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## To Start

JUMBO GULF SHRIMP 3.50 PER SHRIMP  
HOMESTYLE COCKTAIL SAUCE

JUMBO LUMP CRAB CAKE 10  
WITH MANGO SLAW & REMOULADE SAUCE

FRIED CALAMARI TEMPURA 10  
MARINARA SAUCE, LONG HOTS

GUACAMOLE & CHIPS 10  
HOMEMADE GARNISHED WITH PICO DE GALLO & TORTILLA CHIPS

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## Soup and Salad

HOMEMADE SOUP OF THE DAY  
CUP 3 BOWL 5

CROCK OF ONION SOUP 5  
CRUSTED WITH TWO CHEESES

CLASSIC CAESAR SALAD WITH SHAVED PARMESAN 7

MIXED FIELD GREENS 6  
TOMATOES, WALNUTS, CRANBERRIES,  
GORGONZOLA CHEESE, BALSAMIC DRESSING

CHICKEN 9      *Salad Add On's*  
BLACKENED SALMON 9      SHRIMP 12

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## Favorites

ALL ENTREES COME WITH A CHOICE OF MIXED FIELD OF GREENS SALAD, CAESAR SALAD OR SOUP OF THE DAY

9 OZ. FILET MIGNON 28

CHICKEN MILANESE 27  
BREADED CHICKEN BREAST TOPPED WITH MIXED FIELD OF  
GREENS, RED ONION, TOMATOES & FETA TOSSED IN OLIVE OIL

SHORE CLUB SEAFOOD PLATTER 32  
A JUMBO LUMP CRAB CAKE, GRILLED SHRIMP & SCALLOPS,  
CLAMS CASINO ACCOMPANIED BY RICE PILAF AND CITRUS BUTTER  
(ADD A LOBSTER TAIL \$10 ADDITIONAL)

PAN SEARED FILLET OF SALMON 29  
WITH A SESAME GINGER SAUCE OVER SAUTEED SPINACH

JUMBO LUMP CRAB CAKES 29  
WITH MANGO SLAW & REMOULADE SAUCE

PAN SEARED JUMBO SEA SCALLOPS 29  
OVER BROCCOLI RABE & BALSAMIC GLACE

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## Sides

5.00 EACH - SERVES AT LEAST 2

GRILLED ASPARAGUS      RICE PILAF      BAKED POTATO      FRENCH FRIES      SWEET POTATO FRIES

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## Lighter Fare

8 OZ. ANGUS BURGER 14  
WITH OR WITHOUT CHEESE, BACON, SAUTEED ONIONS  
& FRENCH FRIES OR SWEET POTATOES FRIES  
ADD AVOCADO \$1.50

SLICED FILET MIGNON SANDWICH 18  
WITH CARAMELIZED ONIONS & MUSHROOMS  
OVER GARLIC CROSTINI & HOMEMADE FRIES

SLIDERS TRIO 13  
CHOICE OF BEEF OR CRAB CAKE ON SPLIT PRETZEL ROLL

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## Shore Club Special

SERVED SATURDAY & SUNDAY

FILET MIGNON, RACK OF LAMB OR SALMON \$29.95  
CHOICE OF SOUP OR SALAD AND DESSERT

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## Wines by the Glass

STE. GENEVIEVE CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, CABERNET, MERLOT, PINOT NOIR, CHILE. 7.50

### WHITE WINE/SPARKLING

J. ROGET CHAMPAGNE "BRUT" 7.50  
LUNETTA PROSECCO BRUT, CAVIT, ITALY (187ML). 8  
LIVIO FELLUGA "ESPERTO" PINOT GRIGIO, VENETO, ITALY. 8  
YEALANDS SAUVIGNON BLANC, MARLBOROUGH, NZ. 9  
JACKSON ESTATE CHARDONNAY, SANTA MARIA VALLEY, CA. 9  
50 DEGREE RIESLING, GERMANY. 9  
CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE, PROVENCE FR. 10

### RED WINE

CLOS DU BOIS MERLOT, CALIFORNIA. 9  
PEDRONCELLI RED ZINFANDEL, CALIFORNIA 9  
BUENA VISTA, PINOT NOIR, CARNEROS, CALIFORNIA 12  
PORTILLO MALBEC, MENDOZA, ARGENTINA. 9  
FERRARI CARANO "SIENA", SONOMA, CA. 10  
LAMOLE CHIANTI, CLASSICO, TIALY 9  
VILLA PUCCINI "TOSCANA RED", TUSCANY, ITALY. 9

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## Wines by the Bottle

### WHITE WINE/SPARKLING

LUNETTA PROSECCO BRUT, CAVIT, ITALY (187ML). 30  
JACKSON ESTATE CHARDONNAY, SANTA MARIA VALLEY, CA. 35  
LIVIO FELLUGA "ESPERTO" PINOT GRIGIO, VENETO, ITALY. 32  
50 DEGREE RIESLING, GERMANY. 35  
YEALANDS SAUVIGNON BLANC, MARLBOROUGH, NZ. 35  
CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE, PROVENCE FR. 42

### RED WINE

PEDRONCELLI RED ZINFANDEL, CALIFORNIA 35  
CLOS DU BOIS MERLOT, CALIFORNIA. 35  
BUENA VISTA, PINOT NOIR, CALIFORNIA 46  
VILLA PUCCINI "TOSCANA RED", TUSCANY, ITALY. 34  
PORTILLO MALBEC, MENDOZA, ARGENTINA. 35  
LAMOLE CHIANTI, CLASSICO, ITALY 36

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## Upcoming Entertainment



### The Sounds of the Street

FRIDAY, FEBRUARY 9TH  
STARTING AT 7PM

FIVE MEMBERS SINGING DOO WOP  
SPECIAL VALENTINES WEEK MENU



### Gerard Esposito

SATURDAY, FEBRUARY 10TH  
STARTING AT 7PM

ONE MAN, ONE VOICE, ONE GREAT SHOW!  
SPECIAL VALENTINES WEEK MENU