITA

homemade tomato sauce, fresh mozzarella cheese, sliced tomatoes & fresh basil... 15.50

ARUGULA

sliced prosciutto, mozzarella, goat cheese, basil pesto sauce, sliced tomatoes, fresh garlic & lemon-honey herb vinaigrette... 18.50

BUFFALO

homemade buffalo sauce, shredded chicken, mozzarella cheese & diced celery sprinkled with bleu cheese crumbles & drizzled with bleu cheese dressing... 16.50

PEPPERONI

homemade tomato sauce topped with pepperoni & mozzarella cheese... 16.50

PHILLY CHEESESTEAK

GF NEW

homemade tomato sauce topped with thinly sliced ribeye steak, cooper sharp cheese & fried onions... 19.50

VEGGIE

homemade tomato sauce topped with mozzarella cheese, diced green peppers, red onions, black olives, grilled portobello mushrooms & asparagus... 15.50

- BURGERS -

SERVED WITH CHIPS & PICKLE

UPGRADE: COLESLAW OR FRENCH FRIES +3, HOUSE SALAD +3.50
CURLY FRIES, SWEET POTATO FRIES, ONION RINGS OR CAESAR SALAD +4
SUB GLUTEN FREE BUN: +3 SUB COOPER SHARP CHEESE: +1.50

AMERICAN

8oz black angus burger topped with lettuce, tomato & onion with your choice of cheese on a brioche bun... 16.50

GRILLED HAWAIIAN TERIYAKI

8oz black angus burger topped with grilled pineapple, swiss cheese, teriyaki glaze, lettuce, tomato & onion on a brioche bun... 19.00

JALAPEÑO

8oz black angus burger topped with jalapeño peppers, jalapeño cream cheese, monterey jack cheddar cheese blend, chipotle mayo, avocado, lettuce, tomato & onion on a brioche bun... 19.00

SHORE THING BURGER

8oz black angus burger topped with cooper sharp cheese, bacon, arugula, tomato, caramelized onions, & garlic aioli... 19.00

DOGTOOTH BURGER

8oz black angus burger with lettuce, tomato, onion, pickles, mayo & yellow cheese on a brioche bun... 18.00

COWBOY

8oz black angus burger topped with monterey jack cheddar cheese blend, bacon, homemade bbq sauce, lettuce, tomato & onion on a brioche bun... 18.50

BEYOND BURGER

100% plant-based burger topped with monterey jack cheddar cheese blend, mayo-mustard sauce, lettuce, tomato & onion on a brioche bun... 19.00

KONA

8oz black angus burger topped with caramelized onions, portobello mushrooms, bacon & melted bleu cheese crumbles with lettuce, tomato & onions on a brioche bun... 19.50



LUNCH & DINNER MENU

SIGNATURES

SERVED ALL DAY

SERVED WITH CHIPS & PICKLE

UPGRADE: COLESLAW OR FRENCH FRIES +3, HOUSE SALAD +3.50
CURLY FRIES, SWEET POTATO FRIES, ONION RINGS OR CAESAR SALAD +4
SUB GLUTEN FREE BUN: +3 SUB COOPER SHARP CHEESE: +1.50

CRAB CAKE SANDWICH

jumbo lump crab cake breaded, flash fried & topped with lettuce, tomato, onion & chipotle mayo on a brioche bun... MP **BROILED UPON REQUEST**

THE GROUPEY SANDWICH

tempura beer battered grouper filet with a thai chili mayo topped with lettuce, tomato & onion on a brioche bun... 18.50

LOBSTER ROLL SEASONAL

(2) lobster salad served cold on a buttered, toasted new england style split-bun, sprinkled with lemon butter & a dash of our secret spices... MP

CABO TACO

4oz blackened mahi mahi served with avocado, pico de gallo & shredded cabbage on two flour tortillas with a cilantro-lime sour cream... 17.00

SUB SHRIMP... 2.00

SHIBI SANDWICH

pacific yellowfin tuna grilled or blackened topped with cucumber salad & lemon dill mayo on a brioche... MP

TAYLOR AVE CLUB

choice of turkey, roast beef or tuna salad with swiss cheese, bacon, lettuce, tomato, onion & mayo on your choice of white, wheat, or rye toast... 16.00

CHICKEN PESTO GRILLER

grilled chicken, prosciutto, spinach, roasted red peppers & provolone cheese with basil pesto sauce served on ciabatta bread... 17.50

BBQ PULLED PORK

slow cooked pulled pork served with our homemade bbq sauce on brioche... 15.00

+ COLESLAW... 2.00

SOUTHWESTERN WRAP

grilled chicken breast, black bean corn salsa, jalapeños & monterey jack cheddar cheese blend with chipotle ranch dressing wrapped in a grilled flour tortilla... 17.50

CHICKEN CAESAR WRAP

grilled chicken with lettuce, shaved parmesan cheese & diced tomatoes tossed in a homemade caesar dressing wrapped in a grilled flour tortilla... 15.50

SHORT RIB FAJITAS

(2) flour tortillas filled with sliced boneless short ribs, grilled peppers & onions topped with monterey jack cheese blend & tomatillo salsa... 19.00

HOT ROAST BEEF

shaved, tender roast beef with melted provolone cheese, caramelized onions & horseradish cream sauce on a brioche bun with a side of au jus... 17.50

AVOCADO SANDWICH

fresh avocado, lettuce, tomato & chipotle mayo with white, wheat, rye toast, or wrapped in a flour tortilla... 14.50

+ TUNA SALAD... 5.00

+ CHICKEN... 6.00

+ BACON... 3.00

CHEESESTEAK OR CHICKEN CHEESESTEAK

thinly sliced ribeye steak or chicken with choice of cheese served on a long roll... 15.50

SUB COOPER SHARP CHEESE... 1.50

+ HORSERADISH CREAM... 1.00

+ GARLIC AIOLI... 1.00

PASTA

STARTS AT 4PM

SERVED WITH BREAD & BUTTER & HOUSE SALAD

UPGRADES: CAESAR SALAD +2, SOUP +4.50

DOGTOOTH SEAFOOD CARBONARA

sautéed shrimp, scallops, jumbo lump crab meat, bacon & sweet green peas tossed in a creamy romano cheese sauce served over penne pasta... 38.50

CRAB MAC & CHEESE

rotini pasta tossed in our creamy blended cheese sauce with roasted red peppers, tomatoes, bacon & jumbo lump crab meat with a panko crust... 32.00

LOBSTER RAVIOLI NEW

(4) lobster-stuffed ravioli sautéed in a rich vodka sauce, topped with tender shrimp... 32.00

SHRIMP PESTO CAVATAPPI NEW

shrimp, cremini mushrooms, diced tomatoes & cavatappi pasta sautéed in a creamy pesto sauce... 32.00

SEAFOOD FRA DIAVOLO

sautéed shrimp, clams, mussels & crab meat finished in a spicy tomato sauce served over linguini pasta... 36.00

CAJUN TORTELLINI

blackened chicken, sliced andouille sausage, diced tomatoes & spinach sautéed with tortellini in a cajun cream sauce... 29.00

CHICKEN FRANCESE

chicken cutlets coated with egg batter & sautéed in a lemon butter wine sauce served over angel hair pasta... 26.00

JOIN OUR LOYALTY PROGRAM

EARN 1 POINT FOR EVERY \$1 SPENT ON ELIGIBLE PURCHASES

UNLOCK \$5 OFF FOR EVERY 100 POINTS

SIGN UP BONUS FOR NEW MEMBERS

FREE DESSERT ON YOUR BIRTHDAY

Dogtooth
REWARDS

LOYALTY PROGRAM



CHECK US OUT!



Please inform your server of any dietary restrictions or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

POPULAR ITEM



GLUTEN FREE ITEM



NEW MENU ITEM



INCLUDES COOPER SHARP CHEESE



100% CERTIFIED ANGUS BEEF

FROM THE SEA

STARTS AT 4PM

SERVED WITH BREAD & BUTTER, HOUSE SALAD, & 2 SIDES

COLESLAW, SEASONAL VEGETABLES, RICE PILAF, FRENCH FRIES, OR GARLIC MASHED POTATOES

UPGRADES: CAESAR SALAD +2, SOUP +4.50, CURLY FRIES, SWEET POTATO FRIES, ASPARAGUS, SPINACH, OR ONION RINGS +4,

SAUTÉED GROUPEY

filet of grouper topped with shrimp, crab meat, garlic & diced tomatoes drizzled with a scampi sauce... 32.00

DOGTOOTH TUNA

pacific yellowfin tuna grilled or blackened with teriyaki chili sauce & wasabi sauce topped with homemade seaweed salad... 32.00

RED SNAPPER SEASONAL

blackened fresh red snapper filet with lemon caper cream sauce... 28.00

FISH & CHIPS

tempura beer-battered grouper filet fried to a golden brown served complete with coleslaw & french fries... 28.50

BOURBON GLAZED SALMON

8oz premium salmon fillet grilled or blackened topped with a sweet bourbon glaze & succulent grilled bamboo skewered shrimp... 35.00

DOGTOOTH HALIBUT SEASONAL NEW

pan-seared halibut served with crab potato cakes & sautéed spinach with a lemon butter sauce... 34.00 **SERVED COMPLETED**

THE ORIGINAL

PINEAPPLE MANGO CRAB CAKES

(2) breaded & fried jumbo lump crab cakes topped with charred pineapple-mango salsa & chipotle aioli... 34.00 **BROILED UPON REQUEST**

ON LAND

STARTS AT 4PM

SERVED WITH BREAD & BUTTER, HOUSE SALAD, & 2 SIDES

COLESLAW, SEASONAL VEGETABLES, RICE PILAF, FRENCH FRIES, OR GARLIC MASHED POTATOES

UPGRADES: CAESAR SALAD +2, SOUP +4.50, CURLY FRIES, SWEET POTATO FRIES, ASPARAGUS, SPINACH, OR ONION RINGS +4,

COWBOY RIBEYE GF STEAK

16oz tender choice cut bone-in ribeye steak... MP

PUB STYLE BABY BACK RIBS

tender, meaty ribs topped with our homemade bbq sauce...

