Naked Seafood

Oysters on the 1/2 Shell 22.
mignonette

Jumbo Lump Crab 22.
cocktail sauce

Jumbo Shrimp Cocktail 19.

Steamed Littleneck Clams 18.
clam broth, drawn butter

Soup

Soup of the Day 12.

Manhattan Clam Chowder 12.

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 15.
baby greens, dried cranberries
toasted walnuts, crumbled gorgonzola
roasted shallot vinaigrette

Caesar Salad 15.
hearts of romaine

Arugula Salad 14.
cherry tomatoes, jalapeños
pecorino romano
lemon vinaigrette

Shaved Brussels Sprout Salad 14.
walnuts, pecorino, lemon juice and olive oil

Appetizers

Butter Poached Clams 19.
parmesan breadcrumbs

Crispy Sushi Tuna Roll 19.
wakame salad
plum-ginger & chili lime dipping sauces

Lobster Mac & Cheese 25.
orecchiette pasta, lobster meat
cheddar & gruyere cheeses
baked in casserole

Grilled Lamb Lolichops 24.
chick pea & polenta cake
honey, lemon, parsley & mustard vinaigrette

Eggplant Rollentini 18.
plum tomato sauce

Plates

Hummus Plate 19.
fresh mozzarella, celery, cucumber
fennel, roasted beets, pickled vegetables
kalamata tapenade
za'atar grilled naan

Cheese Selections of the Day 18.
housemade chutney, dried fruit
no. 7311 seeded crackers

Meat & Cheese Plate 20.
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

6oz Jumbo Lump Crab Cake 39.
french fries, vegetable slaw
remoulade, sriracha

Fried Jumbo Shrimp (5) 38.
sweet potato fries, cole slaw

Jumbo Lump Crab Imperial 38.
smashed potatoes, cole slaw

WARNER'S BOUILLABAISSE 45.
shrimp, scallops
fish, whole clams
pernod, saffron broth
tuscan bread, saffron aioli
add 4oz lobster tail 21.

Twin 4oz Cold Water Lobster Tails 58.
(broiled or fried)
baked potato, cole slaw
add crab imperial 20.

Jumbo Lump Crab Pasta 40.
plum tomatoes, garlic, basil
add two shrimp 14.

Jovial Penne [GF] 29.
sautéed seasonal greens, Rancho Gordo beans
shaved pecorino
add cannuli's sausage 7.

Grain Fed 12oz Veal Chop Milanese 54.
arugula, cherry tomatoes, jalapeño
pecorino romano cheese
lemon vinaigrette

Leidy's Double-Cut Stuffed 12oz Pork Chop 48.
granny smith apple, applewood smoked bacon, white cheddar
mashed sweet potatoes, crispy parsnips
jack daniels glaze

Silver Fern Farms 8oz Filet Mignon 49.
mashed potatoes, grilled portobello
cipollini onion marsala demi glace
add crab imperial 20.

Porcini Crusted Prime 12oz Strip Steak 52.
hand cut french fries, gribiche
red wine au jus, compound butter

Kobe Beef Meatloaf 32.
mashed potatoes, peas & carrots
pan gravy

Maple Leaf Farms Crispy Roasted 1/2 Duck 41.
sweet potato and butternut squash galette
bacon braised red cabbage
sundried cherry and orange reduction

Cauliflower Steak 32.
creminis and greens, cauliflower purée
brown butter, crispy capers

Griggstown Farm Roasted 1/2 Chicken 36.
roasted brussels sprouts and butternut squash
mashed potatoes, herbs, pan juices

Sides

sautéed seasonal greens 10.

sautéed Rancho Gordo beans and greens 14.

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.

We use Vivreau© Advanced Filtration Systems for our drinking water.

S & C

STEVE AND COOKIE'S

MARGATE, NJ

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, za'atar grilled naan

BUTTER POACHED CLAMS 10.
parmesan breadcrumbs

CRISPY SUSHI TUNA ROLL 12.
wakame salad
plum-ginger & chili lime dipping sauces

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 16.
applewood bacon, farmhouse white cheddar,
lettuce, tomato, onion, pickle, toasted brioche roll, french fries

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Wine Special 6 gl.
Pineapple Martini 8.
Pineapple Grapefruit Martini 8.

Corona 5.
Corona Light 5.
Local Draft Selections 5.

Sunday - Thursday 5 to 7 Wednesday All Night!

Steve & Cookie's Oyster Bar

Raw Bar

Daily Selection of East Coast Oysters MP

Six Top Neck Clams MP

Jumbo Shrimp Cocktail 19.

Naked Crab Cocktail 22.

Oyster Shooter "Our Way" 16.
a plump oyster of your choice bathed in a shot of stoli vodka
mixed with cocktail sauce, tabasco & a couple secret ingredients

Sandwiches

10oz. Kobe Beef Burger 24.
applewood smoked bacon & cheddar cheese
lettuce, tomato, onion, pickle
toasted brioche roll, french fries

Crab Cake Sandwich 27.
remoulade, toasted brioche roll
lettuce, tomato, onion, pickle
sweet potato fries

Bottled Beer

Domestic 7.
Yuengling, Budweiser, Bud Light
Coors Light, Miller Lite, Michelob
Ultra

Craft 7.
Sierra Nevada "Torpedo" Extra IPA

Imported 8.
Guinness Can

Local Draft Selections 9.

Imported 7.
Corona, Corona Light
Heineken, Heineken Light
Hoegaarden, Stella Artois
Peroni

Non-Alcoholic 7.
Heineken 0.0
Peroni 0.0
Athletic Brewery Co. "Free
Wave" Hazy IPA

Weekly Specials

3 Courses for 37.

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

Radicchio Salad
butternut squash, arugula, golden
raisins, pistachios, walnuts, pears
sherry blue cheese vinaigrette

Italian Pot Roast
short rib, carrots, mashed potatoes

Affogato
harry & beans espresso,
haagen dazs vanilla

Tuesday

Tortilla Soup

Fish Tacos
grilled or fried mahi, 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

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