

APPETIZERS

Drunken Clams GF \$18
Jalapeño, Chorizo, Tequila, Garlic Butter

Fried Calamari \$14
Hot Cherry Peppers, Zesty Marinara

Buffalo Cauliflower VG \$10
Blue Cheese Crumbles, Scallions

Brussels Sprouts GF \$11
Bourbon Maple, Bacon

Salmon Tartare RAW \$16
Salmon, Avocado, Black Sesame Seeds, Crispy Wontons

Pretzel Sticks \$11
Beer Cheese Dip

Tuna Sashimi Nachos RAW \$18
Spicy Mayo, Teriyaki Sauce, Pickled Red Onions,
Serrano Peppers, Scallions, Crispy Wontons

Edamame GF VG \$11
Garlic Parmesan

Bruschetta Trio \$15
Classic Tomato, Roasted Butternut Apple and Goat Cheese, Pear
and Prosciutto, all with Balsamic Drizzle

Pulled Pork Sliders \$16
Carolina BBQ, Slaw

SEAFOOD

Crab Stuffed Lobster Tails \$42
Two 4oz Lobster Tails, Crab Stuffing,
Creamy Lobster Reduction, Linguine

Pan Seared Halibut Filet \$38
Vegetable Cous Cous

Crispy Pan Seared Salmon \$32
Crispy Potatoes, Roasted Brussels, Honey Dijon

Crab Gnocchi \$36
Creamy Herbed Vermouth Sauce, Lump Crab Meat

Shrimp and Grits 🌿 \$30
U12 Shrimp, Chorizo, Tomato and Saffron Vegetable Broth

Seafood Ravioli \$28
Ravioli Stuffed With Shrimp, Scallops, Lobster and Mushroom
in a Citrus Cream Sauce

Linguine with Clams \$28
Little Neck Clams, Crushed Red Pepper, Chopped Baby Clams,
Garlic, White Wine

26 Fish N' Chips \$28
Cole Slaw, Creole Tartar Sauce, French Fries

ENTREES

Mushroom Ravioli VG \$24
Chopped Asparagus, Parmesan Cream Sauce

8oz. Grilled Filet Mignon GF \$42
Sauteed Green Beans, Garlic Mashed
Add a 4oz Lobster Tail \$12

14oz. Bistro Ribeye GF \$34
Crushed Yukon Potatoes, Glazed Carrots
Add a 4oz Lobster Tail \$12

Pork Chop GF 🌿 \$38
16 oz Bone In Pork Chop, Red Pepper Demi Glaze, Broccolini,
Mashed Potato

Bone in Short Rib GF \$38
Mashed Sweet Potato, Bourbon Glaze

Roasted Chicken Breast GF \$26
Airline Chicken Breast, Brown Butter Sage Sauce,
Butternut Squash Risotto

RAW BAR

Oysters on the Half Shell GF RAW MP
Market Selection

Clams on the Half Shell GF RAW \$2

Shrimp Cocktail GF \$18
Cocktail Sauce, Lemon

SOUPS AND SALADS

Caesar Salad VG \$12
Romaine Lettuce, Fried Cheese Croutons,
Parmesan Cheese

Navesink Salad GF \$14
Chopped Romaine, Shredded Iceberg, Carrots,
Cucumbers, Red Onions, Cherry Tomatoes, Kalamata
Olives, Pepperoncini, Red Wine Vinaigrette

Chopped Salad VG GF \$16
Granny Smith and Red Delicious Apples,
Candied Pecans, Dried Cranberries, Chopped Romaine,
Creamy Lemon Dill Dressing

Pear and Gorgonzola GF \$16
Mixed Greens, Arugula, Crispy Prosciutto Crumbles,
Candied Pecans, Champagne Vinaigrette

French Onion \$12
Swiss cheese, Provolone

Lobster Bisque \$16

Additions
Salmon \$10; Grilled Chicken \$6 Flat Iron Steak \$9
Grilled Shrimp \$6; Crispy Chicken \$6

HANDHELDS

Cold Lobster Roll \$29
Old Bay Aioli, Old Bay Potato Chips

Hot Lobster Roll \$29
Beurre Blanc Sauce, Old Bay Potato Chips

Fried Chicken and Waffles Sandwich \$22
Hot Honey, Pickles, Maple Syrup, French Fries

Bank Burger \$16
Brioche Bun, White American Cheese, Lettuce,
Tomato, Onion, Pickle, Special Sauce, French Fries

Margherita Flatbread VG \$14
Mozzarella Cheese, Marinara Sauce, Basil

Shrimp Caesar Flatbread \$16
Provolone Cheese, Grilled Shrimp, Caesar Dressing,
Romaine Lettuce

Fried Fish Tacos \$26
Panko Crusted Sea Bass, Pico De Gallo, Lettuce,
Guacamole, Spicy Mayo

SIDES

Brussels Sprouts GF \$8

French Fries VG \$6

Crushed Yukon Potatoes GF \$6

Onion Rings VG \$6

Broccolini GF \$6

Old Bay Potato Chips VG GF \$6

Garlic Mashed Potatoes GF VG \$6

Butternut Risotto \$10

Gluten Free GF

Vegetarian VG

Consumer Advisory: 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.

