

Most dietary restrictions can be accommodated upon request.

APPETIZERS

TRUFFLE BURRATA TOAST 21

Truffle Burrata, Asparagus Pesto, NY Sourdough Toast, Salsa Tartufata, White Truffle Oil

SPRING SPINACH & BLACKBERRY SALAD 14

Fresh Spring Spinach, Fresh Berries, 1 Roasted Hazelnut Crumble, House-made Black Raspberry Vinaigrette, Goat Cheese

BABY ARUGULA SALAD (GF) 15

Blue Cheese, Dried Cranberries, Molasses Dijon Dressing, Candied Pecans

LOBSTER BISQUE 14

Classic Lobster Bisque Seasoned with Sherry, Lobster Claw and Knuckle Meat, Topped with Creme Fraiche and Chives

FRENCH ONION 12

Grana Crostini, Gruyere and Sharp Provolone, Served with a Side of Roasted Bone Marrow

SHRIMP COCKTAIL (GF) 15

Cocktail Sauce, Lemon

MUSHROOM RISOTTO (GF) 21/31

Butter, Granna, Truffle Slivers

DRUNKEN MUSSELS 14

Bluepoint Mussels with a Creamy Herb Wine Sauce, Hot Italian Sausage, Corn, Blistered Tomato, and Toast Points

EGGPLANT CAPONATA 17

Relish of Chopped Eggplant and Assorted Vegetables, Roasted Red & Yellow Peppers, Basil, served with grilled bread

SCALLOPS, BARNEGAT BAY, NJ (GF) 27/47

Pan Seared, Tabbouleh Salsa, Creamy Cheese Polenta & Roasted Pistachio

MAHI MAHI TACOS 19

Blackened Fresh Mahi Mahi, Pineapple Salsa, Tomatillo Creme Fraiche

GRILLED ATLANTIC OCTOPUS 25

Caperberries, Green Olives, Grape Tomato, Pearl Onion, Roasted Garlic Broth, Cilantro, Calabrian Chili

LOCAL OYSTERS (GF) 21/29

White Balsamic Mignonette, Cocktail Sauce, Hot Sauce, Lemon

CHARCUTERIE BOARD 24

Chef's choice of meats and cheeses with crackers and toast points

ESCARGOT VOL AU VENT 22

Helix Escargot, Pancetta, Garlic Herb Butter, Volauvent

SUSHI PIZZA 19

Sashimi Ahi, Tempura Rice Cake, Spicy mayo, Furikake, Tobiko Cavier and Soy Pearls Wasabi

ENTRÉES

CRAB CAKE (GF) Single 30 Double 50

Jumbo Lump Crab Cake, Roasted Corn, Andouille Sausage, Roasted Shishito Peppers, Herbed Tartar Sauce

NEW ZEALAND LAMB RACK 59

Garlic Mint Marinade, Madagascar Vanilla ParsZunip Puree, Shaved Brussel Sprouts, Cherry Port Reduction

SCAMPI 29

Cautappi Pasta, Wild Caught Shrimp, White Wine, Butter, Garlic, Parsley

PAN SEARED SALMON (GF) 36

Served over Forbidden Rice, Vegetable Medley, and White Wine Garlic Sauce

CHILEAN SEA BASS (GF) 51

Pan Seared, Saffron Carolina Gold Sticky Rice, Lemongrass Cream Sauce, Steamed Little Neck Clams (Barnegat, NJ) PEI Mussels (Maine)

DUCK 'a l' Orange (GF) 45

Lancaster Duck Breast, Orange Gastrique, Sweet Potato Hash, Sunny Side Duck Egg, Grilled Napa Cabbage, Blood Orange Supremes

CHICKEN & FETTUCINI CAPULIATO 33

House made Fettuccine. Pan Roasted Chicken Breast, Grana Padana Cream and Sundried Tomato Pesto

BONE IN PORK CHOP 38

Sweet Chili Glaze, Stir Fry Cabbage Medley, Chili Fennel Puree, Ponzu Pickled Slaw

BLACK TRUFFLE CHICKEN (GF) 34

Chicken Breast Slow Roasted, Truffle Battered, Braised Tuscan Kale, Simmered Black Eyed Peas, Brandy Demi Glaze

VEAL CHOP TUSCANY (GF) 57

Herb Marinated Veal Chop with White Bean Ragu, Organic Broccoli Di Cicco and Red Wine Reduction

