



APPETIZERS

Clothesline Bacon Maple Black Pepper Glazed	GF 24
Eggplant Chips Parmesan, Spiced Yogurt Sauce, Tomato jam	15
Barneгат 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, Apple, Goat Cheese, Almonds, Roasted Lemon 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

"Premier Reserve" Pork Chop 14oz Mustard Spaetzle, Red Cabbage, Apple Raisin Mostarda	GFA 39
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette	GF 38
Organic Chicken Farrotto, Root Vegetable, Kale, Chicken Jus	33
"USDA Prime" Ribeye 14oz Broken Potatoes, B1 Sauce	60
Salmon Roasted Beets, Sauteed Greens, Parsnip Puree, Crispy Shallot	33
"USDA Prime" Filet Mignon 8oz Center Cut, Broken Potatoes, B1 Sauce	52
Scallops & 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

Prime Beef and Veal Bolognese House made Ricotta Gnocchi, Pecorino Romano	38
Butternut Squash Gnudi Brussels Sprout, Brown Butter Sauce, Aged Parmesan	29
Frutta Di Mare Squid Ink Pasta, Lobster, Shrimp, Crab, Roasted Tomato, White Wine, Garlic, Lemon	38
Pescatore House made Trofie, Tuna, Swordfish, Mahi Mahi, Clams, Mussels, White Wine Tomato Broth	32

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	
Brussels Sprouts Horseradish Cream	

Chef Toni's Italian Classics 3-course Pre-Fixe \$49 Dine In Only

Appetizers

Beef and Veal Bolognese - Prime Beef and Veal, Homemade Ricotta Gnocchi	\$19
Burrata - Beets, Arugula, Pecans, Balsamic, Crostini	\$19
Jersey Green Salad - Baby Greens, Apple, Goat Cheese, Almonds, Roasted Lemon Vinaigrette	\$18

Mains

Braised Pork Shoulder -Creamy Polenta, Pork Jus, Crispy Brussels, Onion Straws	\$32
Swordfish and Clams - Linguini, Garlic, White Wine, Butter	\$28
Spinach Ravioli - Marinara, Parmesan, Crispy Basil	\$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

MENU SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY

10.21.22

