ENTREES







P P S

SEAFOOD MEDITERRANEAN | 38/46

shrimp, scallops, mussels, clams, & half/whole lobster served over pasta in a fresh tomato basil sauce

SEAFOOD PAELLA | 38/46

shrimp, scallops, mussels, clams, half/whole lobster served over saffron rice in a zesty chipotle tomato sauce

SEAFOOD BROCCOLI RABE | 28

shrimp, scallops, broccoli rabe, & spicy sausage in a zesty tomato broth served over linguini

LINGUINI MUSSELS OR CLAMS | 28

mussels or clams in a red, white, fra diavolo, or bianco served over linguini

BROILED OR FRIED COMBO | 28

shrimp, scallops, and flounder broiled (in lemon butter) or fried served with choice of side

SPA SALMON | 28

seared salmon served with grilled vegetables & topped with sauteed spinach, balsamic reduction, & fresh basil oil

PEPPER ENCRUSTED AHI TUNA STEAK | 30

seared rare over a sautéed mushroom & ginger soy broth, served with roasted potatoes

FISH N' CHIPS | 25

beer-battered, golden fried white fish served with fries

BONE-IN PORK PARMESAN | 30

bone-in pork cutlet pounded thin & pan-fried, covered in house made tomato sauce & mozzarella, served over linguini (chicken parm available upon request)

CHICKEN MILANESE | 28

chicken cutlet pounded thin & pan-fried, topped with arugula, crispy prosciutto, shaved parm, & red onion, finished with lemon vinagrette

RIGATONI VODKA | 25

rigatoni in house-made vodka sauce made with prosciutto & peas add chicken | 5 add shrimp | 7

SHORT RIB BOLOGNESE | 32

house-made short rib sauce served over pappardelle topped with shaved parm & burrata

MUSSELS BIANCO | 18 white wine, cream, pesto, & spicy sausage

303 OCEAN TERRACE

SEASIDE HEIGHTS, NJ

MUSSELS OR CLAMS | 15

red, white, or fra diavolo

LOBSTER MAC | 30

creamy mac n' cheese with chunks of lump lobster claws & knuckles

SPICY CRAB DIP | 15

lump crabmeat with artichoke & spinach served over bagel chips

CALAMARI | 15

plain, spicy balsamic, sweet chili, or buffalo

POPCORN SHRIMP | 15

plain, spicy balsamic, sweet chili, or buffalo

SHRIMP COCKTAIL | 15

(5) jumbo shrimp with cocktail sauce & lemon wedge

POKE NACHOS | 16

chunks of ahi tuna, onion, scallion, avocado, sesame seed, & our signature poke sauce over tortilla chips *peanut allergy*

MINI CRABCAKES | 17

(3) housemade crabcakes pan-seared served with chipotle aioli

SOUPS & SALADS

- NE CLAM CHOWDER
- SEAFOOD CHOWDER
 - LOBSTER BISQUE
 - CAESAR | 8
- add chicken | 5 salmon | 7 shrimp | 7 crabcake | 10
 - HOUSE | 8
- add chicken | 5 crabcake | 10 salmon | 7 shrimp | 7

WATERMELON SALAD | 15

arugula, feta, red onions and blackened shrimp tossed in a light house vinaigrette

BEET SALAD | 17

mixed greens with shaved parm, crispy prosciutto, pistachios, topped with burrata & a lemon vinaigrette

MUSSELS BRUSCHETTA | 15

chilled salad of a tomato, basil & fresh steamed mussels served with toast points

S A N D W I C H E S WITH F R E N C H F R I E S

TUNA OR SALMON BLT | 24

ahi tuna (served rare) or salmon with lettuce, tomato, bacon, & chipotle mayo

FISH SANDWICH | 25

beer-battered, golden-fried white fish with lettuce, tomato, & tartar sauce served on a brioche roll

CRAB CAKE SANDWICH | 22 with lettuce, tomato, & chipotle mayo

LOBSTER ROLL | 30

served hot with butter, sea salt, old bay, & a lemon wedge

HAMBURGER | 18 served with lettuce & tomato