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**NAKED  
SEAFOOD**

**OYSTERS ON THE 1/2 SHELL** 20.  
mignonette

**JUMBO LUMP CRAB** 21.

**SOUP**

**SOUP OF THE DAY** 11.

**SALADS**

**FRIED OYSTERS OVER GRILLED ROMAINE** 19.  
roasted garlic aioli  
corn bread croutons

**ROASTED BEETS** 15.  
arugula, goat cheese, toasted pistachios  
lemon poppy seed vinaigrette

**HOUSE SALAD** 12.  
baby greens, dried cranberries  
toasted walnuts, crumbled gorgonzola  
roasted shallot vinaigrette

**APPETIZERS**

**BUTTER POACHED CLAMS** 18.  
parmesan breadcrumbs

**CRISPY SUSHI TUNA ROLL** 19.  
wakame salad  
plum-ginger & chili lime dipping sauces

**LOBSTER MAC & CHEESE** 24.  
orecchiette pasta, lobster meat  
cheddar & gruyere cheeses  
baked in casserole

**GRILLED LAMB LOLICHOPS** 23.  
chick pea & polenta cake  
honey, lemon, parsley & mustard vinaigrette

**EGGPLANT ROLLENTINI** 17.  
plum tomato sauce

**JUMBO SHRIMP COCKTAIL** 18.

**STEAMED LITTLENECK CLAMS** 17.  
clam broth, drawn butter

**MANHATTAN CLAM CHOWDER** 10.

**CAESAR SALAD** 14.  
hearts of romaine

**ARUGULA SALAD** 13.  
cherry tomatoes, jalapeños  
pecorino romano  
lemon vinaigrette

**SHAVED BRUSSELS SPROUT SALAD** 14.  
walnuts, pecorino, lemon juice and olive oil

**PLATES**

**HUMMUS PLATE** 17.  
fresh mozzarella, celery, cucumber  
fennel, roasted beets, pickled vegetables  
kalamata tapenade  
grilled naan

**CHEESE SELECTIONS OF THE DAY** 18.  
housemade chutney, dried fruit  
no. 73II seeded crackers

**MEAT & CHEESE PLATE** 18.  
chorizo, salami felino, speck  
pecorino al tartufo, claudio's mozzarella  
market vegetables, castelvetrano olives  
bread

**CLAUDIOS' BURRATA** 18.  
melted plum tomatoes  
roasted sweet and long hot peppers

Plate Sharing Charge 8. Third Party Gift Cards Not Accepted

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Our Glass Water Bottles 25.

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**6OZ JUMBO LUMP CRAB CAKE** 38.  
french fries, vegetable slaw  
remoulade, sriracha

**FRIED JUMBO SHRIMP (5)** 36.  
sweet potato fries, cole slaw

**JUMBO LUMP CRAB IMPERIAL** 37.  
smashed potatoes, cole slaw

**WARNER'S BOUILLABAISSE** 45.  
shrimp, scallops  
fish, whole clams  
pernod, saffron broth  
tuscan bread, saffron aioli  
*add 4oz lobster tail 16.*

**8OZ COLD WATER LOBSTER TAIL** 56.  
(broiled or fried)  
baked potato, cole slaw  
*add crab imperial 19.*

**JUMBO LUMP CRAB PASTA** 39.  
plum tomatoes, garlic, basil  
*add two shrimp 14.*

**JOVIAL PENNE [GF]** 28.  
sautéed seasonal greens, Rancho Gordo beans  
shaved pecorino  
*add cannuli's sausage 7.*

**GRAIN FED 12OZ VEAL CHOP MILANESE** 50.  
arugula, cherry tomatoes, jalapeño  
pecorino romano cheese  
lemon vinaigrette

**LEIDY'S DOUBLE-CUT STUFFED 12OZ PORK CHOP** 43.  
granny smith apple, applewood smoked bacon, white cheddar  
mashed sweet potatoes, crispy parsnips  
jack daniels glaze

**SILVER FERN FARMS 8OZ FILET MIGNON** 46.  
mashed potatoes, grilled portobello  
cipollini onion marsala demi glace  
*add crab imperial 19.*

