



RAW BAR

U PEEL SHRIMP 1/2LB. CHILLED \$13

STEAMERS LITTLE NECKS IN A WHITE WINE GARLIC BROTH \$13

MUSSELS PEI MUSSELS SERVED RED OR WHITE \$13

STARTERS

BLACKENED TUNA BITES AHI TUNA, ASIAN SLAW, WASABI DRIZZLE

SERVED RARE \$14

CHEESESTEAK SPRING ROLLS SERVED WITH SWEET CHILI \$11

NACHOS NACHO CHEESE, PICO DE GALLO, GUACAMOLE,
FRESH JALAPEÑO \$10 ADD CHICKEN BREAST \$5

BAY FRIES WHARF SEASONING AND MELTED CHEESE \$7

FRIED MOZZARELLA FRESHLY SLICED AND BREADED AND SERVED
WITH MARINARA \$10

CHICKEN WINGS (10) BUFFALO OR SWEET INFERNO

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER \$6

CAESAR SALAD CRISP ROMAINE, GARLIC CROUTONS, GRATED
PARMESAN TOSSED IN A CREAMY CAESAR DRESSING \$9

ADD CHICKEN BREAST \$5, CRAB CAKE \$9, TUNA (BLACKENED OR
GRILLED) \$9, GRILLED SHRIMP \$6

PIZZA

PLAIN PIE SAUCE AND CHEESE \$17

SEAFOOD PIE SHRIMP AND CRAB MEAT, MOZZARELLA, EVOO, GARLIC
AND RED PEPPER FLAKES \$21

KIDS

SERVED WITH A SODA

HOT DOG w/FRIES \$6

CHICKEN FINGERS w/FRIES \$6

SPAGHETTI (RED SAUCE OR BUTTER) \$7

BURGER BAR

FRESH 8OZ. ANGUS SERVED ON A BRIOCHE BUN,
SERVED WITH CHIPS AND PICKLE ADD FRIES \$2
SUBSTITUTE CHICKEN BREAST ON ANY BURGER

GLUTEN FREE BUNS AVAILABLE

ALL AMERICAN LETTUCE, TOMATO, ONION, AMERICAN CHEESE \$13

BBQ APPLE WOOD SMOKED BACON, BBQ SAUCE, CHEDDAR CHEESE \$14

SANDWICHES

CRAB CAKE SUPER LUMP CRAB, LETTUCE, TOMATO AND RED ONION,
COCKTAIL SAUCE \$14

YELLOW FIN TUNA SEARED OR BLACKENED, TOPPED WITH ASIAN
SLAW *SERVED RARE* \$14

LOBSTER ROLL LIGHTLY SEASONED, TOASTED SPLIT TOP ROLL,
SWEET CRAB AND CORN MACARONI SALAD \$18

SHRIMP TACOS GRILLED WITH MANGO SALSA, SHREDDED CABBAGE,
SRIRACHA REMOULADE \$13

HOT ROAST BEEF SLOW ROASTED BEEF IN AU JUS SERVED ON AN
ITALIAN ROLL WITH CHOICE OF AMERICAN OR MOZZARELLA CHEESE \$11

ENTRÉES AFTER 4:00PM

SAUTÉED CRAB CAKE JUMBO LUMP CRAB CAKES SERVED WITH
GARLIC MASH AND ASPARAGUS \$28

SEAFOOD RISOTTO SHRIMP AND SCALLOPS SERVED WITH CREAMY
RISOTTO \$30

PRIME RIB SERVED WITH GARLIC MASH AND ASPARAGUS \$32

SALMON OSCAR FILET OF SALMON WITH LUMP CRAB MEAT TOPPED
WITH HOLLANDAISE SAUCE SERVED WITH GARLIC MASH AND
ASPARAGUS \$28

*18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
NO MORE THAN 2 CREDIT CARDS PER TABLE*



SPECIALTY COCKTAILS

HARVEST PUNCH APPLE RUM, RED APPLE LIQUER, APPLE CIDER, CINNAMON STICK GARNISH

GREEN APPLE MOJITO APPLE RUM, CLUB SODA, FRESH MINT AND GREEN APPLE JUICE

BOURBON SALTED CARAMEL SHAKE VANILLA ICE CREAM, BOURBON, PINCH OF SALT, CARAMEL SYRUP, SALTED CARAMEL RIM

GINGER PEAR FIZZ GINGER LIQUEUR, PEAR VODKA, SIMPLE SYRUP, CLUB SODA, PEAR GARNISH

SPICED AUTUMN MARGARITA SILVER TEQUILA, APPLE CIDER, DASH OF HONEY, SPLASH OF LIME, CINNAMON SUGAR RIM, APPLE GARNISH

CARAMEL APPLE MARTINI STOLI CARAMEL VODKA, APPLE CIDER, CARAMEL RIM

FALL SANGRIA WHITE WINE, SPARKLING CIDER, BRANDY, SERVED OVER FALL FRUITS AND GARNISHED WITH CINNAMON STICKS

APPLE PIE MARTINI VANILLA VODKA, RUM CHATA, APPLE PUREE, GRAHAM CRACKER CRUST

PUMPKIN PIE MARTINI OR FROZEN VANILLA VODKA, PUMPKIN LIQUER, PUMPKIN PUREE, ISLAND OASIS ICE CREAM, CARAMEL GRAHAM CRACKER RIM, DOLLOP OF WHIPPED CREAM, NUTMEG DUSTING

BLOODY MARIE TITOS VODKA, CAPE MAY TOMATO JAM, HOUSE BLEND TOMATO JUICE, BALSAMIC REDUCTION, OLD BAY RIM, BACON SLICE GARNISH

CRUSH YOUR CHOICE OF ORANGE OR GRAPEFRUIT VODKA MIXED WITH FRESHLY SQUEEZED ORANGES OR GRAPEFRUIT AND TOPPED WITH CLUB SODA

Voodoo Punch CRUZAN'S RASPBERRY, COCONUT, MANGO AND PINEAPPLE RUMS MIXED WITH ORANGE, PINEAPPLE AND CRANBERRY JUICE

DRAFT BEERS

SEASONAL SELECTIONS - PLEASE ASK YOUR SERVER

BOTTLE BEER

MILLER LITE • MILLER HIGH LIFE • BUD • COORS LIGHT • BUD LIGHT • CORONA • CORONA LITE • YUENGLING • HEINEKEN • AMSTEL LIGHT • TWISTED TEA • TWISTED TEA LIGHT • MICHELOB ULTRA • O'DOULS

CAN BEER

ANGRY ORCHARD • CAPE MAY BREWING ALWAYS READY PALE ALE • WHITE CLAW BLACK CHERRY • SIERRA NEVADA HAZY LITTLE THINGS