
**NAKED
SEAFOOD**

OYSTERS ON THE 1/2 SHELL 18.
mignonette

JUMBO LUMP CRAB MP.

JUMBO SHRIMP COCKTAIL 18.

STEAMED LITTLENECK CLAMS 17.
clam broth, drawn butter

SOUP

SOUP OF THE DAY 9.

MANHATTAN CLAM CHOWDER 9.

SALADS

FRIED OYSTERS OVER GRILLED ROMAINE 18.
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

CAESAR SALAD 12.
hearts of romaine

ARUGULA SALAD 12.
cherry tomatoes, jalapeños
pecorino romano
lemon vinaigrette

SHAVED BRUSSELS SPROUT SALAD 12.
walnuts, pecorino, lemon juice and olive oil

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 22.
chick pea & polenta cake
honey, lemon, parsley & mustard vinaigrette

EGGPLANT ROLLANTINI 17.
plum tomato sauce

PLATES

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

CHEESE SELECTIONS OF THE DAY 17.
housemade chutney, dried fruit
no. 73II seeded crackers

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

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

Plate Sharing Charge 8. Third Party Gift Cards Not Accepted

Our Glass Water Bottles 25.

6OZ JUMBO LUMP CRAB CAKE MP.

french fries, vegetable slaw
remoulade, sriracha

FRIED JUMBO SHRIMP (5) 35.

sweet potato fries, cole slaw

JUMBO LUMP CRAB IMPERIAL MP.

smashed potatoes, cole slaw

WARNER'S BOUILLABAISSE 43.

shrimp, scallops
fish, whole clams
pernod, saffron broth
tuscan bread, saffron aioli
add 4oz lobster tail 16.

8OZ COLD WATER LOBSTER TAIL 55.

(broiled or fried)
baked potato, cole slaw
add crab imperial MP.

LINGUINE AND LOCAL CLAMS 35.

white wine, plum tomato
chili flakes
add two shrimp 12.

JOVIAL PENNE [GF] 28.

sautéed seasonal greens, Rancho Gordo beans
shaved pecorino
add cannuli's sausage 7.

GRAIN FED 12OZ VEAL CHOP MILANESE 49.

arugula, cherry tomatoes, jalapeño
pecorino romano cheese
lemon vinaigrette

LEIDY'S DOUBLE-CUT STUFFED 12OZ PORK CHOP 42.

granny smith apple, applewood smoked bacon, white cheddar
smashed sweet potatoes, crispy parsnips
jack daniels glaze

SILVER FERN FARMS 8OZ FILET MIGNON 45.

smashed potatoes, grilled portobello
cipollini onion marsala demi glace
add crab imperial MP.

PORCINI CRUSTED PRIME 12OZ STRIP STEAK 48.

hand cut french fries, gribiche
red wine au jus, compound butter

KOBE BEEF MEATLOAF 30.

smashed potatoes, peas & carrots
pan gravy

CRISPY ROASTED 1/2 DUCK 36.

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

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.

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

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



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, toasted brioche roll
sweet potato fries*

WAGYU BEEF BURGER 15.

*applewood bacon & cheddar cheese
toasted brioche roll, french fries*

Wine Special 6 gl.

Corona / Corona Light 5.

Pineapple Martini 8.

Draft Beer 5.

Sunday - Thursday 5 to 7 Wednesday All Night!

Happy Hour Only Available in the Oyster Bar



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.

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

“MASTERTON’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 CHAMBERY
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 STOLI VODKA WITH A SPLASH OF PINEAPPLE JUICE

GEORGE’S PINEAPPLE GRAPEFRUIT MARTINI 15

PINEAPPLE INFUSED STOLI VODKA WITH A SPLASH OF GRAPEFRUIT JUICE
GIFFARD CRÈME DE PAMPLEMOUSSE ROSE GRAPEFRUIT LIQUEUR

GEORGE’S COSMOPOLITAN 13

STOLI RASBERRY 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 LIQUER, FRESH LIME & ORANGE JUICE
RED WINE RING



WINES BY THE GLASS

WHITE:

Pinot Grigio, Elena Walch "Selezione" 20, Italy 12.
Bordeaux Blanc, Château de Bonhoste 19 Bordeaux, France 10.
Sauvignon Blanc, Forefathers 19 Marlborough, New Zealand 12.
Chardonnay, Saint-Véran Tradition 18 Maconnais, France 13.
Chardonnay, Jeanne Marie 19, Central Coast, California 13.
Reisling, Kruger-Rumpf 19 Nahe, Germany 10.

BUBBLES:

Prosecco 200ml, Villa Jolanda NV Italy 10.
Schramsberg Blanc de Blancs 13 - 375ml 34.

ROSÉ:

Chateau Peyrassol, Cuvee des Commandeurs 20, Provence, France 13.