COCKTAILS

\$15 EACH

Spicy Margarita

Blanco Tequila, House Made Sour Mix, Spicy Agave

Bramble

Brockman's Berry Gin, Blackberries, Lemon, Simple

Kentucky Long Shot

Makers Mark Bourbon, Ginger Liqueur, Peach Brandy, Peychauds Bitters

Cider House Mule

Plantation Fiji Rum, Averna Amaro, Apple Cider, Lemon Juice, Ginger Beer

Espresso Martini

Vanilla Vodka, Coffee Liqueur, Espresso

Daisy Buchanan

Xicaru Reposado Mezcal, St. George Spiced Pear Liqueur, Lemon Juice, Chocolate Bitters

Amber Energy

Bluecoat Barrel-Finished Gin, Starlino Arancione, Cinnamon Simple Syrup, Lime Juice, Angostura Lemon Lime Bitter Soda

Golden Age

Gray Whale Gin, Starlino Arancione, Lemon, Simple

Diamantaire

Ketel One Botanicals Grapefruit and Rose, Strawberries, Agave, Sparkling Wine

Back-2-School

Skrewball Peanut Butter Whiskey, Lairds Straight-86 Applejack, Honey Syrup, Celery Bitters

Baked Apple Cider

Evan Williams Single Vintage Bourbon, Averna Amaro, Maple Syrup, Hot Apple Cider

DRAFT BEER

Miller Lite 5

Light Pilsner 4.2%

Modelo Especial 5

Mexican Lager 4.4%

Stella Artois 7

Belgian Pilsner 5%

Narragansett 8

Lager 5%

Great Lakes Brewing Edmund Fitz 8

Porter 6%

Asbury Park Blonde 7

Lager 4.9%

Carton 077XX 8

Double IPA 7.8%

Carton Boat 8

Session Ale 4.2%

Kronenbourg 1664 Blanc 6

Witbier 5%

Coney Island Mermaid 7

Pilsner 5.2%

Big Man's Brew Hazy Groove 8

IPA 6%

Guinness 8

Stout 4.2%

Asbury Park Seadragon 7

IPA 7%

Kane Head High 7

IPA 6.6%

14th Star Maple Breakfast \$8

Stout 6.5%

BOTTLES AND CANS

Bud Light 5

Budweiser 5

Coors Light 5

Angry Orchard Cider 5

Miller Light 5

Heinekin 5

Heinekin Light 5

Heinekin Zero 5

Stella Artois 6

Michelob Ultra 6

Corona Extra 6

Corona Light 6

Yeungling 5

High Noon Sun Sips 5

Pineapple, Watermelon, Peach, Grapefruit, Black Cherry

SPARKLING WINE

De Perriere Blanc de Blancs France 9 32

LaMarca Prosecco ♥ 187ml, Italy 9

La Marca Prosecco Rose 14 52

Domaine Chandon 187 ml, California 13

Moet Chandon 187ml, Champagne France 17

Domaine Chandon Etoile California - 50

ROSE WINE

Proverb Rose California 8 30

Out East Rose ♥ Provence France 14 52

WHITE WINE

Martin Codax Albarino 🍷 Spain 10 38

Proverb Chardonnay California 8 30

Neyers 304 Chardonnay ♥ Sonoma CA 12 42

Terra D'Oro Pinot Grigio ♥ California 8 28

Maso Canali Pinot Grigio 🍷 Trentino DOC 12 45

Raimbault- Pineau Sancerre Sancerre 16 60

Matua Sauvignon Blanc New Zealand 2018 10 36

Hess Panthera Chardonnay California - 60

Infamous Goose Sauvignon Blanc 🍷 NZ 2017 - 40

Trione Sauvignon Blanc California - 35

RED WINE

Ryder Estate Cabernet Sauvignon California 10 37

Treana Cabernet Sauvignon ♥ Napa CA 2017 13 47

Gascon Malbec Argentina 8 30

Mon Frere Pinot Noir California 2017 11 38

Elouan Pinot Noir ♥ Oregon, USA 13 48

Ghost Runner Red Blend Lodi California, 2016 10 38

Allegrini Valpolicella Italy, 2019 14 35

Hunt and Harvest Cabernet Sauvignon Napa Valley, 2018 - 50

Silver Ghost Cabernet Sauvignon ♥ Napa California - 70

Faust Cabernet Sauvignon Napa CA - 100

Neal Family Vineyards Cabernet Sauvignon Napa Valley, 2017 - \$122

Schug Winery Pinot Noir Sonoma Coast, 2019 - 43

Cambria Julias Vineyard Pinot Noir ♥ California 2017 - 45

Illahe Pinot Noir Willamette Valley, Oregon 2019 - 48

Ziata by Karen Cakebread Pinot Noir Chenoweth Vineyard ♥ Russian River Valley, CA 2017 - 88

Treana Red Blend Paso Robles 2017 - 60

Overture by Opus Napa - 220

Opus One Napa CA 2016 - 500

Allegrini Palazzo Della Torre Baby Amarone Italy, 2017 - 43

Allegrini Amarone Italy, 2016 - 150

Domaine Thibault Liger Belair Moulin A Vent Nuit St. George France, 2018 - 73

Our Picks ♥

Organic 🍷

Vegan 🍷

Seafood Wine 🍷