

LUNCH

SEAFOOD AND RAW BAR

NJ Luna Sol Oysters on the Half Shell 24 | 48 **S** **GF**
red wine mignonette

U8 Shrimp Cocktail 22 **S** **GF**
horseradish, cocktail sauce, spicy aioli

Crystal Grand Tower 105 **S** **GF**
oysters, littleneck clams, shrimp, lobster, mussels

SALAD AND SOUP

Little Gem Salad 18 **GF**
maytag blue cheese, applewood smoked bacon,
tomato, pine island onion

Caesar Salad 19
lemon confit, white anchovy, parmesan crisp

[ADD TO A SALAD]

Shrimp 12 **Salmon** 15 **Chicken** 10 **Skirt Steak** 18

New England Clam Chowder 18
black pepper butter

French Onion Soup 16
gruyere, chives

—& SANDWICHES &—

Grilled Flat Bread 24
pastrami smoked salmon, lemon sour cream, dill, capers

Maine Lobster Roll 38 **S**
buttered brioche roll, tarragon, little gem salad, french fries

Turkey BLT+ 21
avocado, emily's hearth bread, french fries

Chicken and Camembert Ciabatta 22
little gem salad, lemon vinaigrette

The Cuban 22
slow smoked pork, ham, mustard, pickles, french fries

Tavern Burger 26 **N**
white cheddar, lettuce, onion, special sauce,
sesame bun, french fries

SIDES

Asparagus 12 **V** **GF**
mushroom butter

Crispy Brussel Sprouts 12 **V**

Creamed Spinach 12 **V**

Sautéed Mushrooms + Onions 14 **V** **GF**
fine herbs

Rustic Potatoes 10 **V**

French Fries 10 **V**

—& MAIN &—

California Cobb Salad 22 **GF**
romaine lettuce, tomato, blue cheese, avocado,
egg, chicken, bacon, dijon dressing

Tuna Niçoise Salad 26
beans, potatoes, egg, niçoise olives,
white anchovies

Calamari Salad 24 **S**
water chestnuts, hearts of palm,
fine herbs, miso + lime vinaigrette

Simply Grilled Salmon 32
mesclun greens, lemon vinaigrette

Horseradish Crusted Jumbo Lump Crab Cakes 46 **S**
pea shoots, mustard seed sour cream

Cinnamon-Chili Glazed Chilean Sea Bass 42
crispy shrimp, ginger-lemongrass nage

Peruvian Chicken 30 **GF**
rustic potatoes, chimichurri, lime braised onions

Homemade Bucatini Ragu 28
braised beef ragu, parmesan cheese

Skirt Steak Frites 46
herbed french fries, au poivre sauce, mesclun greens

NEW YORK STEAKHOUSE

USDA Certified Prime
served with house made steak sauce, slow roasted garlic

8oz Filet Mignon 48

14oz NY Strip 68

24oz Bone in Rib Eye 84

Tomahawk [for two] 172

V Vegetarian

GF Gluten Free

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies

A 3.5% credit card processing fee will apply.

THE WINE LIST

SPARKLING

Prosecco [organic]

alberto nani, extra dry, veneto, italy 12 | 44

Sparkling Rosé

schramsberg, mirabelle, brut, california 22 | 84

Champagne [sustainable]

piper-heidsieck, cuvée 1785, brut, france 35 | 125

WHITE

Riesling [vegan-friendly]

pacific rim, medium dry, columbia valley, washington 12 | 44

Pinot Grigio

barone fini, valdadige, italy 13 | 48

Sauvignon Blanc [sustainable + vegan-friendly]

the crossings, marlborough, new zealand 12 | 44

Chardonnay

bouchard, burgundy, france 16 | 60

Chardonnay

davis bynum, russian river valley, california 15 | 56

ROSÉ

Blend [organic]

peyrassol, la croix rosé, côtes de provence, france 14 | 52

RED

Pinot Noir

patient cottat, le grand caillou, loire, france 14 | 52

juggernaut, russian river valley, california 15 | 56

Blend [organic]

guigal, côtes du rhône, rhône, france 14 | 52

Tempranillo

volver, single vineyard, castilla-la mancha, spain 12 | 44

Malbec [organic]

escorihuela 1884, single vineyard, mendoza, argentina 14 | 52

Cabernet Sauvignon

oberon, napa, california 18 | 68

Shiraz – Cabernet Sauvignon [sustainable]

penfolds, max's, south australia 16 | 60

Blend

leviathan, california 25 | 95

ALCOHOL-FREE

Moscato Sparkling

freixenet, brut, catalonia, spain 10

Pinot Grigio

seaglass, california 12

Cabernet Sauvignon

fre, california 10

LIBATIONS

18

SANGRIA

Choose Your Private Label Wine

finlandia vodka, peach schnapps, triple sec, simple

SIGNATURE

Casual Water

belvedere vodka, finest call watermelon, lillet, lemon

Aperol Spritz

aperol, prosecco

Spring Spritzer

bluecoat gin, peach schnapps, elderflower liqueur, lemon, prosecco

In the Rough

don julio blanco tequila, ancho chile liqueur, pineapple, lime

Spicy Candy

brugal 1888 rum, ancho chili liqueur, triple sec, lime, strawberry purée, elderflower

Afraid of the Dark

maker's mark bourbon, peach schnapps, lemon, peach syrup, orgeat syrup

Espresso Martini

espresso, ketel one vodka, borghetti espresso liqueur

CLASSICS + NEOCLASSICS

Vodka Espresso [1980's]

ketel one vodka, kahlua coffee liqueur, espresso, simple

Margarita [1942]

patron silver tequila, agave, lime juice, lemon juice

Boulevardier [1927]

elijah craig bourbon, sweet vermouth, campari

Negroni [1919]

hendrick's gin, campari, sweet vermouth

Manhattan [1880's]

maker's mark bourbon, sweet vermouth, aromatic bitters

Old Fashioned [1880's]

piggyback rye, demerara, aromatic bitters

Sazerac [1838]

henessey vs cognac, pernod absinthe, sugar, bitters

FREE SPIRITED

16

Sparkling Lavender

seedlip garden

Almost Old Fashion

ritual zero proof whiskey

Not So Whiskey Sour

ritual zero proof whiskey, lemon, hibiscus, fee foam

BEER

DRAFT 9

Miller Lite Milwaukee, WI

Doc's Apple Cider Warwick, NY

Radeberger Radeberg, Germany

Blue Moon Belgium White Golden, CO

Yuengling Lager Pottsville, PA

Modelo Especial Mexico

Sam Adams Seasonal Boston, MA

New Belgium Fat Tire Fort Collins, CO

Guinness Stout Dublin, Ireland

Sierra Nevada Hazy Little Thing IPA Chico, CA

Cape May IPA Cape May, NJ

Dogfish 60 Minute IPA Milton, DE

BOTTLES + CANS 9

Coors Original Golden, CO

Pilsner Urquell Czech Republic

Sam Adams Boston Lager Boston, MA

Great Lakes IPA Cleveland, OH

Ranger IPA Forte Collins, CO

Dogfish 60 Minute IPA Milton, DE

HARD TEA 14

Sun Cruiser Boston, MA

NON-ALCOHOLIC 9

Athletic Brewing Upside Dawn Golden Ale

Athletic Brewing Lite Lager