HALF RACK... MP FULL RACK... MP

FILET MIGNON GF

8oz house-cut choice filet mignon, our most tender steak... MP

NEW YORK STRIP STEAK GF

12oz tender house-cut choice strip steak... MP

TOP IT OFF

ADD ONE OF THE FOLLOWING TOPPINGS TO YOUR FROM THE SEA OR ON LAND ORDER

TERIYAKI GLAZE... 2.00

CHIPOTLE MAYO... 2.00

BOURBON GLAZE... 2.00

CHARRED PINEAPPLE MANGO SALSA... 3.00

BLEU CHEESE BUTTER SAUCE... 2.00

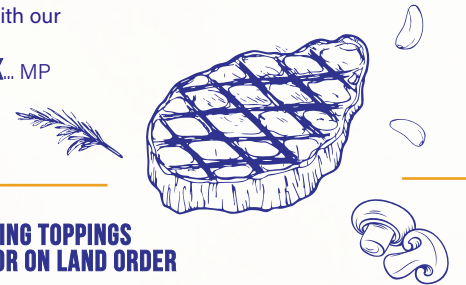
GRILLED SHRIMP... 10.00

JUMBO LUMP CRAB MEAT... 11.00

CARAMELIZED BALSAMIC ONIONS... 2.50

CARAMELIZED ONIONS... 2.50

SAUTÉED MUSHROOMS & ONIONS... 3.75



A LA CARTE

STARTS AT 4PM

SEASONAL VEGETABLES GF

broccoli, zucchini, onions & carrots sautéed in olive oil, butter & garlic... 6.50

SAUTÉED SPINACH GF

baby spinach sautéed in olive oil, garlic & black pepper... 7.50

GRILLED ASPARAGUS GF

fresh asparagus tossed in olive oil & grilled... 7.50

SWEET POTATO FRIES

crispy sweet potatoes seasoned & fried to perfection served with a maple sauce... 11.50

CAESAR SIDE SALAD

crisp romaine hearts, garlic croutons & shaved parmesan cheese tossed in a homemade caesar dressing... 9.95

HOUSE SIDE SALAD GF

mixed greens, carrots, tomatoes, cucumber & red onions served with your choice of dressing... 9.00

RICE PILAF GF

grain white rice, olive oil, garlic, celery, onions, carrots & green peppers... 6.50

GARLIC MASHED POTATOES GF

yukon gold potatoes mashed with garlic, heavy cream & butter... 6.50

CURLY FRIES

crispy curly fries seasoned & fried to perfection... 7.50

COLESLAW GF

homemade creamy coleslaw made fresh every day with cabbage & carrots... 4.50

OUR CHEF'S SUGGESTIONS

After 40 years of business, our chef has created quality dishes for your pleasure Per order

- General Tso's Chicken** 左宗雞 **19.95**
Crispy coated chunks of chicken cooked over high temperature in a tasty red brown sauce.
- Hunan Beef** 湖南牛 **23.95**
Thick slices of prime beef quickly sauteed in a red chili pepper and Hunan sauce. (Fried)
- Dragon House Special** 三及第 **21.95**
Jumbo shrimp, tender chicken breast & roast pork combined w. fresh mixed vegetables.
- General Tso's Shrimp** 左宗蝦 **27.50**
Crispy coated jumbo shrimp covered with a tasty red brown sauce.
- Three Happiness** 三丁 **20.75**
Slices chicken, roast pork & shrimp blended with diced vegetables topped with toasted cashews.
- Jumbo Shrimp, Sea Scallop w. Black Pepper Sauce** 黑椒干貝蝦 **27.50**
Jumbo shrimp & fresh scallop fried to golden brown. Gently prepared w. the chef's special black pepper sauce scallop lovers choice.
- Sizzling Beef and Scallop** 干貝牛 **27.50**
Tender flank steak & scallop stir-fried with vegetables in a brown sauce, then served in front of you on a hot platter.
- Seafood Hong Kong** 香港海鮮 **30.50**
The best seafood combination dish prepared Hong Kong style, jumbo shrimp, scallop, calamari, fresh mushroom and vegetables.
- Grand Marnier Prawn** 核桃蝦 **27.50**
Jumbo shrimp lightly cooked till crispy topped with our super grand marnier sauce with home made honey walnuts.
- Gold Coin Steak** 金錢牛 **29.95**
Top of the line New York strip steak cut in thick slices, perfectly grilled & seasoned, and fresh vegetables.
- Dragon Shrimp** 干煎蝦 **27.50**
Grill whole jumbo shrimp seasoned with cooking sherry, garlic, ginger and soy sauce. (Fried)
- Sizzling Wor bar** 鍋巴 **28.95**
Calamari, jumbo shrimp, slices of chicken breast, roast pork, toast vegetables.
- House Sizzling Steak** 唐裝牛扒 **29.95**
Tender juicy New York strip steak served w. vegetables in a house brown sauce.
- Scallion Sauteed Trio** 蔥爆三樣 **27.50**
Shrimp, beef, chicken sauteed in tasty brown sauce with scallions.
- Kung Bao Chicken** 宮保雞 **21.95**
Tender breasts of chicken served over a high flame and subtly combined w. the flavor of chili pepper. (Fried)
- Jumbo Shrimp & Steak Kew** 炒雙球 **31.95**
Delicious New York Strip Steak trimmed in small squares and jumbo shrimp sauteed in a house wine sauce and vegetables.
- Steak Polynesian** 南海牛 **35.95**
A remarkable Cantonese dish. Thickly sliced roast pork tenderloin and tender strip steak served over exquisite fresh vegetables.
- Sauteed Chicken & Jumbo Shrimp w. Chili Pepper Sauce** 麻辣雞蝦 **27.50**
- Lobster Sauteed w. Ginger & Scallion** 薑蔥龍蝦 **M.P.**
Our chef skillfully sauteed fresh lobster with flavored of ginger & scallion Chinatown style (you may also choose a black bean sauce)
- Spicy Lobster Szechuan Style** 干燒龍蝦 **M.P.**
- Hawaii Duck** 夏威夷鴨 **27.50**
Braised boneless duckling served with our super sweet and sour sauce and island fruit. (Fried)
- Wor Shu Duck** 鍋燒鴨 **27.50**
Long Island duckling (no bone) simmered for house in imported spices until tender with an aromatic sauce. (Fried)
- Dragon Pork Chop** 京都骨 **20.50**
(Peking Style) (Fried)

www.dragonhousechinese.com

DRAGON HOUSE

CHINESE RESTAURANT

Lunch Special

Served Daily 11:30 am to 3:00 pm
Come with Pork Fried Rice or White Rice
(\$2.50 up Charge for Fried Rice Substitution)

\$9.50 Each

- L. **General Tso's Chicken**
- L. **Chicken w. Broccoli**
- L. **Sesame Chicken**
- L. **Sweet & Sour Chicken**
- L. **Chicken w. Garlic Sauce**
- L. **Chicken w. String Bean**
- L. **Curry Chicken w. Onions**
- L. **Chicken Chow Mien**
- L. **Shrimp Chow Mein**
- L. **Beef w. Broccoli**
- L. **Pepper Steak w. Onions**
- L. **Beef w. String Bean**
- L. **Boneless Spare Ribs**
- L. **Chicken Lo Mein (Soft Noodle)**
- L. **Vegetables Lo Mein (Soft Noodle)**
- L. **Shrimp Lo Mein (Soft Noodle)**
- L. **Fried Chicken Wings (6 pcs)**
- L. **Mixed Vegetables w. Garlic Sauce**
- L. **Shrimp w. Broccoli**

Hot & Spicy

Sorry! Not Combined With Other Offers!

