

SUPPER

SEAFOOD AND RAW BAR

Tuna Poke 24
coconut, chili, lemongrass, kaffir leaf

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

U8 Shrimp Cocktail 22
horseradish, cocktail sauce, spicy aioli

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

Bison Carpaccio 24 **GF**
cured egg yolk, tete de moine

STARTERS

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

Caesar Salad 19
lemon confit, white anchovy, parmesan crisp

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

Grilled Octopus 28 **S GF**
cannellini bean purée, rosemary smoke, arugula pesto

New England Clam Chowder 16 **S**
black pepper butter

French Onion Soup 16
gruyere, chives

Jumbo Lump Crab Cake 28 **S N**
horseradish crusted, pea shoots, mustard sour cream

Cheese Board 26
assorted cheeses, quince paste, honey comb

Charcuterie Board 28 **N**
cured meats, terrine, country bread

MAIN

Vegan Eggplant Tart 28 **V GF N**
carrot coconut sauce, rustic potatoes, asparagus

Simply Grilled Salmon 34 **GF**
mesclun greens, lemon vinaigrette

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

Cinnamon-Chili Glazed Chilean Sea Bass 48 **S**
crispy shrimp, ginger-lemongrass nage

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

Choucroute Garnie 36 **GF**
kassler pork chop, garlic sausage,
bratwurst, sauerkraut

Homemade Bucatini Ragu 28
braised beef ragu, parmesan cheese

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

Braised Short Rib 38
forty minute egg, truffled parsnip salad

Skirt Steak Frites 46
au poivre sauce, herb french fries, 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

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**

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

SANGRIA 18

- Choose Your Private Label Wine**
finlandia vodka, peach schnapps, triple sec, simple

SIGNATURE 18

- Garden State Spritz**
vodka, monin cucumber syrup, lime, fever-tree elderflower tonic
- Skylands Bramble**
gin, lemon, mint syrup, monin wild raspberry
- Smoldering Sunset**
tequila, mezcal, lime, monin strawberry, fever-tree grapefruit
- Cherry Swing Sling**
rum, lime, monin cherry, fever-tree lime yuzu soda
- Oak + Honey**
bourbon, lemon, monin jasmine honey, fee foam

CLASSICS + NEOCLASSICS 18

- Espresso Martini** [1980’s]
ketel one vodka, kahlua coffee liqueur, espresso, simple
- Margarita** [1942]
patron barrel select reposado, agave, lime juice, lemon juice
- Boulevardier** [1927]
elijah craig bourbon, sweet vermouth, campari
- Negroni** [1919]
hendrick’s gin, campari, sweet vermouth
- Aperol Spritz** [1918]
aperol, prosecco
- 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

- Practice Green**
ritual gin alternative, lemon, mint simple, fee foam
- Jersey Sunrise**
ritual tequila alternative, lime, monin strawberry, fever-tree grapefruit
- Mully’s Mulligan**
lemon, monin blueberry, fever-tree lime yuzu soda

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** Fort 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**