

## APPETIZERS

### **Chips and Salsa**

*Fresh warm tortilla chips with our house made salsa and nacho cheese sauce* **\$ 7.95**

### **Jumbo Shrimp Cocktail**

*Five jumbos served with lemon, cocktail and spicy Remoulade sauces* **\$ 14.95**

### **Jersey Shore Little Neck Clams**

*Steamed with a hint of garlic, drawn butter and lemon* or *Iced on the half shell with cocktail sauce and lemon* **Twelve \$ 13.95** **Six \$ 7.95**

**Oysters on the Half Shell** *Daily selection of six sea gems with cocktail sauce and lemon* **\$ Market Price**

**Fried Clam Strips** *Served with remoulade sauce* **\$ 7.95**

**Fried Calamari** *Seasoned with our secret spice blend and sliced pepperoncini*  
*Served with our house marinara or sweet chili pepper sauce* **\$ 10.50**

**Individual Cheese and Seasonal Fruit Plate** *Daily variety from specialty artisans with gourmet crackers* **\$ 9.50**

**Clams Casino** *Our classic version. Six little necks* **\$ 9.50**

**Spicy Chicken Wings** *Served with choice of honey mustard, smoky bbq sauce or Buffalo style*  
*Celery, carrot sticks and creamy Gorgonzola dressing* **\$ 7.95**

**Peel and Eat Shrimp** *1/2 Pound Old Bay Spiced Shrimp with cocktail sauce and lemon* **\$11.50**

**Mozzarella Sticks** *Five sticks served with our house marinara* **\$ 6.95**

## SOUPS

**New England Clam Chowder** **Bowl \$ 6.95** **Cup \$ 4.95**

**Baked French Onion Soup** *With crouton and savory cheeses* **\$ 6.95**

## SALADS

**Surf City House Salad** **Large \$ 6.95** **Small \$ 3.95**  
*Crisp greens, garden veggies and croutons with your choice of dressing*

**Classic Greek Salad - Choice of dressing** **\$ 8.25**

*Balsamic Vinaigrette \* Raspberry Vinaigrette \* Creamy Gorgonzola \* Ranch*

**Classic Caesar Salad** **\$ 8.25**

### Additional priced accompaniments to salads

**Grilled Chicken Breast \$ 5.75** **Grilled Shrimp \$ 9.75** **Lump Crab \$ 11.95**

Reservation seating is available for parties of 5 or more. Please call ahead.  
Please inform us of your food allergies or dietary requirements *before* you order.  
A gratuity of 18% will be added automatically to parties of seven or more.  
Gift Cards available! Ask your server

## ENTREES

*Our entrees are served with two of your selections from the Chef's daily preparation of side dishes*

**Chesapeake Bay Lump Crab Cakes** *Fried and served with Remoulade sauce* **One cake \$ 16.95 Two cakes \$ 23.95**

**Local Flounder Fillet** *Broiled with lemon butter or fried and served with Remoulade sauce* **\$ 19.50**

**Caribbean Lobster Tails** *Broiled with lemon butter* **One Tail \$19.95 Two Tails \$ 37.95**

### Broiled Seafood Combos

*Caribbean lobster tail, sea scallops, flounder fillet, and crab stuffed shrimp broiled with lemon butter* **\$ 31.95**

*Lump crab cake, sea scallops, flounder fillet, and crab stuffed shrimp broiled with lemon butter* **\$ 28.95**

*Sea scallops, flounder fillet, and crab stuffed shrimp broiled with lemon butter* **\$ 24.95**

**Surf City Scampi** - *Sautéed with garlic, lemon, white wine and herb butter, with your choice of*

*Jumbo Shrimp and Sea Scallops* **\$ 26.95**

*Five Viking Village Sea Scallops* **\$ 25.95**

*Five Jumbo Shrimp* **\$ 24.95**

**Roast Prime Rib of Beef** **Eight-ounce cut \$ 19.95 Twelve-ounce cut \$ 25.95**

*Our famous slow roasted Prime rib offered Thursday thru Sunday. Served au jus and horseradish sour cream*

## FROM THE GRILL

*Our grilled items are served with your choice of sauce accompaniment: Garlic herb butter with roasted peppers, Port wine Shiitake mushroom demi glace with Gorgonzola, Sauce Béarnaise, Daily fruit salsa*

**Atlantic Salmon Fillet** *Eight ounce fillet* **\$ 21.95**

**Filet Mignon** *Eight ounces of choice beef tenderloin* **\$ 29.95**

**NY Sirloin** *Twelve ounces of choice beef sirloin* **\$ 28.95**

**Center Cut Pork Chops** - *Two eight ounce chops* **\$ 18.95**

**Free Range Chicken Breast** *twelve ounces* **\$ 18.95**

**Thai Style Chicken Satay** **\$ 16.95**

*Five skewers of coconut-lime-soy marinated chicken breast served with spicy peanut sauce*

**Add a Broiled Lobster Tail to any entree item** *add.... \$ 15.00*

**Add a Crab Cake to any entree item** *add.... \$ 10.00*

## PASTA

*House made garlic bread is included with all pasta offerings*

**Penne with Classic Vodka Sauce** **\$ 16.95**

*With sautéed chicken breast \$ 19.95 With sautéed shrimp \$ 24.95 With chicken and shrimp \$ 25.95*

**Penne with Sweet Italian Sausage and Mushrooms** *With our house made marinara sauce* **\$ 17.95**

**Fettuccini Tuscany** - *with sautéed shrimp, chicken, Proscuitto ham, Caper berries, sun dried tomatoes, Poblano peppers, olives, artichoke hearts, spring onions, fresh basil, garlic, extra virgin olive oil and parmesan cheese* **\$ 23.95**

### Linguini

*With shrimp and scallops Fra Diablo* **\$ 25.95**

*With six Barnegat Bay little necks and chopped fresh clams – White or Red sauce* **\$ 19.95**

*With steamed fresh vegetable medley, garlic and extra virgin olive oil* **\$ 14.95**