Tel.: 609-522-2320

www.dragonhousechinese.com

DRAGON HOUSE

CHINESE RESTAURANT

TAKE OUT, EAT IN, OR DELIVERY
(Seating Over 200) (\$15.00 Minimum)

LUNCH SPECIAL

Served Daily

All **\$9.50** Each



TAKE OUT MENU - **2024**

OPEN ALL YEAR ROUND HOURS:

June Thru Labor Day: Closed at Late Night
(Hours Sub. To Be Changed with Season)

**3616 Pacific Ave., (Corner of Lincoln Ave.)
Wildwood, N.J. 08260**

**Tel.: 609-522-2320
646-217-1756**

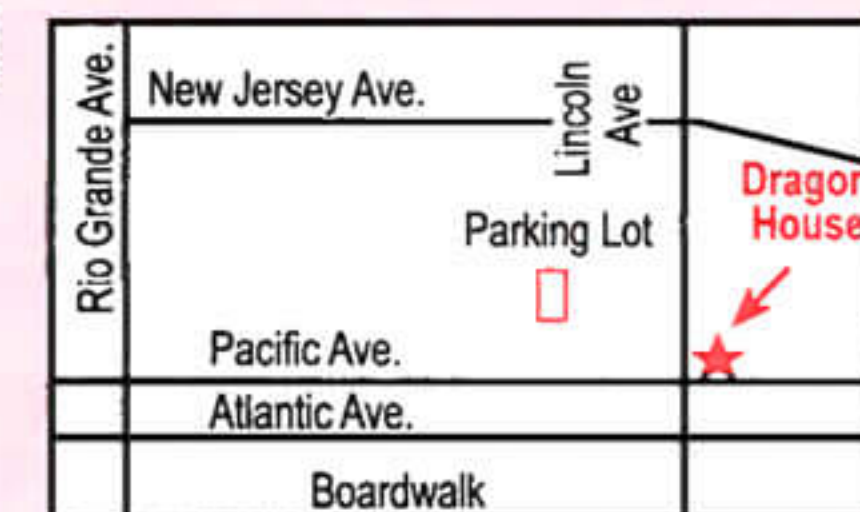


(\$10.00 Minimum)

TAKE-OUT

Plastic Forks,
Spoons and Plates
upon request only

FREE PARKING



"PRICES SUBJECT TO CHANGE WITHOUT NOTICE"

SOUP

	Pt.	Qt.
雲吞湯	4.75	8.50
蛋花湯	3.75	7.25
酸辣湯	3.75	7.25
素菜湯	3.75	7.25
鍋貼湯	11.95	
海鮮豆腐湯	12.95	

APPETIZERS

寶寶盤	26.50
<i>Included: spare ribs, fantail shrimp, teriyaki sticks, shrimp fingers, chicken wings and dim sum.</i>	
上海春卷	2.90
上春炸雲吞	2.90
炸點蟹	7.25
炸炸蝦	7.25
蔥二	7.25
牛肉串	8.25
炸雞水餃	9.95
蒸菜煎水餃	9.95
又無排骨	13.50
排尾蝦	16.50
扇貝	16.50
炸大蝦	14.95

CHOW MEIN & EGG FOO YOUNG

	Pt.	Qt.
雞炒麵	7.25	12.95
蝦炒麵	7.50	14.25
雞蓉蛋	14.25	
又燒蓉蛋	14.25	
蝦蓉蛋	15.25	

FRIED RICE

	Pt.	Qt.
又燒炒飯	7.50	14.25
瓜菜炒飯	7.50	14.25
雞炒飯	7.50	14.25
蝦炒飯	8.50	15.25
牛炒飯	8.50	15.25
楊州炒飯	8.50	15.25

VEGETABLES

	Pt.	Qt.
家常豆腐	16.25	
魚香素菜	14.25	
麻婆豆腐	14.25	
魚香茄子	14.25	
魚香芥蘭	14.25	
清炒雪豆	16.25	
魚香四季豆	14.25	

SEAFOOD

(w. White Rice)

魚香雙鮮	26.50
素菜蝦	21.50
甜酸蝦	21.50
芥蘭蝦	21.50
蝦龍糊	21.50
咖哩蝦	21.50
雪豆蝦	21.50
魚香干貝	23.50
豉汁干貝	23.50
宮保蝦	21.50
魚香蝦	21.50
腰果蝦	21.50
豆瓣蝦	21.50
干燒大蝦	27.50

PLEASE ORDER BY NUMBER

COMBINATION PLATTERS

Served with Pork Fried Rice or White Rice & Egg Roll
(\$2.75 up Charge for Fried Rice Substitution)

1. Chicken Chow Mein	16.50
2. Shrimp Chow Mein	17.50
3. Pepper Steak w. Onions	21.00
4. Barbecued Spare Ribs	20.00
5. Shrimp w. Lobster Sauce	22.50
6. Beef w. Broccoli	21.00
7. Pork Lo Mein	17.50
8. Chicken w. Broccoli	19.50
9. Chicken w. Garlic Sauce	19.50
10. Chicken w. Mixed Vegetables	19.50
11. Sweet & Sour Chicken	19.50
12. General Tso's Chicken	20.95
18. Boneless Spare Ribs	20.00
19. Fried Chicken Wings	17.50

MISC

French Fries (Per Order)	6.95
Fried Noodle (Med.)	2.50
Fried Noodle (Lg.)	3.50
Boiled Rice (Pt.)	2.50
Boiled Rice (Qt.)	3.50
Hot Tea (Pt.)	2.50
Hot Tea (Qt.)	3.50
Fortune Cookie (Bag)	2.50
All Sodas	2.50
Bottle Water	2.50
House Mustard (1/2Pt.)	3.00
House Mustard (Pt.)	6.00
Duck Sauce (1/2Pt.)	3.00
Duck Sauce (Pt.)	6.00

Hot & Spicy

SOFT NOODLES

	Qt.
又燒撈麵	14.95
菜撈麵	14.95
雞撈麵	14.95
蝦撈麵	16.95
牛撈麵	16.95
楊州撈麵	16.95
炒米粉	16.95
星洲炒米	16.95
淨撈麵	9.50

PORK

(w. White Rice)

	Sm.	Lg.
甜酸肉	8.95	15.95
素菜叉燒	8.95	15.95
又燒丁	8.95	15.95
魚香肉絲	15.95	
木須肉	15.95	
又燒芥蘭	15.95	
又燒蘑菇	15.95	

POULTRY

(w. White Rice)

	Sm.	Lg.
芥蘭雞	18.25	
甜酸雞	18.25	
咖哩雞	9.95	18.25
磨菇雞片	9.95	18.25
腰果雞	9.95	18.25
魚香雞	18.25	
檸檬骨	18.25	
無須雞	18.25	
麻溜雞	18.25	
湖子雞	18.25	
豆仔雞	18.25	
陳皮雞	19.95	
芝蔴雞	19.95	

BEEF

(w. White Rice)

	Sm.	Lg.
青素椒牛	10.50	19.95
菜蘭牛	10.50	19.95
芥牛	19.95	
雪豆牛	19.95	
蠔油牛	19.95	
蔥爆牛	19.95	
磨菇牛	19.95	
魚香牛	19.95	
豆仔牛	19.95	
芝蔴牛	20.95	
陳皮牛	20.95	

FROM THE BEGINNING

SOUP OF THE DAY

ask about our soup of the day cup... 7 bowl... 9.50

MEAT CHILI

beef, pulled pork, brisket, three beans, cheddar cheese, sour cream & cornbread crumbs cup... 10.50 bowl... 13 + toasted ciabatta or corn bread... 2

VEGETARIAN CHILI (V)

seitan, beans, cheddar cheese & cornbread crumbs cup... 9 bowl... 11.50 + toasted ciabatta or corn bread... 2

PRETZEL STICKS (V)

sea salt, coarse black pepper with pilsner beer cheese, spicy mustard & charred onion aioli... 14.50

COCONUT CHICKEN NEW!

(5) crispy coconut-crusted chicken tenders served with kani salad & a tangy pineapple glaze on the side for dipping... 19 Kani Salad contains dairy, egg & sesame seeds.

MOM'S PICKLES (V)

golden-fried, tempura battered pickle spears with cajun breadcrumbs served with chipotle mayo sauce... 14.50

BRUSSELS SPROUTS & CARROTS (V)

sautéed brussels sprouts & carrots in a flavorful broth with beer-soaked onions, roasted garlic, sesame seeds & a buttery sweet vinegar glaze... 14.50

CASA STREET CORN (V) (GF)

sweet corn, creamy lime mayonesa, cotija cheese, red onions, jalapeño, cilantro & chili tajin, garnished with lime... 13

CRISPY ONION RINGS (V)

breaded & fried onions served with pilsner beer cheese & MudHen sauce... 14.50

HEN CHIPS (V) (GF)

thinly sliced potatoes flash fried & hen seasoned served with herb ranch, malt vinegar aioli & devil's mustard... 13

BEER CHIP NACHOS

hen potato chips topped with cheddar, pilsner beer cheese, chipotle crema, pico de gallo & shredded lettuce... 16.50 + pulled pork, bbq pulled chicken, meat chili or brisket... 8.50 + crab meat... 11

AHI TUNA

6oz sesame seed crusted ahi tuna, seaweed salad, wasabi & teriyaki glaze... 19.50

COLDWATER MUSSELS

steamed with MudHen IPA, garlic, grated parmesan cheese, lemon, roasted tomatoes & crostini... 20.50

FRESH OYSTERS (GF)

(6 or 12) cape may salts on the half shell, smoked onion mignonette & horseradish lemon... market price

GRILLED OYSTERS (GF)

(6) grilled oysters topped w/ grated parmesan cheese, mozzarella cheese & lemon thyme sauce... market price

SOUTHERN FRIED OYSTERS

(12) southern fried oysters, cherry peppers, blistered cherry tomatoes, spicy ketchup, citrus zest & pickled veggie tartar... market price

WINGS COMBINATION ONLY

(12 or 24) fresh bone-in chicken wings with your choice of **smoked, classic buffalo butter, korean bbq, parmesan garlic** or **sriracha honey** served with mixed celery & carrots and bleu cheese dressing... market price

PORK CORNISH

(6) homemade pastries filled w/ roasted pork, cheddar cheese, roasted corn, cream cheese & homemade bbq sauce served w/ pilsner beer cheese & spicy ketchup... 15.50

CHEESESTEAK CORNISH

(6) homemade pastries filled with chopped ribeye steak & american cheese served w/ cheese sauce... 16.50

SMOKED PORK BELLY

smoked pork belly, grilled pineapple, sliced jalapeño, cilantro with bourbon pineapple... 18

HOT HONEY SLIDERS

(3) fried chicken with mayo, honey sriracha & pickle... 15.50

BUFFALO CAULIFLOWER BITES (V)

beer-battered cauliflower tossed in classic buffalo sauce, topped with celery, carrots & crumbled bleu cheese, served with a side of bleu cheese dressing... 14.50

CRAB, SPINACH & ONION DIP (GF)

crab meat, cheddar cheese, sautéed spinach & minced onions, served with hen chips & crostini... 19.50

MUDHEN

WILDWOOD, NEW JERSEY

BREWING CO.

