
**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

Our Glass Water Bottles 25.

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.

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.

STEVE & COOKIE'S OYSTER BAR

RAW BAR

DAILY SELECTION OF EAST COAST OYSTERS	MP
SIX TOP NECK CLAMS	MP
THREE JUMBO SHRIMP COCKTAIL	18.
NAKED CRAB COCKTAIL	21.
OYSTER SHOOTER "OUR WAY"	12.
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 applewood smoked bacon & cheddar cheese lettuce, tomato, onion, pickle toasted brioche roll, french fries	24.
CRAB CAKE SANDWICH remoulade, toasted brioche roll lettuce, tomato, onion, pickle sweet potato fries	27.

BOTTLED BEER

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.



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*

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 AND COOKIE'S
— MARGATE, NJ —

Housemade Desserts

Seasonal Fruit Crisp 10.

Banana Cream Pie 10.

Chocolate Peanut Butter Pie 10.

Margate Beach Pie 10.

Brownie Pie 10.

Pecan Pie 10.

Crème Brûlée 10.

Haagen-Dazs Sorbet 8.

Haagen-Dazs Rocky Road or Vanilla 8.

Add 2 biscotti 3.5

Plate of Biscotti 7.

Fresh Fruit Plate 8.

Harney & Son's Fine Tea 4.

organic assam, decaffeinated ceylon, chamomile, mint verbena, japanese sencha

Harry & Beans Organic Fair Trade Coffee 3.5

Harry & Beans Espresso 3.5

Cappuccino 5.

WINES BY THE GLASS

WHITE:

Pinot Grigio, Elena Walch "Selezione" 23, Italy 12.
Bordeaux Blanc, Château de Bonhoste 22 Bordeaux, France 10.
Sauvignon Blanc, Forefathers 22 Marlborough, New Zealand 13.
Chardonnay, Saint-Véran Tradition 22 Maconnais, France 17.
Chardonnay, Jeanne Marie 22, Central Coast, California 13.
Reisling, Kruger-Rumpf 22 Nahe, Germany 11.

BUBBLES:

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

ROSÉ:

Chateau des Bormettes 'L'Argentiere' 22, Provence, France 13.

RED:

Pinot Noir, Trousse-Chemise 22, Willamette Valley, Oregon 14.
Cabernet Sauvignon, Hedges Family "CMS" 21, Columbia Valley, Washington 15.
Cabernet Sauvignon, Swanson Vineyards 21, Napa Valley, California 24.
Chianti, Salcheto "Biskero" 22, Tuscany, Italy 11.
Toscana, Castello Romitorio, "Romitorio" 19, Tuscany, Italy 13.
Tempranillo, Bodegas Ondarre 21, Rioja, Spain 10.
Merlot-Cabernet Franc, "Empreintes", 20 Bordeaux, France 14.

BOTTLED BEER

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 11.
Chimay Ale "Premier" 330ml 11.
Chimay Ale "Grande Reserve" 750ml 18.
Schneider Weisse 500ml 11.

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.