**PORCINI CRUSTED PRIME 12OZ STRIP STEAK** 49.  
hand cut french fries, gribiche  
red wine au jus, compound butter

**KOBE BEEF MEATLOAF** 30.  
mashed potatoes, peas & carrots  
pan gravy

**CRISPY ROASTED 1/2 DUCK** 38.  
sweet potato and butternut squash galette  
bacon braised red cabbage  
sundried cherry and orange reduction

**CAULIFLOWER STEAK** 30.  
creminis and greens, cauliflower purée  
brown butter, crispy capers

**GRIGGSTOWN FARM ROASTED 1/2 CHICKEN** 33.  
roasted brussels sprouts and butternut squash  
mashed potatoes, herbs, pan juices

## **SIDES**

sautéed seasonal greens 10.

sautéed Rancho Gordo beans and greens 12.

baked potato or sweet potato 8.

cannuli's sausage 14.

sweet potato and butternut squash galette 12.

bacon braised red cabbage 10.

roasted brussels sprouts and butternut squash 14.

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# Weekly Specials

3 Courses for 35.

**Sunday** Chopped Salad  
applewood smoked bacon & blue cheese

Sunday Sauce  
housemade meatballs, sausage &  
pork chop gravy, gemelli pasta

Chocolate Biscotti  
with pistachios & dried cherries

**Monday** Nori Caesar Salad  
romaine, miso, furikake

Shrimp & Vegetable Noodle Bowl  
shaved vegetable salad, togarashi, cilantro  
rice noodles, lemongrass coconut broth

Ginger Ice Cream Tartufo

**Tuesday** Tortilla Soup

Fish Tacos  
tuna, pico de gallo, mashed avocado  
fried queso blanco, cabbage slaw  
mango aioli

Tres Leches Rice Pudding

**Wednesday** Shaved Brussels Sprouts  
pecorino, toasted walnuts

Chicken Parmesan over Linguini

Chocolate Budino

**Thursday** House Salad  
baby greens, dried cranberries  
toasted walnuts, crumbled gorgonzola  
roasted shallot vinaigrette

Turkey Dinner  
roast turkey, pecan stuffing, peas  
smashed potatoes, gravy  
cole slaw, cranberry sauce

Pumpkin Pie

## A Meaningful Purpose at **REED'S FARM**



A Meaningful Purpose, Inc. is a 501c3 non-profit organization founded in 2020 to address the needs of food insecurity, soil regeneration, and community inclusiveness in Atlantic County, NJ. This mission is carried out at the historic Reed's Farm. Our 78-acre farm utilizes organic and regenerative practices, our market & kitchen operate year-round, we host a sanctuary for farm animals, and provide educational and vocational programming to local schools and organizations with a focus on individuals with cognitive disabilities.

**Micky's Market Hours:**  
Thursday - Sunday: 9am - 3 pm

VIST OUR SITE TO DONATE



 **REEDSFARM**

**REEDSFARM.ORG**

5075 Spruce Avenue, Egg Harbor Township



A Meaningful Purpose at Reed's Farm is a 501c3 non-profit organization -- all proceeds from items purchased in the market go directly back into our programming, which includes: community-based agricultural education + workforce development, and a regenerative farm + animal sanctuary.



## OYSTER BAR HAPPY HOUR

### CAESAR SALAD 8.

*hearts of romaine  
croutons, parmesan*

### ARUGULA SALAD 8.

*cherry tomatoes, jalapeños,  
pecorino romano & lemon vinaigrette*

### HOUSE SALAD 8.

*baby greens, dried cranberries, toasted walnuts,  
crumbled gorgonzola, roasted shallot vinaigrette*

### HUMMUS PLATE 12.

*fresh mozzarella, celery, cucumber,  
fennel, roasted beets, pickled veggies  
kalamata tapenade, grilled naan*

### BUTTER POACHED CLAMS 10.

*parmesan breadcrumbs*

### CRISPY SUSHI TUNA ROLL 12.

*wakame salad  
plum-ginger & chili lime dipping sauces*

### LOBSTER MAC & CHEESE 15.

*orecchiette pasta, lobster meat,  
cheddar & gruyere cheeses*

### MEAT & CHEESE PLATE 14.

*chorizo, salame felino, speck  
pecorino al tartufo, fresh mozzarella  
market vegetables, bread*