SALADS & BOWLS

CAESAR (V) romaine, crostini, cherry tomatoes & shaved parmesan in a caesar dressing... 14

HEN HOUSE (V) spring mix, cucumbers, carrots, red onions, cherry tomatoes & crostini served with side of balsamic vinaigrette dressing... 12

WEDGE CAPRESE iceberg lettuce, bacon, tomatoes, mozzarella, crumbled bleu cheese, crispy buttermilk onions, drizzled with pesto italian vinaigrette & balsamic glaze... 18.50

BLACK & BLEU STEAK grilled 8oz seasoned new york strip steak, romaine lettuce, red onions, bleu cheese crumbles, avocado, tomatoes & croutons tossed in a homemade bleu cheese dressing... 25

HIPPIE CHICK (V) spring mix, roasted red peppers, herb garbanzo beans & onions, cucumbers, shiitake mushrooms, sweet potatoes, ancient grains & onions, california candied walnuts, roasted sweet corn & roasted red pepper raspberry walnut vinaigrette... 19.50

BURRATA BEET (V) (GF) 4oz burrata, roasted beets, arugula, tomatoes drizzled with a balsamic glaze & pesto italian vinaigrette... 18.50

SMOKEHOUSE GINGER SALAD (GF) spring mix, carrots, red onion, cherry tomatoes, cucumbers & 12 hours smoked brisket with sesame ginger dressing... 24

CHIPOTLE SALMON SALAD (GF) NEW! spring mix, roasted sweet corn, avocado, chopped red onion, fresh strawberry, black beans, cotija cheese with cilantro vinaigrette dressing, drizzled with balsamic glaze & topped with chipotle grilled salmon... 25

TOP it OFF

GRILLED OR BLACKENED SHRIMP...8 GRILLED OR BLACKENED SALMON...10
GRILLED OR BLACKENED CHICKEN...6 NEW YORK STRIP STEAK...12

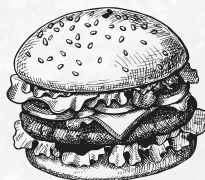
TACOS

SERVED COMPLETE WITH YOUR CHOICE OF ONE PROTEIN

(3) tacos with your choice of one protein served with green & red cabbage, diced tomatoes, pickled red onions, cotija cheese & spicy chipotle lime crema on soft corn tortillas.

blackened shrimp, blackened mahi,
or **smoked brisket (GF)**... 18.50

BURGERS



SERVED WITH HEN CHIPS & A PICKLE
FRENCH FRIES +3
ONION RINGS +4
HOUSE SALAD +3.5

GLUTEN FREE BUN IS AVAILABLE

MUDHEN BURGER

8oz black angus beef, beer-soaked onions, fresh mozzarella, pilsner beer cheese, crispy buttermilk onions, lettuce tomato & red onions on brioche... 17.50

JERSEY MAN

8oz black angus, taylor pork roll, fried egg, american cheese, lettuce, tomato & red onion on brioche... 18.50

FUNGUY

8oz black angus beef, mushrooms, goat cheese, garlic aioli, arugula & red onion on brioche... 18.50

BLACK BEAN (V)

homemade black bean burger, avocado, boursin cheese, charred onion aioli, lettuce, tomato, & red onion on brioche... 17.50

THE UNCLE GEORGE

smashed patties, yellow american cheese, lettuce, tomato, red onion, bacon & signature sauce on brioche bun... 18.50

THE IMPOSSIBLE (V)

100% plant based vegan & gluten free burger with lettuce, tomato & red onion (vegan) on a gluten free bun (vegetarian)... 18

SANDWICHES

SERVED WITH HEN CHIPS & A PICKLE.
FRENCH FRIES +3, ONION RINGS +4, HOUSE SALAD +3.5

GLUTEN FREE ROLL IS AVAILABLE

BRISKET SANDWICH

12-hour slow smoked brisket, pepper jack cheese, coleslaw & homemade bbq sauce on brioche... 18.50

BBQ PULLED PORK SANDWICH

slow roasted pork served with cheddar cheese, pilsner beer cheese & coleslaw topped with homemade bbq sauce on brioche... 16.50

SPICY CHICKEN SANDWICH

homemade spicy fried chicken, lettuce, red onion, tomato & yellow american cheese on brioche with chicken dipping sauce... 17

CRAB CAKE

fried crab cake, tartar sauce, charred lemon, lettuce, tomato & red onion on brioche... market price (broiled upon request)

CHICKEN PESTO PANINI

grilled chicken breast, homemade pesto sauce, grilled zucchini, roasted tomato & provolone cheese on ciabatta bread... 17

PORTOBELLO PANINI (V)

grilled portobello mushrooms, roasted red peppers, roasted garlic & spinach, grilled zucchini, provolone cheese & chipotle mayo on ciabatta bread... 17.50

CHEESESTEAK

shaved ribeye, caramelized onions, mushrooms, provolone & american cheese on a long roll... 16.50

CUBAN

smoked ham, pulled pork & swiss cheese smothered in a tangy mayo w/ sliced sweet pickles on pressed ciabatta bread... 17

STACKED PASTRAMI REUBEN

melted swiss cheese & sauerkraut on grilled marble rye with russian dressing... 17.50

SHRIMP PO' BOY

crispy fried shrimp served on a toasted ciabatta bread with shredded lettuce, sliced tomato, red onions, coleslaw and Po' boy cream sauce... 18

BEER BATTERED COD

citrus & herb dusted, flash fried & beer battered cod with lettuce, tomato, red onion & pickled veggie tartar sauce on brioche... 17.50

MUDHEN FAJITA

(2) smoked brisket, onions, green & red peppers, cheddar cheese & salsa verde on 6" flour tortillas... 18

DUE TO THE SIZE OF OUR MENU & THE VARIETY OF ITEMS PREPARED FRESH TO ORDER, FOOD WILL BE SERVED AS IT'S READY.

Items & prices are subject to change without notice. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BBQ PLATTERS

ALL BBQ PLATTERS SERVED WITH BAKED BEANS, COLESLAW & CORNBREAD
MADE WITH GLUTEN-FREE BBQ SAUCE

SMOKED RIBS

st. louis-style smoked ribs seasoned with bbq spice & homemade bbq sauce
half rack... 23 full rack... 34

SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce
1/2 lb... 24

SMOKED BRISKET

12-hour slow smoked brisket seasoned with bbq spice, homemade bbq sauce
1/4 lb... 26 1/2 lb... 37

SMOKED WINGS COMBINATION ONLY

(12) fresh bone-in chicken wings smoked & served with your choice of **classic buffalo butter, korean bbq, parmesan garlic** or **sriracha honey** with mixed celery & carrots and bleu cheese dressing... market price

TWO'S A FEAST

SERVES 2 COMBINATION ONLY
1/4 lb smoked brisket, 1/4 lb bbq pulled pork, full rack of ribs & two hot dogs on potato buns topped with our secret sauce & onions... 65

ENTREES

SERVED COMPLETED

KOREAN SALMON

8oz grilled or blackened salmon, grilled shrimp & rice noodles served with ginger orange sauce, kimchi slaw & scallions... 32

FISH & CHIPS

12oz citrus, herb dusted, flash fried & beer battered cod served with tartar sauce, coleslaw & your choice of hen chips, seasoned fries or onion rings... 24

MUDHEN PASTA

shrimp, mussels, & chopped clams in homemade marinara with scallions & parmesan cheese served over linguini... 36

LILIANA'S U-PEEL SHRIMP (GF)

(12) u-peel it shrimp, pilsner beer, old bay, cajun butter & lemon served with sweet butter corn, baked beans & cornbread... 28.50

RED SNAPPER (GF)

8oz red snapper fillet, green peas, carrots, cilantro, ginger & coconut curry served with jasmine white rice... 34

MUDHEN KEBAB COMBINATION ONLY

sesame ginger brisket, general tso shrimp & chicken with grilled pineapple, shiitake mushrooms, red onions, red & green peppers served with potato salad... 28.50

PRIME CUTS

ALL PRIME CUTS ABOVE SERVED WITH CHOICE OF TWO SIDES: COLESLAW • GREEN BEANS
RED BLISS POTATOES • FRENCH FRIES • POTATO SALAD • BAKED BEANS • CORNBREAD • SWEET BUTTER CORN
UPGRADE SIDES +4: BABY BROCCOLINI

T-BONE STEAK (GF) NEW!

