

Mains

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Pan Bronzed Local Sea Scallops 45

roasted root vegetables, farro, tarragon citrus beurre blanc

14 oz Prime Sirloin 54

herb roasted Yukon gold potatoes, thyme butter, spring vegetables

Certified Black Angus Burger 24

gorgonzola cheese, black pepper maple bacon, tomato jam, truffle aioli on toasted brioche
bun

Sesame Seared Faroe Island Salmon 38

vegetable fried rice, charred baby bok choy, soy ginger glaze

Peter's Pasta 30

pacheri pasta, herb grilled chicken, roasted confetti tomatoes, ricotta salata, basil, white wine
velouté

Pollo Ajio 34

garlic brined airline chicken breast, herb roasted Yukon gold potatoes, spring vegetables,
white wine garlic jus

Short Rib 45

red bliss home fries, roasted brussels sprouts, cabernet & natural jus

Sides

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Garlic & Herb Roasted Yukon Gold Potatoes 10

Fries 8

served with chipotle aioli

House Made Chips 10

served with truffle aioli

Garlic Spinach 10

Roasted Root Vegetable Farro 9

Roasted Brussels Sprouts 9



Small Plates

Chicken & Lemongrass Dumplings 14

steamed, served in a warm hot & sour broth with scallion, sesame & sriracha

Crispy Calamari 20

chipotle tomato sauce, pico de gallo, cotija cheese, cilantro

Tandoori Chicken Skewers 14

garlic naan, pickled onions, mango chutney, lentils, tzatziki

Kailua Pork Buns 16

roasted pork belly, steamed buns, pickled veggie slaw, char sui glaze (vegetarian option available)

Brielle House Crab & Corn Cakes 19

flat top seared, served with sweet yellow pepper coulis, remoulade, charred lemon, micro herbs

Pretzel Nachos 10

cheese, spicy honey mustard, scallions, sesame seeds

Pretzel Tower 8

sea salt, butter kist, spicy mustard

Cold Plates

Garlicky Gem Wedge Caesar 18

shaved parmesan, house made croutons

— Add Chicken +8 / Add Shrimp +12 —

Three Leaves 20

baby arugula, radicchio, baby romaine, toasted almond, crisp prosciutto, roasted shallot rosemary vinaigrette

— Add Chicken +8 / Add Shrimp +12 —

Steak House Salad 19

maple pepper bacon, grape tomato, red onion, bleu cheese dressing & crumble

Beach Body Plate 16

hummus, toasted pita, fattoush, feta, tahini, vinaigrette

Roasted Veg & Farro 18

beet, sweet potato, parsnip, brussels sprouts, sherry herb vinaigrette, poached egg, avocado oil

Burrata Sandia Salad 20

baby arugula, watermelon, pickled onion, burrata, chipotle vinaigrette, toasted pepitas



Raw Bar

Colossal Shrimp Cocktail 20

Bloody Mary cocktail sauce, lemon

Clams on the ½ Shell

(locally harvested)-Bloody Mary cocktail sauce, lemon

— ½ dozen 8 / full dozen 14 —

East Coast Oysters

1 dozen, mignonette, bloody mary cocktail sauce, lemon

— each 3 / ½ dozen 18 / full dozen 34 —

West Coast Oysters

1 dozen, mignonette, bloody mary cocktail sauce, lemon

— each 3.50 / ½ dozen 19 / dozen 35 —

Flatbread & Pizza

Jane

plain

— flatbread 8 / pizza 13 —

John

plain Jane with pepperoni

— flatbread 9 / pizza 14 —

Joe

pepperoni, pepper bacon, fresh mozzarella, toasted garlic

— flatbread 12 / pizza 17 —

Lucy

sliced roma tomato, fresh mozzarella, basil, balsamic glaze

— flatbread 9 / pizza 14 —

Sal

capers, garlic, olive, red onion, basil

— flatbread 9 / pizza 14 —

Suki

vegetable protein, pickled vegetable, micro radish, char sui glaze (no cheese)

— flatbread 10 / pizza 15 —

Carmine

caramelized onions, gorgonzola, balsamic glaze (white)

