



APPETIZERS

Clothesline Bacon Maple and Black Pepper Glazed	21
Eggplant Chips Parmesan, Spice Yogurt Sauce	14
Whipped Ricotta Crispy Fennel, Fennel Pollen Honey, Toast	15
Barnegat Bay Oysters Apple Mignonette	½ dz 18
Mussels Tomato Broth, Orecchiette, 'Nduja, Basil	17
Shrimp Ceviche Tomato, Scallion, Red Pepper, Chili, Cilantro, Lemon Vinaigrette	24
Tuna Crudo Avocado, Olive-Caper Vinaigrette	19
Artichoke Caesar Salad Caesar Dressing, Kale & Romaine, Shaved Artichoke	16
Baby Kale and Roasted Beet Salad Farro, Marcona Almond, Balsamic Vinaigrette	16
Pretzel Crusted Crab Cakes Tomato & Citrus Jam, Frisee, Calabrian Aioli	21
Grilled Flatbread Ricotta, Prosciutto, Zucchini, Herbs	17

PASTA

HALF/FULL

Short Rib Cavatelli Wild Mushrooms, Truffle Pecorino, Roasted Garlic	18/33
Frutta Di Mare Lobster, Crab, Shrimp, Squid Ink Pasta, Tomatoes, White Wine	21/39
Linguine Clams Casino Bacon, Peppers, Onions, Basil, Sicilian Style Breadcrumbs	14/24
Ricotta Gnocchi Asparagus, Fava Beans, Peas, Carrots, 24 Month Parmesan	13/22

MAINS

Organic Chicken Farrotto, Tuscan Kale, Root Vegetables, Chicken Jus	29
Salmon Braised Fennel, Olives, Preserved Lemon	31
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette	33
Scallop & Octopus Veracruz Tomato, Olives, Capers, Broccoli	35
Lamb Shank Polenta, Roasted Mushrooms, Pistachio	36
Surf & Turf Veal Tenderloin, Shrimp Piccata, Caper, Lemon	35
Filet Mignon 8 oz Center Cut, B1 Sauce	42
Whole Lobster Broiled or Steamed. Served with Zoodles & Tomato-Citrus Butter	Naked or Spicy 29 per pound
Skirt Steak Polenta Fries, Pickled Onions, Spicy Pesto	38

SIDES 9 each | 3 for 24

Roasted Asparagus Lemon Zest, Toasted Pine Nuts
Mushrooms and Spinach Wild Mushrooms, Garlic, Herbs
Crispy Brussel Sprouts Horseradish Sauce
Cacio e Pepe Fingerling Potatoes Black Pepper, Parmesan, Herbs
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.





4/15/2021

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, Combier Apricot Liqueur, Strega, Lime
- LYCHEE GIMLET** 13
Ketel One Vodka, Lychee Puree, Lime
- ANGRY MARGARITA** 14
Tequila Blanco, Lime, Orange Curaçao, Agave, Tajin, Heat Tincture
*Candied Bacon-Shishito Pepper Garnish
- COLD BREW OLD FASHIONED** 14
Penelope 4 Grain Bourbon, Mr. Black Cold Brew Coffee Liqueur, Orange Bitters
- OCEAN BOULEVARDIER** 15
Michters Single Barrel Rye, Aperol, Carpano Antica, PAMA, Bitters

BOTTLE/CAN BEER

- SAM ADAMS BOSTON LAGER** 7
American Amber Lager, Massachusetts
- STELLA ARTOIS** 7
Pilsner, Belgium
- TWIN LIGHTS DOUBLEVISION** 16oz. 10
IPA, Highlands, New Jersey

DRAFT BEER

- TWIN LIGHTS** 4.8% ABV 8
Lager, Highlands, New Jersey
- DELIRIUM TREMENS** 8.5% ABV 10
Pale Blonde, Belgium

SPARKLING

- PROSECCO** Lamberti 12/44
Veneto, Italy
- CAVA ROSE** Juve y Camps 13/48
Penedes, Spain
- CHAMPAGNE** Nicolas Feuillatte 20/75
Brut Reserve, Champagne, France

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
Marlboro, 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
- MONTEPULCIANO** Le Murate Nicodemi 12/44
Abruzzo, Italy, 2018
- CORVINA** Santi Ventale Valpolicella 13/48
Veneto, Italy, 2016
- NEBBIOLO** Nino Negri Quadrio 12/44
Lombardy, Italy, 2017
- SUPER TUSCAN** Brancaia Tre 12/44
Tuscany, Italy, 2017
- CABERNET SAUVIGNON** Dough 14/52
North Coast, California, 2018
- CABERNET SAUVIGNON** Liberty School Reserve 18/70
Paso Robles, California, 2018
- SYRAH** Tenuta Rapitala "Nadir" 14/52
Sicily, Italy, 2017

CORAVIN WINE BY THE GLASS

WHITE WINE

- SAUVIGNON BLANC** Altamura 26/73
Napa Valley, California, 2015
- SANCERRE** Pascal Jolivet 24/70
Loire Valley, France, 2019
- PINOT GRIS** Hugel 16/50
Alsace, France, 2018
- CHARDONNAY** Cakebread 35/92
Napa Valley, California, 2018

RED WINE

- PINOT NOIR** Domaine Bouchard 1er Cru 34/94
Burgundy, France, 2017
- MERLOT** Stag's Leap 28/78
Napa Valley, California, 2016
- BAROLO** Michele Chiarlo 50/135
Piedmont, Italy, 2015
- CABERNET SAUVIGNON** Jordan 52/140
Alexander Valley, California, 2016
- BORDEAUX BLEND** Chateau Boyd-Cantenac 32/90
Bordeaux, France, 2011