



APPETIZERS

- Clothesline Bacon** Maple Black Pepper Glazed **GF 24**
- Eggplant Chips** Parmesan, Spiced Yogurt Sauce, Tomato jam **15**
- Barnegat Bay Oysters** 1/2dz Apple Mignonette **GF 22**
- PEI Mussels** Nduja, Tomato, Basil, Orecchiette **20**
- Pretzel Crusted Crab Cake** Tomato Jam, Orange, Chipotle Aioli **24**
- Jersey Green Salad** Baby Greens, Corn, Tomato, Grilled Red Onion, Peach Vinaigrette **GF 18**
- Baby Gem Caesar** Parmesan, Crouton, 6 Minute Egg **18**
- Grilled Flatbread** Mushroom, Caramelized Onion, Gorgonzola, Thyme **18**
- Tuna Carpaccio** Shaved Artichoke, Arugula, Crostini, Kalamata Olive, Lemon, Olive Oil, Sea Salt **20**
- Whipped Ricotta Parfait** Eggplant Caponata, Raisin, Pine Nut, Bruschetta **16**

MAINS

- Skirt Steak** Polenta Fries, Pickled Onion, Spicy Pesto **GFA 40**
- Branzino** Artichoke Hummus, Red Pepper Olive Vinaigrette **GF 38**
- Organic Chicken** Farrotto, Root Vegetable, Kale, Chicken Jus. **33**
- Tomahawk Veal Chop 14oz** Parmesan Risotto, Veal Demi **GFA 58**
- Salmon** Fregola, Fennel, Broccoli, Burst Cherry Tomato, Kalamata **33**
- 8oz Filet Mignon** Center Cut, B1 Sauce **GFA 45**
- Shrimp & Octopus Veracruz** Tomato, Green Olives, Capers, Broccoli **GF 38**
- Whole Lobster** Steamed, Zoodles, Drawn Butter **GF**
- 1 ¼ & 1 ½ Pound Lobsters @ **22** per lb
- 2 Pound Lobsters & Up @ **26** per lb

PASTA

- Braised Short Rib** Cavatelli, Mushrooms, Truffle Pecorino **39**
- Frutta Di Mare** Lobster, Shrimp, Crab, Squid Ink Spaghetti, Roasted Tomato, White Wine, Garlic, Lemon **45**
- Clams Casino** Linguine, Pepper, Onion, Bread Crumbs, Bacon **32**
- Roasted Garlic Gnudi** Ricotta, Tomato Sugo, Basil, Aged Parmesan **29**

Chef Toni's Italian Classics

3-course Pre-Fixe \$49

Dine In Only

Appetizers

- Beef Meatballs** - Garlic Crostini, Red Sauce, Aged Parmesan, Basil **\$20**
- Burrata** - Burrata, Watermelon, Crispy Prosciutto, Crostini, Balsamic Vinaigrette **\$19**
- Jersey Green Salad** - Baby Greens, Corn, Tomato, Grilled Red Onion, Peach Vinaigrette **GF \$18**

Mains

- Grilled Pork Chop** - 12oz Bone-in Pork Chop with Seasonal Preparation **GF \$32**
- Chef's Market Fish Piccata** - Spinach, Lemon, White Wine, Butter, Capers over Linguini **\$32**
- From The Garden** - Seasonal Ravioli Primavera, Brown Butter Sauce **\$28**

Desserts

- Double Chocolate Mousse Cake** - Raspberry, Candied Almonds, Whipped Cream **\$13**
- Chocolate Chip Ice Cream Sliders** - Vanilla Gelato, Candied Pistachios, Amarena Cherries, Toasted Marshmallow, Hot Fudge **\$13**
- NOT SO HUMBLE KEYLIME PIE**
- Graham Cracker, Whipped Cream, Golden Berries **\$13**

SIDES 11 each / 3 for 28

- Angry Broccoli Chili**, Peppadew, Lemon Zest **GF**
- Mushrooms and Spinach** Garlic, Herbs **GF**
- Broken Potatoes** Salsa Verde, Parmesan
- Hipster Fries** Bacon, Shishito, Chili, Parmesan, Herbs

MENU SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY

9.14.22