RED:

Pinot Noir, Heron 20, California 13.
Syrah-Mourvedre, Chateau de Gourgazaud, Languedoc, France 10.
Cabernet Sauvignon, Daou 19, Paso Robles, California 14.
Chianti, Salcheto "Biskero" 19, Tuscany, Italy 11.
Toscana, Castello Romitorio, "Romitorio" 19, Tuscany, Italy 12.
Tempranillo, Bodegas Ondarre 20, Rioja, Spain 10.

BOTTLED BEER

DOMESTIC 6.

Yuengling, Budweiser, Bud Light
Coors Light, Miller Lite

CRAFT 6.

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

"SPECIALTY BREWS"

Eric Bordelet, Nouvelle Vague Sidre 11.
Chimay Ale "Cinq Cents" 330ml 11.
Chimay Ale "Premier" 330ml 11.
Chimay Ale "Grande Reserve" 750ml 18.
Schneider Weisse 500ml 11.

IMPORTED 7.

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

IMPORTED 8.

Guinness Can

NON-ALCOHOLIC 6.

Clausthaler

LOCAL DRAFT

SELECTIONS 8.

S & C

STEVE AND COOKIE'S
— MARGATE, NJ —

SPECIALTY ZERO PROOF COCKTAILS

WILFRED'S & CLUB 10

WILFRED'S BITTERSWEET APERITIF CLOSELY RESEMBLES CAMPARI IN TASTE & COLOR
NOTES OF ROSEMARY, BITTER ORANGE, RHUBARB, AND CLOVE
GARNISHED WITH AN ORANGE

PENTIRE ADRIFT & TONIC 10.

PENTIRE RESEMBLES GIN IN TASTE & COLOR
NOTES OF ROCK SAMPHIRE, SAGE, AND SEA ROSEMARY
PAIRED WITH FEVER TREE TONIC WATER & LIME GARNISH

GNISTA FLORAL WORMWOOD DARK N' STORMY 10.

GNISTA RESEMBLES AMARO IN TASTE & COLOR
FLORAL NOTES, GREEN HERBS, CITRUS & SPICE
PAIRED WITH BARRITT'S GINGER BEER & GARNISHED WITH A LIME

HARMONY HOT TODDY 12.

HARMONY RESEMBLES AMARO IN TASTE & COLOR
FLAVORS OF PINE & MINT PAIRED WITH HARNEY & SONS ORGANIC ASSAM BLACK TEA & HONEY

THE ZERO PROOF WAS FOUNDED BY A FEW FRIENDS WHO WERE DOING PRETTY WELL IN LIFE, BUT NOT WELL ENOUGH. THEY CONTINUOUSLY ENCOUNTERED DAYS, WEEKS, MONTHS AND A FEW YEARS WHERE THEY DIDN'T FEEL LIKE THEY WERE ON A PATH THAT WOULD LEAVE THEM CONTENT AT THE END OF THEIR ROADS.

THE FRIENDS STUMBLED INTO THE NON-ALCOHOLIC (ZERO PROOF) MOVEMENT IN THEIR OWN WAYS, BUT WITHIN THE FIRST MONTH SOMETHING HAD CHANGED. JOY, CLARITY, DEEP SLEEP, UNLIMITED ENERGY, AND A NEW SURGE OF LIFE WERE NOW BACK IN THEIR LIFE.

CURIOUS ELIXIRS 12.

CRAFT COCKTAILS, WITHOUT THE BOOZE

PLEASE INQUIRE WITH YOUR SERVER ABOUT OUR CURRENT FEATURED CURIOUS ELIXIRS

CURIOUS ELIXIRS ARE BOOZE-FREE CRAFT COCKTAILS, INFUSED WITH ADAPTOGENS TO HELP YOU UNWIND. OUR BEVERAGES ARE HANDMADE WITH THE BEST INGREDIENTS AND NO REFINED SUGAR.

WE CREATED CURIOUS ELIXIRS BECAUSE WE BELIEVE NON-ALCOHOLIC DRINKS SHOULD BE UNUSUALLY DELICIOUS, WELL-CRAFTED, AND GOOD FOR BODIES AND SOULS. SO WE BEGAN A MISSION TO SERVE UP THE WORLD'S BEST BOOZE-FREE CRAFT COCKTAILS.

OUR FLAVORS ARE BOLD AND CRAFTED FOR THE ADVENTUROUS. EACH FLAVOR IS A COLLABORATION BETWEEN OUR TEAM OF WORLD-CLASS BARTENDERS, HERBALISTS, AND FOOD SCIENTISTS, AND WE PROUDLY USE ONLY ORGANIC JUICES, HERBS, SPICES, ROOTS, BARKS, AND BOTANICALS TO MAKE YOUR MOUTH DANCE.

EACH CURIOUS ELIXIR ALSO BOLSTERS THE BODY USING THE MYSTERIOUS PROPERTIES OF PLANTS — FROM AN ANCIENT BOTANICAL THAT INCREASES SEROTONIN AND DOPAMINE PRECURSORS, TO ANOTHER THAT INCREASES CIRCULATION AND WAS USED IN MAYAN CULTURE AS AN APHRODISIAC.