— flatbread 11 / pizza 16 —

Pete

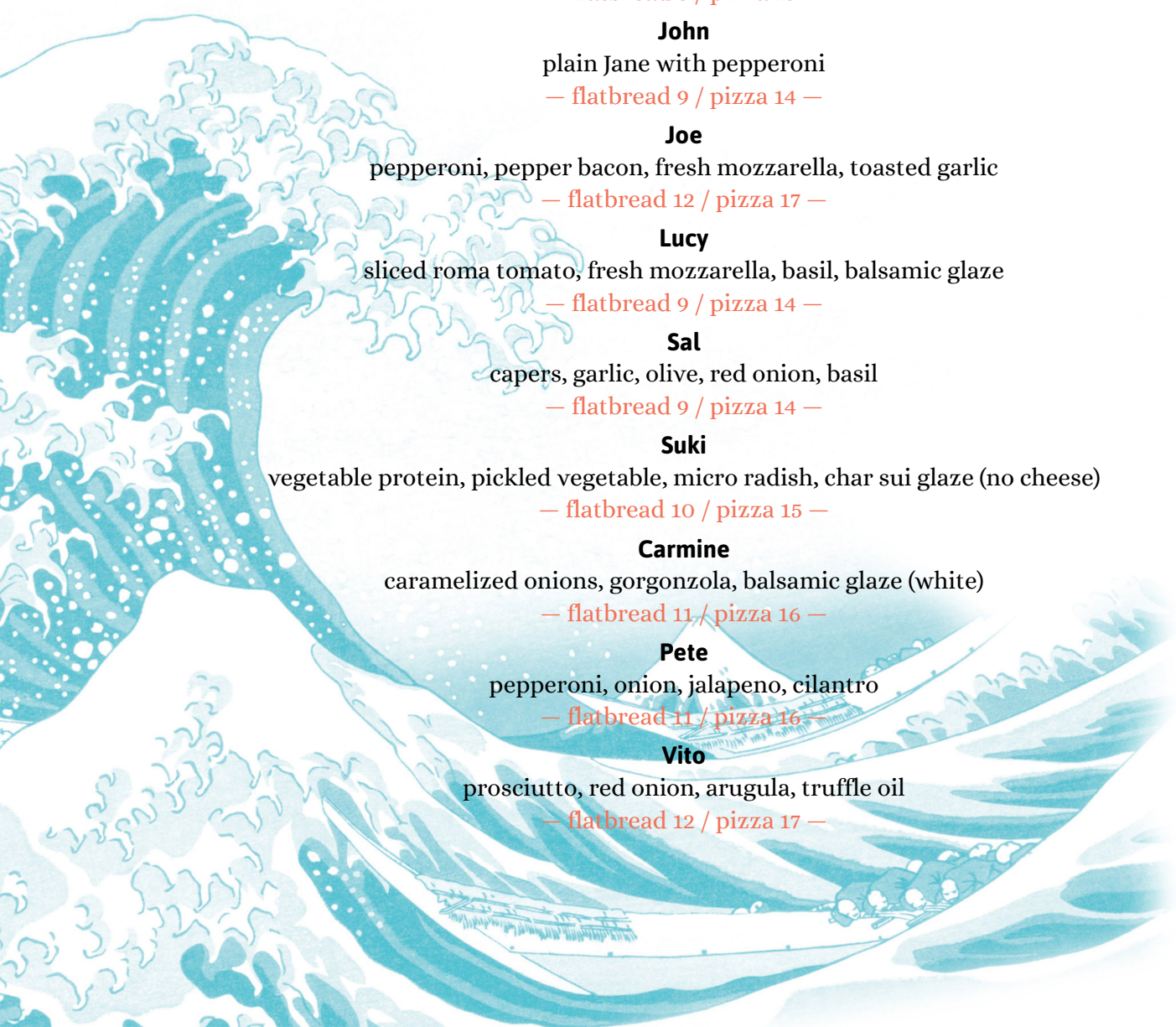
pepperoni, onion, jalapeno, cilantro

— flatbread 11 / pizza 16 —

Vito

prosciutto, red onion, arugula, truffle oil

— flatbread 12 / pizza 17 —



Omakase

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Omakase 42

Chef's choice of 2 free-style special rolls and 5 sushi pcs

Combo - Kase 31

California Roll, Jersey Veggie Roll, Spicy Tuna Roll, Salmon Avocado Roll

A La Carte

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Salmon 6

Eel 6

Smoked Salmon 6

Hamachi 6

Tuna 6

Traditional Rolls

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California Roll 8

Tuna & Avocado Roll 8

Eel & Avocado Roll 8

Shrimp & Avocado Roll 8

Spicy Hamachi Roll 8

Tuna Roll 7

Shrimp Tempura Roll 11

Cucumber & Avocado Roll 7

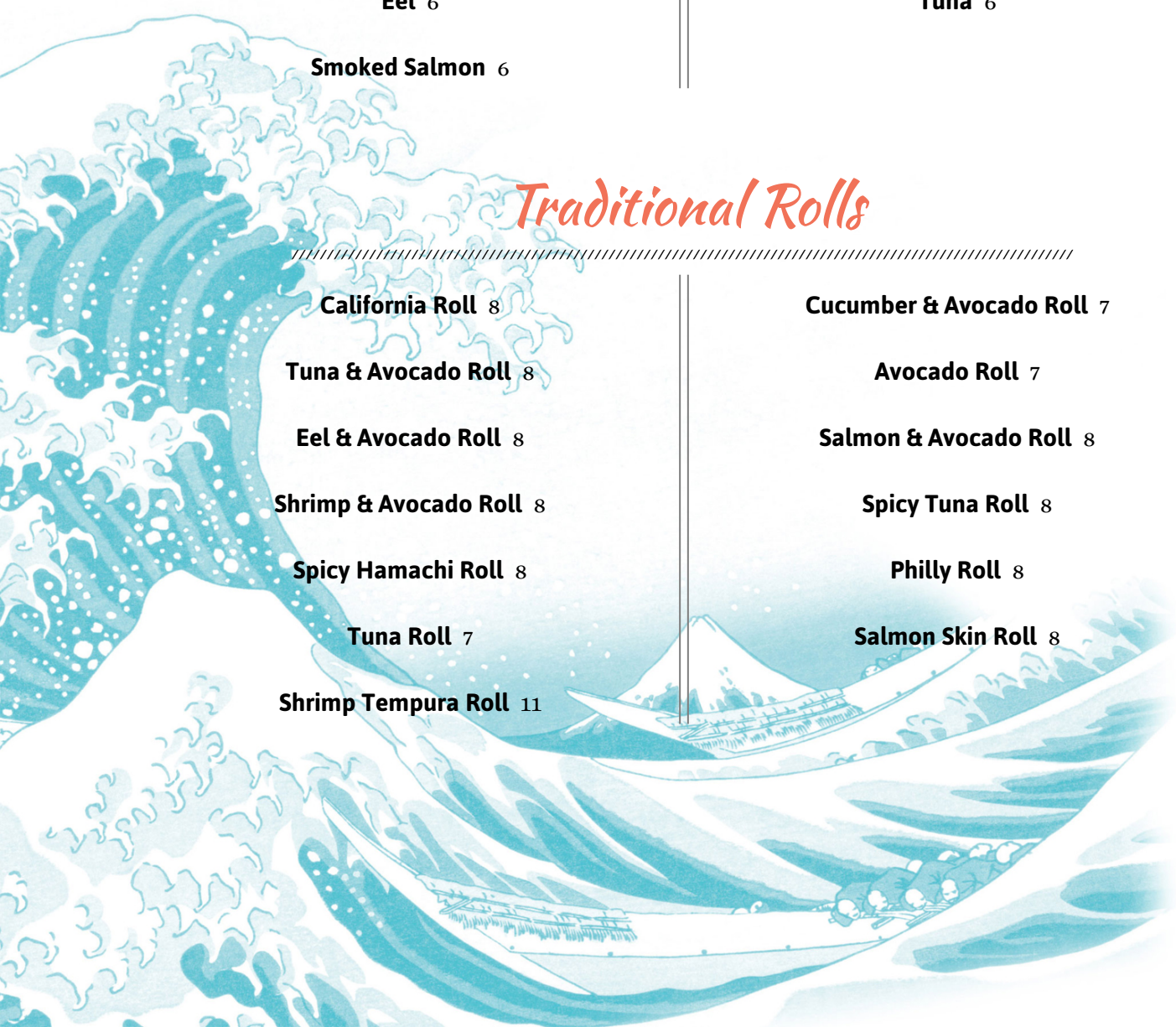
Avocado Roll 7

Salmon & Avocado Roll 8

Spicy Tuna Roll 8

Philly Roll 8

Salmon Skin Roll 8



Specialty Rolls

Sandy Dragon Roll 17

toasted smoked salmon, crab, cucumber, topped with eel and crispy eel sauce crunch

Spyder Roll 16

Soft shell crab, krab, tuna, avocado, cucumber

Beach Ball Roll 15

shrimp tempura, avocado and mango outside, krab on top

OBX Roll 18

soft shell crab, avocado & cucumber topped with spicy tuna, masago, green onion, sesame oil and unagi sauce

Green Machine 18

hamachi, jalapeno and arugula topped with avocado and tomatillo sauce

Baja Roll 16

krab & cucumber topped with 7 pepper tuna, avocado, green onion & ponzu

Rainbow Roll 17

krab, avocado, cucumber, outside tuna, salmon, eel, shrimp and whitefish

Super Salmon 18

shrimp tempura, avocado, cucumber, topped with bonito flake, crystalized lemon & citrus ponzu

Tiger Roll 16

tuna and avocado topped with salmon, tuna and ponzu

Louisiana Roll 16

beer steamed shrimp, roasted red peppers, sweet corn, cilantro dusted in old bay spice

Brielle House Roll 16

Shrimp tempura & cucumber topped with spicy tuna, green onion and ponzu

Vegan Rolls

Jersey Veggie Roll 14

Avocado, cucumber, bell pepper, arugula and seaweed salad

Grandma Sweets Roll 9

Fried sweet potato wrapped in rice

Treasure Island Roll 14

shredded radish, cucumber & avocado topped with baked sweet potato