### CLAUDIOS' BURRATA 13.

*melted plum tomatoes  
roasted sweet and long hot peppers*

### CRAB CAKE SANDWICH 18.

*remoulade, lettuce, tomato, onion, pickle  
toasted brioche roll, sweet potato fries*

### KOBE BEEF BURGER 15.

*applewood bacon, farmhouse white cheddar,  
lettuce, tomato, onion, pickle, toasted brioche roll, french fries*

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Wine Special 6 gl.	Corona 5.
Pineapple Martini 8.	Corona Light 5.
Pineapple Grapefruit Martini 8.	Local Draft Selections 5.

**Sunday - Thursday 5 to 7 Wednesday All Night!**  
ONLY AVAILABLE IN THE OYSTER BAR

# STEVE & COOKIE'S OYSTER BAR

## RAW BAR

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<b>DAILY SELECTION OF EAST COAST OYSTERS</b>	MP
<b>SIX TOP NECK CLAMS</b>	MP
<b>THREE JUMBO SHRIMP COCKTAIL</b>	18.
<b>NAKED CRAB COCKTAIL</b>	21.
<b>OYSTER SHOOTER "OUR WAY"</b>	12.
a plump oyster of your choice bathed in a shot of stoli vodka mixed with cocktail sauce, tabasco & a couple secret ingredients	

## SANDWICHES

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<b>10OZ. KOBE BEEF BURGER</b> applewood smoked bacon & cheddar cheese lettuce, tomato, onion, pickle toasted brioche roll, french fries	24.
<b>CRAB CAKE SANDWICH</b> remoulade, toasted brioche roll lettuce, tomato, onion, pickle sweet potato fries	27.

## BOTTLED BEER

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### DOMESTIC 6.

Yuengling, Budweiser, Bud Light  
Coors Light, Miller Lite, Michelob  
Ultra

### CRAFT 6.

Kona Brewing Co. Hanalei IPA  
Sierra Nevada "Torpedo" Extra IPA

### "SPECIALTY BREWS"

Chimay Ale "Cinq Cents" 330ml **II.**  
Chimay Ale "Premier" 330ml **II.**  
Chimay Ale "Grande Reserve" 750ml **I8.**  
Schneider Weisse 500ml **II.**

### IMPORTED 7.

Corona, Corona Light  
Heineken, Heineken Light  
Hoegaarden, Stella Artois  
Peroni, Smithwicks

### IMPORTED 8.

Guinness Can

### NON-ALCOHOLIC 6.

Heineken 0.0  
Peroni 0.0

### LOCAL DRAFT SELECTIONS 8.



## HOUSEMADE DESSERTS

- Seasonal Fruit Crisp 8.
- Banana Cream Pie 10.
- Chocolate Peanut Butter Pie 8.
- Margate Beach Pie 8.
- Brownie Pie 8.
- Pecan Pie 8.
  
- Crème Brûlée 8.
- Raspberry Sorbet 7.
- Haagen-Dazs Rocky Road or Vanilla 7.
  - Add 2 biscotti 2.5*
- Plate of Biscotti 5.
- Fresh Fruit Plate 8.
  
- Harry & Beans Organic Fair Trade Coffee 3.5
- Harry & Beans Espresso 3.5
- Cappuccino [Iced or Hot] 4.5
  - Spike your cappuccino!*
  - ...Jameson 13.*
  - ....Bailey's 12.*
  - ...Frangelico 13.*

**Wines by the Glass****gl. btl.****Sparkling**

Schramsberg Blanc de Blancs 20 - 375mL	45.
Prosecco, Villa Jolanda 200ml NV Italy	11.

**Whites**

Pinot Grigio, Elena Walch "Selezione" 22, Italy	12.	46.
Bordeaux Blanc, Chateau de Bonhoste 21 Bordeaux, France	10.	38.
Sauvignon Blanc, Forefathers 21 Marlborough, New Zealand	13.	50.
Sauvignon Blanc, Paris-Simoneau Touraine 'Oiso' 21 Loire Valley, France	11.	42.
Chardonnay, Collovray & Terrier Saint-Véran Tradition 21 Maconnais, France	17.	66.
Chardonnay, Jeanne Marie 21, Central Coast, California	13.	50.
Riesling, Kruger-Rumpf 21, Nahe, Germany	11.	42.

