

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

Charred Cauliflower 12 **V GF**

Crispy Brussel Sprouts 12 **V**

Creamed Spinach 12 **V**

Sautéed Mushrooms + Onions 14 **V GF**

finest 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

Grilled Salmon 32 **GF**
spaghetti squash, garlic butter, pumpkin seeds

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

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

Sparkling Rosé

domaine carneros by taittinger, brut, california 22 | 84

Champagne

piper-heidsieck, cuvée 1785, brut, france 35 | 135

WHITE

Pinot Blanc

trimbach, alsace, france 14 | 52

Riesling

elk cove, willamette valley, oregon 17 | 64

Pinot Grigio

barone fini, trentino-alto adige, italy 14 | 52

Sauvignon Blanc

the crossings, marlborough, new zealand 12 | 44

grgich hills, fume blanc, napa valley, california 28 | 108

Chardonnay

davis bynum, russian river valley, california 16 | 60

ROSÉ

Blend

sainte marguerite, côtes de provence, france 14 | 52

RED

Pinot Noir

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

benton lane, willamette valley, oregon 20 | 76

Tempranillo

torres, altos ibericos, crianza, rioja, spain 15 | 56

Malbec

escorihuela 1884, mendoza, argentina 14 | 52

Cabernet Sauvignon

oberon, napa, california 18 | 68

Blend

whitehall lane, tre leoni, napa, california 24 | 92

Super-Tuscan

ca’ marcanda by gaja, promis, tuscany, italy 46 | 180

ALCOHOL - FREE

Moscato Sparkling

freixenet, brut, catalonia, spain 10

Pinot Grigio

seaglass, california 12

Cabernet Sauvignon

fre, california 10

LIBATIONS

SANGRIA 18

Crimson Harvest

red wine, ozama rum blanco, fabrizia blood orange liqueur, orange juice, lemon juice, cinnamon syrup, apple cider, club

SIGNATURE 18

Fig + Fable

absolut vanilla vodka, fig, lemon, honey syrup, angostura bitters

Fireside Cosmo

belvedere vodka, cointreau, cranberry, lemon, maple syrup

Gingered Gray

gray whale gin, laird’s applejack, ginger, lemon

Smoke + Fire

los siete misterios mezcal, ancho reyes, lime, agave

Midnight in Manhattan

bulleit 87 bourbon, chocolate faretti biscotti, sweet vermouth, angostura bitters, orange bitters

Passion Tea

yah yah cognac, laird’s applejack, ginger, lemon

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