BLACKENED MAHI MAHI (GF) 39

Polenta, Avocado Mousee, Topped with Apricot and Sweet and Spicy Jam

LOBSTER RAVIOLI ROSA 33

Housemade Ravioli, Herbed Ricotta, Lobster Meat, Family Cent'anni Old Vodka Sauce

STEAKS

FILET MIGNON PRIME 8OZ 55

BONE IN RIBEYE 16OZ 63

NY STRIP STEAK 16OZ 58

Add South African Lobster Tail 6oz +50

Add Crab Cake +28

Add Grilled Shrimp +15

Add Garlic Herb Butter +2

Add Sauteed Mushrooms and Onions +4

Add Hollandaise Sauce +4

Add Au Poivre +5

SHAREABLE SIDES

BOURISN WHIPPED POTATOES (GF) 12

With Garlic and Herbs

GRILLED ASPARAGUS (GF) 12

Grana

ROASTED TRI-COLOR FINGERLINGS 12

SWEET POTATOES MASHED 12

FORBIDDEN RICE 13

TOASTED BRUSSELS SPROUTS (GF) 13

Maple Butter, Bacon, Sunflower Seed Brittle

BROCCOLINI (GF) 12

With a Bearnaise Butter

DRAFT BEER

Please check with your server or bartender for our weekly selection.

CRAFT COCKTAILS

ESPRESSO MARTINI 18

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters

BELLINI "TINI" 15

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon and Strawberries

LAVISH LIVIN'. 15

Botanist Gin, Italicus, Fresh Lime, and Grapefruit, Lavendar, and Ginger Beer

ISLAND SWIFT 16

Appleton Rum, Grapefruit, Orange Ginger Tea, Lemon, Orgeat, Sparkling Wine, Angostura Bitters

THE SMOKED PALOMA 16

Casamigos Anejo, Mezcal, Lime and Grapefruit Juice

THE WILBUR FASHIONED 17

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

SUMMER BLUES 16

Stoli Blueberry, Lemon, St. Germaine, Cointreau, Blueberry Puree

STAYCATION 17

Boulard Calvados, Appleton Rum, Banana Liqueur, Lemon, Angostura Bitters Brown Sugar

BITTER-ESQUE 14

Tanqueray, Campari, Lemon, Simple, Grapefruit Bitters, Sparkling

LAVENDAR MARGARITA 14

Sauza Blanco, Lemon, Anchon Reyes, Lavendar

BERRY AMARGA 16

Leblon Cachaca, Chambord, Lime, Simple, Egg White

NON ALCOHOLIC

FLAVORED ITALIAN SODA 7

Dragon fruit, Coconut, Apple, Geisha Cascara
Featuring Roj Premium Cane Sugar Syrup

SODA 3.5

Coke, Diet Coke, Sprite and Ginger Ale

MOCKTAILS 9

Mango Cucumber Mule
Dragon fruit Mint Lemonade

HOT BEVERAGES

Coffee 3
Espresso 4.5
Cappuccino 6
Latte 6
Hot Tea 2.5

WINES BY THE GLASS

SPARKLING

LA MARCA PROSECCO VENETO, ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021 16

WHITE

GIESIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 12

PRIMOSOLE ORGANIC PINOT GRIGIO PUGLIA, ITALY 10

ACROBAT PINOT GRIS, OREGON 12

LICIA ALBARINO RIAS BAIXAS, SPAIN 12

RED TAIL RIDGE DRY RIESLING FINGER LAKES, NEW YORK 14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG, ITALY 14

PIQUITOS MOSCATO VALENCIA, SPAIN 12

DREYER RESERVE CHARDONNAY NORTH COAST, CALIFORNIA 16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA 20

ROSÉ

LES DAUPHINS, COTE DU RHONE CUVEE SPECIALE, RHONE VALLEY, FRANCE 12

RED

VINAS 3 BY ROW ELEVEN PINOT NOIR, CALIFORNIA 14

CARLETTO MONTEPULCIANO D'ABRUZZO, DOC, ABRUZZO 12

SHADOW HILL MERLOT COLUMBIA VALLEY, WASHINGTON 12

LUBERRI RIOJA, SEIS DE LUBERRI, SPAIN 14

BINDI SERGANDI CHIANTI, ITALY 12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA 14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 26

ARGENTO "ORGANIC" MALBEC UCO VALLEY, ARGENTINA 14

LANCASTER ESTATE WINEMAKER'S CUVEE BORDEAUX BLEND, CALIFORNIA 20