14oz tender cut topped with cowboy butter... market price

RIBEYE STEAK (GF)

14oz angus prime ribeye steak topped with garlic rosemary herb butter... market price
+ crab meat... 11 + grilled shrimp... 8

BEEF SHORT RIBS

smoked & marinated beef short ribs with homemade bbq sauce... market price

CIDER GLAZED PORK CHOP NEW!

juicy, grilled pork chop topped with a warm apple cinnamon sauce... 36

SIDES

HEN HOUSE SIDE SALAD (V)

spring mix, romaine, cucumbers, carrots, red onions & cherry tomatoes served with side of balsamic vinaigrette dressing... 6.50

CAESAR SIDE SALAD (V)

romaine, cherry tomatoes & shaved parmesan tossed in a Caesar dressing... 7.50

COLESLAW (V) (GF)

green & purple cabbage, shredded carrots, pickled onions, kale & creamy mayo dressing... 5.50

BAKED BEANS (GF)

beans baked in brown sugar, molasses, bacon, smoked brisket & pulled pork... 5

BABY BROCCOLINI (V)

sautéed sweet & tender broccolini with garlic, butter, crushed red pepper & parmesan cheese... 10.50

CORNBREAD (V)

northern-style cornbread served with honey butter... 4.50

HEN CHIPS (V) (GF)

thinly sliced potatoes, flash fried & hen seasoned... 5

RED BLISS POTATOES (V) (GF)

roasted red skin potatoes seasoned with rosemary, butter & garlic... 6.50

POTATO SALAD (V) (GF)

chopped red skin potatoes, eggs, celery, sour cream, red onions & mayo... 6.50

MAC & CHEESE

CLASSIC (V)

béchamel cheese sauce & buttered breadcrumbs... 16

CRAB

jumbo lump crab meat with béchamel cheese sauce & buttered breadcrumbs... 27

BACON & JALAPEÑO

bacon crumbles, chopped jalapeño with béchamel cheese sauce & buttered breadcrumbs... 19

BBQ MEAT LOVER

pulled pork, bbq pulled chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs... 24

TOP it OFF

GRILLED OR BLACKENED SHRIMP...8
GRILLED OR BLACKENED CHICKEN...6



OUR STORY



Located in the heart of New Jersey's most southern barrier island, MudHen Brewing Company is Wildwood's first craft beer destination. This refurbished motorcycle dealership, turned brewpub, which opened in April of 2018, now houses a 15-barrel brewhouse with 300 barrels of fermentation space.

Local Brewmaster, Tony Cunha, utilizes a decade's worth of professional experience to create a variety of craft beer styles that appeal to a wide range of palates.

A foundation of five core brands provides craft beer enthusiasts with consistently delicious liquid that showcases an obvious passion for excellence. Complimenting these proven staples are seasonal & annual offerings that span the ever-evolving American brewing landscape using only the highest quality ingredients available.

MudHen Brewing Company brings southern-inspired BBQ with a hint of local flare to the heart of Wildwood, New Jersey. We start with top quality meats and hand-rub them with fresh spices, sometimes featuring our Pilsner beer glaze, & slow-cook them to perfection. We serve amazing BBQ & other unique dishes to friends, families & fellow food lovers.

MudHen Brewing Company is excited to bring its renowned craft beer and food experience from the entertaining shores of Wildwood, New Jersey, directly to your glass & plates. We hope you take the opportunity to try our locally crafted products & enjoy imbibing as much as we enjoy brewing!

Cheers!

(V) - VEGETARIAN • (GF) - GLUTEN FREE • RED ITEMS ARE TOP SELLERS!

CATERING & WEDDINGS

Our team is more than happy to host a one-of-a-kind feast on-site or off-premises that you & your guests will surely love!

For events and catering inquiries please contact:
catering@mudhenbrew.com or call 609-522-0159 ext. 120
to check our available dates, pricing, packaging & more!

ORDER
ONLINE
PICK UP OR
DELIVERY



CHECK OUT
UPCOMING EVENTS!

127 WEST RIO GRANDE AVE.
WILDWOOD, NJ 08260

609.846.7918

MUDHENBREW

MUD
CLUB



JOIN NOW!

TAKE-OUT & DELIVERY

CALL AHEAD TO 609.846.7918 FOR TAKEOUT OR DELIVERY OF FOOD & BEER. PLACE YOUR ORDER ONLINE BY SCANNING THE QR CODE. STAY UP TO DATE WITH OUR LUNCH SPECIALS BY VISITING **MUDHENBREW.COM**

DUE TO THE SIZE OF OUR MENU & THE VARIETY OF ITEMS PREPARED FRESH TO ORDER, FOOD WILL BE SERVED AS IT'S READY.
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Owen's Pub

609-729-7290 | 119 EAST 17TH AVENUE, NORTH WILDWOOD

CHEESE STEAKS

CHOICE OF BEEF OR CHICKEN | PERFECTLY CHOPPED

SERVED WITH CHIPS & PICKLE - ADD FRIES \$3 | SWEET POTATO FRIES \$4 | ONION RINGS \$4

BLT CHEESE STEAK 11.99

AMERICAN CHEESE | BACON | LETTUCE | TOMATO & MAYO

BUFFALO CHEESE STEAK 10.99

BLEU CHEESE | HOT SAUCE & SHREDDED LETTUCE

GARLIC CHEESE STEAK 10.99

AMERICAN CHEESE SERVED ON GARLIC ROLL

PIZZA STEAK 10.99

PROVOLONE CHEESE & MARINARA

HOAGIE CHEESE STEAK 11.99

AMERICAN CHEESE | LETTUCE | TOMATO
ONION | MAYO & OREGANO

OWEN'S CHEESE STEAK 10.99

AMERICAN CHEESE | SAUTÉED ONIONS
MUSHROOMS & GREEN PEPPERS

ITALIAN CHEESE STEAK 11.99

PROVOLONE CHEESE | SPINACH | GARLIC
ROASTED RED PEPPERS | MARINARA &
ITALIAN SEASONINGS

CHEESE STEAK 9.99

AMERICAN CHEESE

GLUTEN FREE WRAPS AVAILABLE

BURGERS & CHICKEN SANDWICHES

6 OZ BEEF PATTY

BREADED OR GRILLED CHICKEN

SERVED WITH CHIPS & PICKLE - ADD FRIES \$3 | SWEET POTATO FRIES \$4 | ONION RINGS \$4

CLASSIC 9.99

AMERICAN CHEESE | LETTUCE | TOMATO,
RAW ONION & MAYO

BLT 10.99

AMERICAN CHEESE | BACON | LETTUCE | TOMATO
& MAYO

BLACKENED 9.99

CAJUN SEASONED | JACK CHEESE |
LETTUCE & TOMATO

ITALIAN 11.99

PROVOLONE | ROASTED RED PEPPERS | SPINACH,
ITALIAN SEASONING & MARINARA

CAPRESE 11.99

FRESH MOZZI | TOMATO | BASIL & BALSAMIC GLAZE

OWEN'S 10.99

AMERICAN CHEESE | SAUTÉED ONIONS | MUSHROOMS
& GREEN PEPPERS

PIZZA | PARMESEAN 9.99

PROVOLONE CHEESE & MARINARA

CORDON BLEU 12.99

HAM | SWISS CHEESE | BACON & HONEY MUSTARD

BLACK BLEU & BACON 12.99

CAJUN SEASONED TOPPED WITH CRUMBLLED BLEU
CHEESE | BACON | LETTUCE & TOMATO

BUFFALO 10.99

HOT SAUCE | BLEU CHEESE DRESSING & SHREDDED
ICEBERG

GLUTEN FREE WRAPS AVAILABLE

FRIES

PLAIN 5.99

CHEESE 6.99 | GRAVY 6.99

CHEESE SAUCE | BROWN GRAVY

CAJUN 6.99 | OLD BAY 6.99

CAJUN SEASONING | OLD BAY SEASONING

LOADED 8.99

CHEESE SAUCE, BACON CRUMBLES | SCALLIONS | SIDE RANCH

SWEET POTATO 6.99

APPETIZERS

SCALLOPS & BACON(4) 11.99

CREOLE MUSTARD SAUCE

DYNAMITE SHRIMP 9.99

CRISPY SHRIMP | CREAMY SPICY SAUCE

FRIED JUMBO SHRIMP(4) 8.99

COCKTAIL SAUCE

POPCORN SHRIMP 8.99

COCKTAIL OR TARTAR SAUCE

MINI CRAB CAKES(3) 11.99

SUPER LUMP CRAB | CREOLE MUSTARD SAUCE

STEAMERS 11.99

LITTLE NECKS | WHITE WINE GARLIC SAUCE
& GARLIC BREAD

CAPRESE STACK 8.99

FRESH MOZZI | TOMATO | BASIL | BALSAMIC
ADD | CRAB \$5

FRIED PICKLES 7.99

RANCH OR CREOLE MUSTARD SAUCE

MOZZARELLA STICKS(5) 7.99

MARINARA

NACHOS 9.99

HOME MADE TORTILLA CHIPS
MELTED CHEESE SAUCE | PICO DE GALLO
SOUR CREAM OR SALSA SIDE
ADD | PULLED PORK \$4 | CHICKEN \$5
CHEESE STEAK \$4

