

LUNCH

SEAFOOD AND RAW BAR

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

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,
rosemary potato chips

Turkey BLT+ 21
avocado, emily's hearth bread, rosemary potato chips

Crispy Chicken Sandwich 22
aged cheddar, crystal springs hot sauce, french fries

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**

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

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, cucumber syrup, lime, fever-tree elderflower tonic
- Skylands Bramble

gin, lemon, mint syrup, wild raspberry
- Smoldering Sunset

tequila, mezcal, lime, strawberry, fever-tree grapefruit
- Cherry Swing Sling

rum, lime, cherry, fever-tree lime yuzu soda
- Oak + Honey

bourbon, lemon, 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, strawberry, fever-tree grapefruit
- Mully’s Mulligan

lemon, 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

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