
**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 11.

MANHATTAN CLAM CHOWDER 10.

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 13.
baby greens, dried cranberries
toasted walnuts, crumbled gorgonzola
roasted shallot vinaigrette

CAESAR SALAD 14.
hearts of romaine

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

APPETIZERS

BUTTER POACHED CLAMS 19.
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

PLATES

HUMMUS PLATE 18.
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 19.
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) 37.

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 19.

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] 29.

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

GRAIN FED 12OZ VEAL CHOP MILANESE 52.

arugula, cherry tomatoes, jalapeño
pecorino romano cheese
lemon vinaigrette

LEIDY'S DOUBLE-CUT STUFFED 12OZ PORK CHOP 44.

granny smith apple, applewood smoked bacon, white cheddar
mashed sweet potatoes
jack daniels glaze

SILVER FERN FARMS 8OZ FILET MIGNON 47.

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

PORCINI CRUSTED PRIME 12OZ STRIP STEAK 50.

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

KOBE BEEF MEATLOAF 31.

mashed potatoes, peas & carrots
pan gravy

CRISPY ROASTED 1/2 DUCK 39.

cornbread stuffing, creamed corn
blueberry sauce

CAULIFLOWER STEAK 32.

creminis and greens, cauliflower purée
brown butter, crispy capers

GRIGGSTOWN FARM ROASTED 1/2 CHICKEN 34.

reed's farm vegetables
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.

creamed corn 10.

cornbread stuffing, creamed corn, blueberry sauce 15.

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" a plump oyster of your choice bathed in a shot of stoli vodka mixed with cocktail sauce, tabasco & a couple secret ingredients	14.

SANDWICHES

100Z. 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 7.

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

CRAFT 7.

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

LOCAL DRAFT SELECTIONS 9.

IMPORTED 7.

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

IMPORTED 8.

Guinness Can

NON-ALCOHOLIC 7.

Heineken 0.0
Peroni 0.0

STEVE AND COOKIE'S CLASSICS

WHISTLE PIG MAPLE OLD FASHIONED 24
100 PROOF WHISTLE PIG RYE WHISKEY, WHISTLEPIG MAPLE SYRUP, ORANGE RIND

WARNER'S "OASIS" MANHATTAN 16
DATE INFUSED MAKER'S MARK BOURBON, CARPANO ANTICA SWEET VERMOUTH

JOE A'S SUMMER MANHATTAN 17
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

GINGER SPICE & EVERYTHING NICE MARGARITA 16
VOLANS REPOSADO, HOUSEMADE GINGER SIMPLE
COLD PRESSED LEMON, CANDIED GINGER RIM

SENSUAL SIDECAR 16
FRAPIN VS 1270 COGNAC, COINTREAU, AGAVE,
LEMON, DEMERARA RIM

"FANCY NANCY" COSMOPOLITAN 15
KETEL CITROEN, COINTREAU, CRANBERRY & FRESH LIME

REED'S FARM COCKTAILS

FARM SHRUB SPRITZ 14
LILLET BLANC, SEASONAL FARM FRUIT + WHITE BALSAMIC SHRUB,
PROSECCO, MINT

DIXIE'S PIMM'S CUP 15
ALIBI GIN, PIMMS LIQUEUR, REED'S FARM GINGER BEER
REED'S LAVENDER, CUCUMBER, MINT

NEW YORK NEGRONI 15
CATSKILLS ISOLATION PROOF GIN, FACCIA BRUTTO APERITIVO,
METHOD UPSTATE VERMOUTH, LAVENDER

ALCOHOL FREE

HIBISCUS FAUX-GRONI 13
LEAH'S PINE + JUNIPER HYDROSOL,
HIBISCUS APERITIVO, VERJUS ROUGE

SHRUB & CLUB 12
SEASONAL FARM FRUIT + WHITE BALSAMIC SHRUB
CLUB SODA, MINT

FARM FERMENTED SODAS 7



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 Rocky Road or Vanilla 8.

Honey Bear Ice Cream 12.

ultra decadent dairy free, gluten free, coconut based

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 14.
Bordeaux Blanc, Château de Bonhoste 23 Bordeaux, France 11.
Sauvignon Blanc, Trizanne Wines "TSW" 23, Western Cape, South Africa 12.
Chardonnay, Saint-Véran Tradition 23 Maconnais, France 17.
Chardonnay, Jeanne Marie 23, Central Coast, California 13.
Reisling, Kruger-Rumpf 23 Nahe, Germany 12.

BUBBLES:

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

ROSÉ:

Domaine Coussin, La Croix du Prieur 23, Provence, France 13.

RED:

Pinot Noir, Trousse-Chemise 23, Willamette Valley, Oregon 14.
Cabernet Sauvignon, Hedges Family "CMS" 21, Columbia Valley, Washington 15.
Cabernet Sauvignon, Swanson Vineyards 22, Napa Valley, California 24.
Chianti, Salcheto "Biskero" 23, Tuscany, Italy 11.
Toscana, Castello Romitorio, "Romitorio" 20, Tuscany, Italy 13.
Tempranillo, Bodegas Ondarre 21, Rioja, Spain 10.
Merlot-Cabernet Franc, "Empreintes", 20 Bordeaux, France 14.

BOTTLED BEER

DOMESTIC 7.

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

CRAFT 7.

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Sierra Nevada "Torpedo" Extra IPA

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Peroni, Smithwicks

IMPORTED 8.

Guinness Can

NON-ALCOHOLIC 7.

Heineken 0.0
Peroni 0.0
Athletic Brewing



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