
**NAKED
SEAFOOD**

OYSTERS ON THE 1/2 SHELL 18.
mignonette

JUMBO LUMP CRAB 21.

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

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 ROLLENTINI 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 18.
housemade chutney, dried fruit
no. 7311 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 38.

french fries, vegetable slaw
remoulade, sriracha

FRIED JUMBO SHRIMP (5) 35.

sweet potato fries, cole slaw

JUMBO LUMP CRAB IMPERIAL 37.

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 19.

JUMBO LUMP CRAB PASTA 39.

plum tomatoes, garlic, basil
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
mashed sweet potatoes
jack daniels glaze

SILVER FERN FARMS 8OZ FILET MIGNON 45.

mashed potatoes, grilled portobello
cipollini onion marsala demi glace
add crab imperial 19.

PORCINI CRUSTED PRIME 12OZ STRIP STEAK 48.

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 36.

cornbread stuffing, creamed corn
blueberry sauce

CAULIFLOWER STEAK 30.

creminis and greens, cauliflower purée
brown butter, crispy capers

GRIGGSTOWN FARM ROASTED 1/2 CHICKEN 32.

Reed's Farm greens, 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.

creamed corn 10.

cornbread stuffing, creamed corn, blueberry sauce 15.



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 & 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" a plump oyster of your choice bathed in a shot of stoli vodka mixed with cocktail sauce, tabasco & a couple secret ingredients	12.

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.



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, Cuvee des Commandeurs 22, Provence, France	15.	58.
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 Ukrainian 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