



LOBSTER & OYSTER NIGHT

Lobster Roll	12
Lobster Mac & Cheese	12
Lobster Margarita Pizza	12
Lobster & Black Mussel Bisque	12
Whole Steamed Naked Lobster (1.25 lbs.)	16
Add Baked Potato and your choice of Vegetable or Fries	10
Fried Oysters (5)	12
Oysters	\$1.50 each

APPETIZERS

Mussels Tomato Broth, Orecchiette, 'Nduja, Basil	17
Clothesline Bacon Maple and Black Pepper Glazed	21
Eggplant Chips Parmesan, Spice Yogurt Sauce	14
Grilled Flatbread Ricotta, Prosciutto, Zucchini, Herbs	14
Barnegat Bay Oysters Apple Mignonette	½ dz 12
Artichoke Caesar Salad Caesar Dressing, Kale & Romaine, Shaved Artichoke	16
Lobster Caramelle "Ravioli" Spicy Tomato, Basil	20

PASTA

Wild Mushroom Cavatelli Short Rib, Truffle Pecorino, Roasted Garlic	33
Linguine Clams Casino Bacon, Peppers, Onions, Basil, Sicilian Style Breadcrumbs, Parsley	24

MAINS

Organic Chicken Farrotto, Tuscan Kale, Root Vegetables, Chicken Jus	29
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette	33
Skirt Steak Polenta Fries, Pickled Onions, Spicy Pesto	38

SIDES 7 each | 3 for 18 Z

Angry Broccoli Rabe Lemon Zest, Shallot, Calabrian Chili
Mushrooms and Spinach Wild Mushrooms, Garlic, Herbs
Cacio e Pepe Fingerling Potatoes Black Pepper, Parmesan, Herbs
Crispy Brussel Sprouts Horseradish Sauce
Hipster Fries Bacon, Shishito, Parmesan, Peppadews
House Fries

All prices that are displayed on our menu are our cash prices and any other alternative forms of payment may result in a 3% non-cash adjustment.





COCKTAILS

- A DRINK with MR. HENDRIX** 15
Hendrick's Botanical Gin, Elderflower, Cucumber, Honey, Lemon
- ACT OF CONTRITION** 15
Mexigin Spiced Gin, Passionfruit, Lime, Bubbles
- LOW HANGING FRUIT** 14
Banhez Mezcal Artisanal, Combiér Apricot Liqueur, Strega, Lime
- LYCHEE GIMLET** 13
Ketel One Vodka, Lychee Puree, Lime
- ANGRY MARGARITA** 14
Coca Pura Tequila Blanco, Lime, Orange Curaçao, Agave, Tajin, Heat
*Candied Bacon-Shishito Pepper Garnish
- DRIFTHOUSE OLD FASHIONED** 14
Penelope 4 Grain Bourbon, Plantation Stiggins Pineapple Rum, Demerara, Bitters
- OCEAN BOULEVARDIER** 15
Michters Single Barrel Rye, Aperol, Carpano Antica, PAMA, Bitters
- WALK THE PINE** 17
Johnnie Walker Red, Green Chartreuse, Rosemary, Fernet Branca Rinse

BEER

- MILLER LITE** 5
Light Lager, Wisconsin
- CORONA EXTRA** 7
Pale Lager, Mexico
- SAM ADAMS BOSTON LAGER** 7
American Amber Lager, Massachusetts
- STELLA ARTOIS** 7
Pilsner, Belgium
- CARTON 077XX 16oz.** 10
Double IPA, Highlands, New Jersey
- TWIN LIGHTS DOUBLEVISION 16oz.** 10
Double IPA, Highlands, New Jersey

DRAFT BEER

- TWIN LIGHTS LAGER 4.8% ABV** 8
Lager, Highlands, New Jersey
- DELIRIUM TREMENS 8.5% ABV** 16
Pale Blonde, Belgium

SPARKLING

- PROSECO** La Luminore 15/56
Veneto, Italy
- CAVA ROSE** Juve y Camps 13/48
Penedes, Spain
- CHAMPAGNE** Nicolas Feuillatte 20/75
Brut Reserve, Champagne, France

ROSE

- ROSE, GRENACHE, SYRAH** Juliette 10/36
Provence, France, 2018

WHITE WINE

- RIESLING** Frisk 10/36
Victoria, Australia, 2019
- ALBARINO** Vinos Marinos El Neptuno 13/48
Galicia, Spain, 2017
- PINOT GRIGIO** Villa Sandi 11/42
Veneto, Italy, 2017
- SAUVIGNON BLANC** Arona 11/42
Marlborough, New Zealand, 2019
- CHARDONNAY** Hess *Un-Oaked* 12/44
'Shirtail Creek Vineyard', Monterey, CA 2016
- CHARDONNAY** J.J. Vincent Bourgogne 16/60
Burgundy, France, 2018

RED WINE

- PINOT NOIR** Cloisonné 11/42
Sonoma Coast, California, 2018
- PINOT NOIR** Elouan 14/52
Oregon Coast, Oregon, 2018
- SANGIOVESE** Barone Ricasoli Chianti 14/52
Tuscany, Italy, 2015
- TEMPRANILLO** El Jefe *Un-Oaked* 12/44
Castilla y Leon, Spain, 2019
- NEBBIOLO** Nino Negri Quadrio 12/44
Lombardy, Italy, 2016
- CORVINA** Santi Ventale Valpolicella 13/48
Veneto, Italy, 2016
- CABERNET SAUVIGNON** Dough 14/52
North Coast, California, 2018
- CABERNET SAUVIGNON** Liberty School Reserve 18/70
Paso Robles, California, 2018