STEVE AND COOKIE'S CLASSICS

WHISTLE PIG MAPLE OLD FASHIONED 22

100 PROOF WHISTLE PIG RYE WHISKEY, WHISTLEPIG MAPLE SYRUP, ORANGE RIND

WARNER'S "OASIS" MANHATTAN 15

DATE INFUSED MAKER'S MARK BOURBON, CARPANO ANTICA SWEET VERMOUTH

JOE A'S SUMMER MANHATTAN 15

PINHOOK RYE, MAJORA AMARO, COCCHI SWEET VERMOUTH, ORANGE TWIST

GEORGE'S PINEAPPLE GRAPEFRUIT MARTINI 15

PINEAPPLE INFUSED STOLICHNAYA VODKA,
GRAPEFRUIT, GIFFARD PAMPLEMOUSSE

PINEAPPLE MARTINI 15

PINEAPPLE INFUSED STOLICHNAYA VODKA, PINEAPPLE JUICE

LAVENDER LEMON-DROP MARTINI 15

AMERICAN HARVEST ORGANIC VODKA, CRÈME DE VIOLETTE,
MAMMA BELLA LIMONCELLO, LEMON TWIST

CORAZÓN CADILLAC MARGARITA 16

BLANTON'S BARREL FINISH CORAZÓN REPOSADO,
COLD PRESSED LEMON, GRAND MARNIER FLOAT

SENSUAL SIDECAR 15

FRAPIN VS 1270 COGNAC, DRY CURACAO, AGAVE,
LEMON, DEMERARA RIM

"FANCY NANCY" COSMOPOLITAN 15

KETEL CITROEN, DRY CURACAO, CRANBERRY & FRESH LIME

REED'S FARM COCKTAILS

FARM SHRUB SPRITZ 14

LILLET BLANC, SEASONAL FARM FRUIT + WHITE BALSAMIC SHRUB,
PROSECCO, MINT

CHICORY CUBA LIBRE 13

PLANTATION ORIGINAL DARK RUM,
FERMENTED CHICORY & BURDOCK COLA, LIME

NEW YORK NEGRONI 15

CATSKILLS ISOLATION PROOF GIN, FACCIA BRUTTO APERITIVO,
METHOD UPSTATE VERMOUTH, LAVENDER

ALCOHOL FREE

NO-GRONI 13

LEAH'S PINE + JUNIPER HYDROSOL,
HIBISCUS APERITIVO, VERJUS ROUGE

O.O MAI TAI 13

LEAH'S HERBAL TEA, SPELTBERRY ORGEAT,
ITRUS, BITTERS, NUTMEG, MINT

FARM FERMENTED SODAS 7

GINGER BEER, CELERY SODA, CHICORY COLA, JUNIPER TONIC

REED'S FARM & SLOW DRINKS BY DANNY CHILDS
COLLABORATION

THE BOTANICAL BEVERAGES FROM THIS SECTION OF OUR MENU ARE MEANT TO ACT AS A SNAPSHOT OF “A MEANINGFUL PURPOSE AT REED’S FARM”, THE NON-PROFIT SISTER FARM OF STEVE AND COOKIE’S. EACH OF THE INGREDIENTS HIGHLIGHTED HERE WERE EITHER GROWN ON THE FARM OR WILD FORAGED FROM AROUND THE PROPERTY. AS A RESULT, EACH DRINK OFFERS A SAMPLE OF THE FARM’S TERROIR, I.E. FACTORS SUCH AS THE SOIL, CLIMATE, AND MICROORGANISMS THAT IMPART THEIR UNIQUE FLAVORS INTO REED’S PRODUCE.

WHILE THE TERM “TERROIR” IS MOST COMMONLY USED TO DESCRIBE PRODUCTS SUCH AS WINE AND CHEESE, THE INGREDIENTS IN THESE DRINKS WERE GROWN, HARVESTED, AND PRESERVED WITH A CARE AND PRECISION THAT IS DESERVING OF THE TERM. EACH WAS FARMED ORGANICALLY AND REGENERATIVELY, ALLOWED TO SLOWLY RIPEN AND MATURE AT THEIR OWN RATE TO MAXIMIZE FLAVOR, AND FINALLY FERMENTED AND PRESERVED WITH AMBIENT MICROBES NATIVE TO THE FARM IN A WAY THAT ALLOWS THEIR FLAVORS TO SHINE THROUGH.

THE RESULT IS A COLLECTION OF ORGANIC, PROBIOTIC, NUTRITIOUS, AND DELICIOUS BEVERAGES WITH A STRONG SENSE OF PLACE. WE ENCOURAGE YOU TO ENJOY THESE “SLOW DRINKS” AND PARTICIPATE IN THE EBBS AND FLOWS OF THE SEASONS WITH US. -DANNY CHILDS

CHICORY RUM & COLA 15.

*REED'S FARM HOUSEMADE CHICORY COLA, PLANTATION GRANDE RESERVE RUM
LIME GARNISH*

STATESIDE MULE 14.

*REED'S FARM HOUSEMADE GINGER BEER, STATESIDE VODKA
LIME GARNISH*

EL JUNIPERO Y JALISCO 14.

*REED'S FARM HOUSEMADE JUNIPER SODA, LA GRITONA REPOSADO
JUNIPER SPRIG GARNISH*

JUNIPER BIANCO 14

*REED'S FARM HOUSEMADE JUNIPER SODA, CARPANO BIANCO VERMOUTH
JUNIPER SPRIG GARNISH*

SPIRIT FREE

REED'S FARM GINGER BEER 7.

*REED'S FARM JUNIPER SODA 7.
TASTING NOTES: PINE, LEMON PEEL, SPICE*

*REED'S FARM CHICORY COLA 7.
TASTING NOTES: CHOCOLATE, CARAMEL, COFFEE*