**Rosé**

Chateau Peyrassol, Cuvée des Commandeurs 22, Provence, France	15.	58.
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**Red**

Pinot Noir, Trousse-Chemise 21, Willamette Valley, Oregon	14.	54.
Cabernet Sauvignon, Daou 21, Paso Robles, California	15.	58.
Chianti, Salcheto "Biskero" 21, Tuscany, Italy	11.	42.
Toscana, Castello Romitorio, "Romitorio" 19, Tuscany, Italy	13.	50.
Tempranillo, Bodegas Ondarre 21, Rioja, Spain	10.	38.
Merlot-Cabernet Franc, Chateau Beausejour "Empreintes", Bordeaux, France	14.	54.

## Specialty Cocktails

### **The "XO" Manhattan 21**

Crown Royal "XO" with Carpano Antica "1786" Sweet Vermouth

### **Whistle Pig Farm Manhattan 22**

100 proof Whistle Pig Rye Whiskey  
With Cocchi "1891" Sweet Vermouth di Torino

### **Megan's Anejo Old-Fashioned 18**

solento organic anejo tequila, muddled cherry & orange  
simple syrup, splash of club soda

### **Kyiv Mule 14**

Nemiroff Ukranian Vodka, Barritt's Ginger Beer  
squeeze of lime

### **Warner's "Oasis" Manhattan 15**

Date Infused Makers Mark Bourbon  
With Carpano Antica "1786" Sweet Vermouth

### **The Joe Artuso Manhattan 18**

"Masterson's" 10yr Old Rye - "Tosolini" Amaro  
Cocchi "1891" Sweet Vermouth di Torino

### **"Ducktown John" rob Roy 17**

The Rich Smokey Flavor of Johnny Walker "Double Black"  
with Carpano Antica "1786" Sweet Vermouth

### **The Sensual Sidecar 15**

Frapin VS 1270 Cognac, Cointreau Orange Liqueur  
"Ripe" Fresh Agave Nectar Lemon Juice and a Sugar in the Raw Rim

### **The Good Excuse G&T 14**

Mr. Fingers' Alibi Gin and Fever Tree Premium Indian Tonic  
with Natural Quinine

### **The Gin Martini for Connoisseurs 15**

Gently Stirred Plymouth Gin, Dolin De Chambéry  
Dry Vermouth, and George's Secret Ingredient

### **"proprietress" Negroni 15**

Cookie's Smooth and Tasty Take on a cocktail Classic  
Mr. Fingers' Alibi Gin, Campari &  
Punt E Mes Sweet Vermouth, Orange Slice

### **The Peachy Keen Martini 13**

Ketel One Botanical Peach & Orange Blossom  
Giffard Peche de Vigne, Splash of OJ

### **Pineapple Martini 15**

Pineapple Infused Stolichnaya Vodka with a splash of Pineapple juice

### **George's Pineapple Grapefruit Martini 15**

Pineapple Infused Stolichnaya Vodka with a splash of Grapefruit juice  
Giffard Crème de Pamplemousse Rose Grapefruit liqueur

### **George's Cosmopolitan 13**

Stolichnaya Raspberri Vodka, Absolute Mandarin Vodka  
cointreau, Cranberry Juice  
and Fresh Squeezed Lime Juice

### **"Fancy Nancy" Cosmopolitan 13**

Ketel Citroen Vodka, Cointreau Orange Liqueur  
Cranberry Juice & fresh Squeezed Lime Juice



### **"Coralina" Margarita 15**

Steve & Cookie's Barrel Select Patrón Reposado,  
Cointreau Orange Liqueur, Fresh Lime & Orange Juice  
Red Wine Ring

### **Lavender Lemon-Drop Martini 15**

American Harvest Organic Vodka, Giffard crème-de-violette  
Mamma Bella Limoncello, Lemon Twist