WINGS(8) 10.99

HOT | BBQ | GARLIC PARM
OLD BAY & BUTTER | HONEY HOT
TERIYAKI OR THAI CHILI
WITH BLEU CHEESE & CELERY

CHICKEN FINGERS(5) 8.99

BBQ OR HONEY MUSTARD

CHEESE STEAK EGGROLLS 8.99

CREAMY HORSE RADISH MAYO SAUCE

EGGROLL OF THE DAY 8.99

ASK YOUR SERVER WHAT TODAY'S IS

IRISH NACHOS 9.99

POTATO WEDGES | MELTED CHEESE
BACON & SCALLIONS | SOUR CREAM

ONION RINGS 6.99

SOFT PRETZEL 5.99

HONEY MUSTARD & MELTED CHEESE SAUCE

PICK & PEEL SHRIMP (8) 8.99

COCKTAIL SAUCE

SOUPS

CRAB BISQUE

CUP 5 BOWL 7

FRENCH ONION 6.99

ASK YOUR SERVER ABOUT
OUR SOUP OF THE DAY

CASH ONLY - ATM ON PREMISES - NO FREE REFILLS - 20% GRATUITY ON PARTIES OF 6 OR MORE

SANDWICHES WITH CHIPS & PICKLE

ADD FRIES \$3 | SWEET POTATO FRIES \$4 | ONION RINGS \$4

FRENCH DIP 11.99

MELTED PROVOLONE | AU JUS | LONG ROLL

CORNERED BEEF SPECIAL 9.99

SWISS CHEESE | COLE SLAW | 1000 ISLAND | RYE

GRILLED REUBEN 9.99

CORNERED BEEF | SAUERKRAUT | 1000 ISLAND
SWISS | GRILLED RYE

BBQ PULLED PORK SANDWICH 9.99

OVER COLESLAW | DRIZZLED WITH BBQ SAUCE | BRIOCHE BUN

CLUB SANDWICH 12.99

TURKEY | ROAST BEEF | TUNA | HAM | CHEESE BURGER
LETTUCE | TOMATO | BACON | MAYO | CHOICE OF TOASTED WHITE,
WHEAT OR RYE

JUNIOR CLUB SANDWICH 10.99

CHOICE OF TURKEY | HAM | TUNA SALAD
LETTUCE | TOMATO | BACON | MAYO | CHOICE OF WHITE,
WHEAT OR RYE

CRAB CAKE 13.99

HOMEMADE FRESH SUPERLUMP | LETTUCE | TOMATO
CREOLE MUSTARD SAUCE SIDE | BRIOCHE BUN

FRIED FLOUNDER SANDWICH 12.99

LETTUCE | TOMATO | TARTAR SAUCE SIDE | CIABATTA

TUNA MELT 9.99

MELTED AMERICAN CHEESE | TOMATO | GRILLED RYE

B.L.T. 7.99

BACON | LETTUCE | TOMATO | MAYO
CHOICE OF TOASTED WHITE, WHEAT OR RYE

GRILLED CHEESE 5.99

CHOICE OF WHITE, WHEAT OR RYE

ADD BACON 7.99

GLUTEN FREE WRAPS AVAILABLE

KIDS MENU

CHICKEN FINGERS 7.99

FRIES OR APPLESAUCE

GRILLED CHEESE 7.99

FRIES OR APPLESAUCE

FLATBREAD PIZZA 7.99

MARINARA & SHREDDED MOZZ

SPAGHETTI 6.99

MARINARA OR BUTTER

SALADS

ADD GRILLED OR CRISPY CHICKEN \$5 | SHRIMP \$6

ADD CRAB CAKE \$8 | SALMON \$10 | STEAK \$12

BEET 9.99

SPRING MIX & ROMAINE | BEETS | CANDIED WALNUTS
RED ONION | CRAN-RAISINS | GOAT CHEESE

APPLE CRAN- NUT 9.99

SPRING MIX & ROMAINE | GRANNY SMITH APPLE SLICES
CRAN RAISINS | CRUMBLLED BLEU CHEESE & SLICED ALMONDS

BLT 9.99

SPRING MIX & ROMAINE | BACON | RED ONION & TOMATO

GREEK 9.99

SPRING MIX & ROMAINE | ROASTED RED PEPPERS
BLACK OLIVES | FETA CHEESE | TOMATO & ONIONS

CAESAR 9.99

CRISP ROMAINE | PECORINO ROMANO CHEESE
CREAMY CAESAR DRESSING | GARLIC CROUTONS

BUFFALO 9.99

CRISP ROMAINE | CRUMBLLED BLEU CHEESE
TOMATO | BLEU CHEESE DRESSING

DRESSINGS

RANCH | BLEU CHEESE | CAESAR | HONEY MUSTARD
BALSAMIC VINAIGRETTE | RASPBERRY VINAIGRETTE
THOUSAND ISLAND | CREAMY GARLIC PARMESAN
OR OIL & VINEGAR

FLATBREADS

PLAIN 7.99

MARINARA & SHREDDED MOZZ

PEPPERONI 8.99

THINLY SLICED PEPPERONI

PROSCIUTTO FLAT 9.99

MOZZI ARUGULA | BALSAMIC

MARGHERITA FLAT 9.99

MARINARA | FRESH MOZZI | TOMATO | BASIL

CASH ONLY - ATM ON PREMISES - NO FREE REFILLS

DINNER ENTREES

SERVED WITH SALAD & YOUR CHOICE OF TWO:
POTATO DUJOUR | VEGETABLE DUJOUR | FRIES | COLESLAW | APPLESAUCE

SHRIMP SCAMPI 17.99

SEARED IN A GARLIC, LEMON BUTTER SAUCE OVER PASTA | COMPLETE

FRIED JUMBO SHRIMP (5) 17.99

PANKO BREADED & FRIED | COCKTAIL OR TARTAR SAUCE

CRAB CAKES (2) 19.99

HOMEMADE WITH FRESH SUPER LUMP CRAB MEAT & PANKO BREADED | COCKTAIL, TARTAR OR CREOLE MUSTARD SAUCE

FRIED FLOUNDER 17.99

PANKO BREADED & FRIED | COCKTAIL OR TARTAR SAUCE

BOURBON GLAZED SALMON (6 OZ) 18.99

SWEET BOURBON GLAZE SALMON | TUXEDO SESAME SEEDS

FISH & CHIPS 16.99

COD | HOMEMADE COLESLAW | POTATO WEDGES

CHICKEN PARMESAN 17.99

PANKO BREADED & FRIED | PROVOLONE CHEESE & MARINARA OVER PASTA | COMPLETE

MONTREAL ENCRUSTED SIRLOIN STEAK (7 OZ) 19.99

ROLLED IN KOSHER SALT, BLACK PEPPER, GARLIC & CRUSHED RED PEPPERS

BLACK & BLEU BACON SIRLOIN STEAK (7 OZ) 20.99

CAJUN SEASONED & TOPPED WITH CRUMBLED BLEU CHEESE & BACON



DAILY SPECIALS

MONDAY

CHEESE STEAKS 3.99

TUESDAY

CHICKEN PARM 7.99 EGGPLANT PARM 7.99

WEDNESDAY

WINGS \$6 (ALL DAY)

CHICKEN POT PIE 11.99 MEATLOAF DINNER 11.99

THURSDAY

CHEESE BURGER 4.99

PRIME RIB SANDWICH WITH FRIES & COLESLAW 9.99

FRIDAY

PRIME RIB DINNER 19.99

POTATO, VEGETABLE & SALAD

SUNDAY

TURKEY DINNER 11.99

TURKEY | POTATO | STUFFING | VEGETABLE & CRANBERRY SAUCE

EAT IN ONLY WITH PURCHASE OF BEVERAGE

CASH ONLY - ATM ON PREMISES - NO FREE REFILLS - 20% GRATUITY ON PARTIES OF 6 OR MORE

POPPI'S

brick oven pizza & kitchen

SMALL PLATES

zuppe Ask about our chef's selection of the day.
Cup... 7 Bowl... 9

nonna's meatballs (2) Giulio Adriani's Grandma's secret recipe, homemade marinara & parmesan cheese... 12

sausage & broccoli rabe Hot or sweet italian sausage sautéed with garlic, parmesan cheese & extra virgin olive oil... 18

polpo affogato Charred octopus served over sautéed spinach, tomatoes & white beans drizzled with red wine reduction... 20

bruschetta (3) Cherry tomatoes & chopped garlic drizzled with balsamic glaze & parmesan cheese served over our toasted homemade bread ... 12 + *crabmeat... 9*

fritto di calamari Fried squid tossed with parsley & parmesan cheese served with lemon aioli & homemade marinara... 20

roasted burrata Roasted tomatoes, basil, garlic chips & crostinis... 18

crispy rice balls (3) Homemade arborio rice, smoked mozzarella, marinara & panko breadcrumbs, fried & served with lemon aioli & homemade marinara... 15

zucchini fritte Breaded panko slices, fried to perfection. With a side of homemade marinara & lemon aioli... 15

garlic bread French baguette with a garlic spread... 12

truffle fries Hand-cut idaho potatoes tossed in parmesan cheese, parsley & black truffle oil... 15

antipasto platter A sampling of italian cold cuts, imported cheeses, olives, roasted red peppers, stuffed hot pepperoncini with prosciutto & provolone, honey & ricotta cheese drizzled with a balsamic glaze & served with our homemade bread... 28

lasagna mozzarella bites Lasagna rolled in mozzarella & ricotta cheese, breaded & fried to perfection. Served with marinara sauce... 16

INSALATAS

+ chicken 6, + shrimp 8, + crabmeat 9, + salmon 10

classic caesar salad Romaine, parmesan cheese & homemade croutons tossed in our homemade caesar dressing... 15

house salad Spring mix, cherry tomatoes, shredded carrots & mushrooms with a side of balsamic vinaigrette... 13

trish's chopped salad Iceberg lettuce, radicchio, salami, provolone cheese, pepperoncini, cherry tomatoes, chickpeas & red onions tossed in an oregano lemon vinaigrette... 20

amalfi salad Spring mix, radicchio, gorgonzola cheese, sweet pears, candied walnuts & balsamic glaze drizzled with honey... 18

12" PIZZA NAPOLETANA

GF ask for our gluten free crust

fig

Prosciutto di parma, homemade mozzarella, gorgonzola, parmesan cheese, figs, sautéed onions, chopped garlic, oregano & extra virgin olive oil... 20

margherita

Homemade tomato sauce, homemade mozzarella, parmesan cheese, chopped garlic & fresh basil... 18

four cheese

Homemade tomato sauce, homemade mozzarella, parmesan, gorgonzola, chopped garlic & smoked mozzarella cheese... 18

calabrese

Homemade tomato sauce, crumbled sausage, homemade mozzarella, parmesan cheese, mushrooms, onions, chopped garlic, oregano & bell peppers... 20

vegetale

Homemade mozzarella, parmesan cheese, onions, bell peppers, mushrooms, eggplant, chopped garlic, oregano & extra virgin olive oil... 18

buffalo

Grilled chicken, homemade mozzarella, parmesan cheese, buffalo sauce & celery with a drizzle of bleu cheese... 20

diavolo

Homemade tomato sauce, hot soppressata, homemade mozzarella, chopped garlic, oregano & parmesan cheese... 20

truffle pie

Parmesan cheese, burrata, chopped garlic, extra virgin olive oil, black truffle oil & topped with arugula... 20

SANDWICHES

served with fries

sub: truffle fries +2, house salad +2, classic caesar salad +3

chicken parmesan sandwich Breaded chicken cutlet, homemade marinara & homemade mozzarella cheese on a seeded baguette... 18

chicken pesto panini Grilled chicken breast, breaded eggplant, imported provolone cheese, mayo & homemade pesto in a homemade panini... 18

eggplant panini Breaded eggplant, sliced tomatoes, mozzarella cheese, arugula & balsamic glaze in a homemade panini... 18

meatball italiano Homemade meatballs, homemade marinara, ricotta & smoked mozzarella cheese on a seeded baguette... 18

chicken italiano Chicken cutlet with sautéed broccoli rabe with roasted red peppers & sharp provolone on a seeded baguette... 18

roast pork italiano Herb-braised pork, sharp provolone cheese, broccoli rabe, roasted spicy long hot peppers & garlic on a seeded baguette... 18

edgar's italiano Breaded chicken cutlet, provolone cheese, bruschetta, & pesto on toasted sourdough... 18

POPPI'S

brick oven pizza & kitchen

SERVED STARTING AT 4PM

ENTRÉES

served with homemade bread & garlic infused oil
add house salad +4, caesar salad +6

eggplant rollatini

Eggplant with a spinach & ricotta cheese stuffing topped with homemade marinara & mozzarella cheese... 30

+ penne pasta... 4

stuffed chicken

Chicken stuffed with roasted red peppers, mozzarella cheese & spinach with spaghetti in a roasted red pepper pesto sauce... 28

manicotti

With a savory sausage, spinach & ricotta filling, & topped with marinara sauce & mozzarella cheese... 28

veal chop marsala

14oz seared veal chop, mashed potatoes & asparagus covered in a marsala sauce... MP

braciola

Flank steak stuffed with a savory filling over our homemade marinara sauce... 30

short rib ragu

Red wine braised short ribs over pappardelle with a rich au jus... 34

new york strip

12oz new york strip served with mashed potatoes, green beans, a rosemary butter sauce & topped with crispy shallots... MP

FROM THE SEA

branzino

Served with mashed potatoes, artichokes, spinach & sun-dried tomatoes in a white wine sauce... 38

pan-seared salmon

Seared salmon over penne pasta topped with a creamy sun-dried tomato sauce... 35

seared scallops

Pancetta risotto, grilled asparagus & roasted red pepper purée... MP

shrimp & crab fra diavolo

Spicy marinara over linguine... 36



scan the code to place an online order

Take-Out & Delivery

Call ahead to 609-600-3964 for takeout or delivery. Place your order online by scanning the QR code. Stay up to date with our \$9.95 LUNCH SPECIALS and our rotating dinner specials by visiting poppisbrickoven.com

POPPI'S CLASSICS

served with homemade bread & garlic infused oil
add house salad +4, caesar salad +6

cheese tortellini

Cheese tortellini with grilled zucchini, red onions, yellow squash, bell peppers, garlic & finished in a white wine sauce, sprinkled with a parmesan cheese... 26

three mushroom pasta

Shiitake, cremini & portobello mushrooms, sautéed with a garlic butter & marsala wine sauce, topped with parmesan cheese served over pappardelle pasta... 26

gnocchi alla sorrentina

Homemade ricotta gnocchi, basil & smoked mozzarella cheese with homemade marinara... 26

chicken parmesan

Breaded chicken cutlet topped with mozzarella, parmesan cheese & homemade marinara served over your choice of pasta... 28

clams & linguine

Little neck clams & chopped clams in homemade marinara or scampi sauce over linguine... 32

penne alla delizia

Shrimp, scallops, spinach, parmesan cheese & sun-dried tomatoes in a blush sauce over penne pasta... 38

A LA CARTE

side of risotto

Creamy arborio rice with parmesan cheese... 8

+ mushroom... 2

+ pancetta... 2

grilled asparagus

Fresh asparagus, garlic & olive oil... 8

grilled mixed vegetables

Grilled zucchini, red onions, yellow squash & bell peppers... 8

sautéed spinach

Fresh spinach sautéed with garlic & olive oil... 7

herb roasted potatoes

herbs, butter & garlic... 8

mashed potatoes

Yukon gold potatoes mashed with heavy & butter... 8

sautéed broccoli rabe

Garlic, parmesan cheese & extra virgin olive oil... 10

long hots

Roasted long hot peppers, garlic & olive oil... 6

Catering & Events

Our team is more than happy to host a one-of-a-kind feast on-site or off-premises that you & your guests will surely love!

For special events & catering inquiries please contact: events@sciarrarestaurants.com or call 609-522-0159 x 120 to check our available dates, pricing, packaging & more!



4709 New Jersey Ave
Wildwood, NJ 08260



609-600-3964



poppisbrickoven.com

STARTERS & SHARING

Market Plate

charred long hots, roasted peppers, plum tomatoes, fresh mozzarella, olive oil, baguette

Pretzel Bites

new yorker american cheese sauce, horseradish mustard

Seafood Bruschetta

crab, shrimp, tomatoes, red onion, basil, garlic

Charred Brussels Sprouts ^{GF}

smoked sea salt, dried cranberry, balsamic reduction

Buffalo Cauliflower

beer battered florets, buffalo sauce, blue cheese crumbles

Hummus Duo

traditional chickpea hummus, roasted red pepper hummus, grape tomatoes, roasted red peppers, carrot sticks

Burrata

fresh mozzarella, tomato bruschetta, crostini, balsamic reduction, baby greens

Fried Mozzarella

breaded half-moon mozzarella, marinara

Stuffed Long Hots ^{GF}

prosciutto, provolone, gorgonzola, baby greens

Buffalo Shrimp ^{GF}

buffalo sauce, crumbled blue cheese

Wings ^{GF}

buffalo, sweet chili bacon, cajun spice, garlic parmesan, honey sriracha, blue cheese dip

Chicken Tenders

honey mustard or bbq sauce, fries

Trenton Fries

taylor pork roll, sliced cherry peppers, new yorker american cheese sauce, roasted chili aioli

Cheese Fries

new yorker american cheese sauce

Beef Nachos

chopped brisket, jalapenos, tomatoes, new yorker american cheese sauce, roasted chili aioli, tortilla chips

Cheesesteak Egg Rolls

shaved sirloin, fried onions, pepper jack cheese, sriracha ketchup

Fried Calamari

hot cherry peppers, lemon garlic aioli or thai chili

Garlic Mussels

white or red, toasted baguette
add spaghetti \$4

Spicy Tuna Wonton

yum yum sauce, seaweed salad, toasted sesame seeds, crispy won ton

Deviled Eggs ^{GF}

traditional dijon filling, bacon

Chicken Potstickers

fried dumplings, ginger chicken, honey soy

**NOTES \$8 APP
HAPPY HOUR
SELECTIONS**



**GF NOTATES GLUTEN FRIENDLY
DISH AVAILABLE**



THE INLET NORTH WILDWOOD

SOUPS AND SALADS

chicken breast \$6 • salmon \$8 • shrimp \$8 • crab cake \$12 • fillet \$8

Daily Soup

Baked French Onion

garlic baguette and gruyere cheese

Inlet House Salad ^{GF}

mixed greens, cucumbers, cherry tomatoes, red onion, house vinaigrette

Caesar Salad

romaine, Caesar dressing, crutons

Apple and Candied Walnut

chopped romaine, mixed greens, candied walnuts, shaved apples, blue cheese, red onion, apple cider vinaigrette

Steak Salad ^{GF}

fillet mignon, mixed greens, red onions, tomatoes, roasted red peppers, feta cheese, peppadew pepper's, house vinaigrette

BURGERS AND SANDWICHES

All sandwiches come with fries or salad.

udi's gluten free round rolls are available upon request.

Fried Cod

breaded cod, shredded lettuce, tartar sauce, pickles, brioche bun

Jerk Mahi

blackened mahi, pineapple slaw, pickled red onions, brioche bun

Crab Cake ^{GF}

tartar sauce, shredded lettuce, brioche bun

Cheesesteak

shaved sirloin, new yorker american cheese, liscio's long roll

Fried Chicken

shredded lettuce, garlic aioli, sriracha honey, pickles, brioche bun

Turkey Club

roasted turkey, lettuce, tomato, bacon, mayo, choice of white, wheat or rye

Grilled Chicken

charred long hots & roasted peppers, provolone cheese, garlic aioli

Brisket Melt

cheddar cheese, horseradish cream, peppadew peppers, brioche bun

Stacked Burger*

two angus patties, lettuce, pickles, house aioli, american cheese, brioche bun

*available as beyond burger
add on bacon, pork roll or sunny egg
for \$1.50 each

Filet BLT

filet mignon medallions, provolone cheese, bacon, lettuce, tomato, mayo, brioche bun

The Inlet

shaved sirloin, new yorker american, shrimp scampi, liscio's seeded roll

MAINS

Ginger Glazed Salmon ^{GF}

pan seared salmon, vegetable stir fry, rice

Garlic Lemon Mahi ^{GF}

pan seared mahi, roasted vegetables, rice pilaf

Broiled Crab Cake ^{GF} FULL

asparagus, charred lemon HALF
aioli

Steak & Potato

pan seared filet medallions, rosemary roasted potatoes, asparagus, steak sauce

Pierogi & Kielbasa Skillet

potato and cheese pierogies, riekers smoked kielbasa

Mahi Mahi Tacos

seared mahi, pineapple slaw, pickled red onions, flour tortillas

Brisket Mac & Cheese

colby cheddar, smoked brisket

Spaghetti And Clams

little neck clams, white or red sauce, garlic bread

Classic Chicken Parm

pan fried chicken breast, mozzarella cheese, spaghetti, red sauce

Chicken Bruschetta ^{GF}

pan seared chicken breast, prosciutto, plum tomatoes, fresh mozzarella, basil, garlic

SIDES

Mac & Cheese

Asparagus

Rice Pilaf

Garlic Bread

Fries

HAPPY HOUR

2 p.m. - 5 p.m.
7 Days a Week

Select Apps
Domestic Beers
Imports and Craft Beer
White Claws
Twisted Teas
American Lemonade
Three Olives Flavors
House Wines

*Happy Hour not applicable
on special event days.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illnesses.
3% transaction fee added to all credit card transactions. A 20% gratuity will be added to parties of 8 or more.

Soups & Salads

FRENCH ONION 9

crostini, topped with provolone

SOUP DU JOUR 9

CLASSIC CAESAR SALAD 13

romaine, parmesan, croutons, house-made caesar dressing

add: chicken 5, shrimp 9

BURRATA SALAD 17

fresh burrata, arugula, prosciutto, cherry tomatoes, granny smith apple, candied walnuts, lemon vinaigrette dressing, fig glaze

Starters

STEAMERS 18

middleneck clams, choice of marinara (red) or scampi sauce (white), served with toasted baguette

add: pasta 5

CRAB CAKE 15

maryland style crab cake (1), served with remoulade sauce

MUSSELS 18

mussels, choice of marinara (red) or scampi sauce (white), served with toasted baguette

add: pasta 5

FRIED CALAMARI 18

calamari, lightly fried with cherry peppers, served with roasted red pepper aioli

SHRIMP COCKTAIL 13

shrimp (5), served with lemon and cocktail sauce

FRIED SHRIMP 15

shrimp (6), lightly fried with sliced lemons, served with cocktail sauce

CHICKEN TENDERS 13

panko breaded tenders (5), served with house-made honey mustard

FRIED MOZZARELLA 11

fresh mozzarella, marinara, basil, parmesan

WINGS 16

served with celery and our house-made blue cheese dressing

flavors: honey habanero, sweet chili, hot, mild, bbq, old bay, chicken parm, garlic parm

CRISPY BRUSSEL SPROUTS 13

dried cranberries, citrus honey, crumbled feta, balsamic glaze

BAKED BUFFALO CHICKEN DIP 13

shredded roasted chicken, buffalo sauce, sour cream, mozzarella cheese, house-made buttermilk ranch dressing, topped with crumbled blue cheese and scallions, served with crostini

BAVARIAN SOFT PRETZELS 12

everything spice, served with long hot whiz

Smash Burgers

served on a seeded bun with fries and a pickle (excluding the single smash)

THE "O" DOUBLE 17

two single smash burgers, yellow american, pickles, raw onions, ketchup, mustard

add: bacon 3

THE ROOK 17

double smash burger, white american, lettuce, tomatoes, bacon, shoestring onion rings, long hot mayo

THE RHINO 17

double smash burger, yellow american, lettuce, tomatoes, pickles, house-made thousand island dressing

LIAM ROYAL 17

double smash burger, white american, layered with fries

THE SINGLE SMASH 7

single smash burger, yellow american

add: pickles, tomatoes, lettuce, raw onions, fried onions, cherry peppers .25 ea
long hots 1, bacon 1.50, fries 3

Lunch Special

served daily from 12pm-3pm

THE SINGLE SMASH 9

single smash burger, yellow american, served with fries

Sandwiches

BLACKENED CHICKEN SANDWICH 15

blackened chicken breast, lettuce, tomatoes, shaved red onion, roasted red pepper mayo, served on a brioche bun with fries

CRAB CAKE SANDWICH 18

maryland style crab cake, lettuce, tomato, remoulade, served on a seeded bun with fries

Steaks

served on seeded long roll with a pickle

add: fries 3

CHEESESTEAK 17

shaved ribeye, cooper sharp, with or without fried onions

CHICKEN CHEESESTEAK 17

shaved chicken breast, cooper sharp, with or without fried onions

WHIZ WIT 18

choice of shaved ribeye or chicken breast, long hot whiz, fried onions

vegetarian options

contains nuts

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

Cutlets

served on seeded long roll with a pickle
add: fries 3

HONEY HAB 17

breaded chicken cutlet tossed in honey habanero sauce, shredded mozzarella, pickles

THE UMBRIA 17

breaded chicken cutlet, shredded mozzarella, marinara, basil, parmesan, red pepper flakes

sub: eggplant

THE BEAR 18

breaded chicken cutlet, fresh mozzarella, prosciutto, house-made pesto, arugula, roasted red peppers, basil, parmesan, balsamic reduction

DAISY 15

fresh mozzarella, house-made pesto, bruschetta, basil, parmesan, balsamic reduction

add: cutlet 4

HAIL CAESAR 17

breaded chicken cutlet, arugula, tomatoes, house-made caesar dressing

add: bacon 3

THE TRAMCAR 18

breaded chicken cutlet, pepper jack cheese, short rib, bacon, lettuce, tomatoes, long hots, chipotle aioli

vegetarian options **contains nuts**

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Entreés

served daily at 4pm

CRAB CAKES 32

maryland style crab cakes (2), remoulade, served with chef's choice of potato and seasonal vegetables

SHRIMP SCAMPI 29

sautéed shrimp, lemon, butter, garlic, tomatoes, white wine sauce, served over linguine

SHORT RIB 35

short rib, demi glaze, pickled onions, served with creamy wild mushroom risotto

Sides

REGULAR FRIES 7

SWEET POTATO FRIES 9

TATER TOTS 9

served with chipotle aioli

ONION RINGS 10

served with house-made buttermilk ranch dressing

Kids Menu

ages 10 & under • includes drink

JR. SMASH BURGER 11

single smash burger, yellow american, served on a seeded bun with fries

HOT DOG 10

grilled, served on a bun with fries

CHICKEN TENDERS 11

panko breaded tenders (3), served with fries and house-made honey mustard

KIDS PASTA 10

cavatappi, served in marinara or butter

