

Seasons

COAL FIRED BISTRO

WEEKLY SPECIALS



COCKTAIL OF THE WEEK

Tropical Twist \$9.50

Malibu with vodka & lemonade



FOUNTAIN DRINKS

Pepsi
Diet Pepsi
Starry
Iced Tea
Lemonade
Unsweetened Iced Tea
Arnold Palmer Raspberry



APPETIZERS

Breaded Lobster Ravioli \$15.50

Served in a blush sauce

Peach & Burrata With Hot Honey \$15.00

Sliced peaches with fresh burrata topped with hot honey

Cilantro Coal Fired Wings \$15.50

Coal fired roasted wings with garlic cilantro lime roasted garlic sauce

Stuffed Clams \$15.00

Clams stuffed with lump crabmeat topped with butter sauce



BOTTLES

Coors Light
Miller Light
Budweiser
Corona
Heineken
Michelob Ultra
Guinness Stout
Surfside
White Claw
Get Ready With Tea



ENTRÉES

Tuscan Chicken Pancetta \$26.00

Sautéed chicken, crispy pancetta, onions, spinach & fresh thyme in a cream sauce served with linguine

Scallops Fra Diabolo \$31.50

Scallops pan seared in a spicy plum tomato sauce over fresh basil linguine

Porterhouse Pork Chop Murphy \$31.00

Grilled pork chop with peppers, onions, cherry peppers, red potatoes with a balsamic demi glaze

Horseradish Crusted Salmon \$28.00

Fresh filet of salmon topped with a horseradish crust served with veggies & mashed potatoes

Soft Shell Crabs \$36.50

Twin panko crusted soft shell topped with lemon aoli sauce served with veggies and mashed potatoes



DRAFTS

Coors Light
Blue Moon
Miller Light
Yuengling
Cape May IPA
Sam Adams Octoberfest
Leinenkugel Summer Shandy
Stella Artois
Kane IPA
Icarus IPA
Rotating Beers



DESSERTS

Tartufo \$8.00
Zeppolis \$11.50
Chocolate Chip Cookie Skillet \$8.50
NY Cheesecake \$6.50
Homemade Cannoli \$6.00
Vanilla Ice Cream \$6.50
Chocolate Lava Cake \$8.50
Add Ice Cream \$3.00

Seasons

ANTIPASTI

Crostini Meatball Sliders Our homemade meatballs sliced and topped with melted mozzarella and marinara sauce	13.0	Meatballs Homemade meatballs served with ricotta cheese	(3) 11.5 (6) 20.5
Boneless Fried Wings Buffalo, Garlic Parmigiana or Tangy Gold BBQ	13.5	Mozzarella Sticks Served with marinara sauce	11.5
Zuppa Di Mussels  Homemade hot or mild pomodoro sauce	15.0	Calamari Original, Balsamic, Sweet & Sour, or Garlic Parm	16.0
Boom Boom Shrimp Breaded shrimp served with boom boom sauce	13.5	Grilled Clams Served in a white wine garlic sauce	15.0
Eggplant Ala Seasons  Thin sliced eggplant rolled with ricotta and mozzarella cheese	14.0	Hot Antipasti For Two Eggplant rollatini, calamari, mussels and shrimp in a plum tomato sauce	23.5

COAL FIRED WINGS

Small (10) 14.5 | Large (20) 26

Original

Served With Hot Peppers and Caramelized Onions

Buffalo

Bold Flavor With A Spicy Kick

Boom Boom

Zesty, Slightly Sweet With A Hint Of Heat

Tangy Gold BBQ

Smooth, Tangy Mustard With Mild Heat

FLATBREADS

Pepperoni & Hot Honey Hot honey, pepperoni, and mozzarella cheese	15.5	Buffalo Chicken Ranch Crispy buffalo chicken, bacon, and ranch	15.5
Pesto Fresh mozzarella, sliced tomato, and pesto sauce	15.5	Caprese Fresh mozzarella, sliced tomato, basil and olive oil	15.5
Bruschetta Tomato, basil, garlic, onions, olive oil, balsamic glaze, and mozzarella cheese	15.5	Spinach & Ricotta Baby spinach and ricotta cheese	15.5

HANDHELDS

Hoagie, Flatbread Or Wrap (Substitute Fries For Side Salad 3)

Chicken Caesar Wrap Grilled chicken and romaine with caesar dressing	16.5	Meatball Parmigiana Homemade meatballs with mozzarella and marinara	16.5
Chicken Parmigiana or roasted red peppers, fresh mozzarella and balsamic glaze	16.5	Cheese Steak Meat topped with melted mozzarella, peppers and onions	16.5
Pollo Di Forno Coal roasted chicken, monterey jack cheese peppers and caramelized onions	16.5	French Onion Burger 1/2 lb. Angus beef topped with caramelized onions mozzarella cheese with french onion sauce	17.0
Eggplant Thin eggplant parmigiana or roasted peppers mozzarella and balsamic glaze	16.5	Hamburger 1/2 lb. Angus beef topped with lettuce, tomato and onions. Add cheese or bacon .50	16.5

INSALATA

Gorgonzola 3 | Chicken 6 | Shrimp 8

Side Salad Romaine, onion, and tomato with house dressing	5.5	Caesar Salad Romaine, grated romano cheese & caesar dressing	12.0
Caprese Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze	13.0	Insalata Di Casa Romaine, plum tomatoes, onions, chickpeas olives, and hard-boiled eggs in our house dressing	12.0
Chopped Salad Romaine, onions, tomatoes, green olives, salami ham, and provolone with italian dressing	15.5	Southwest Salad Romaine, onions, tomatoes, black beans and corn served with mixed cheese and salsa & ranch dressing	14.5

KIDS MENU 13.5 Under 10 Yrs. Includes Fountain Drink (Dine In Only)

Personal Pizza	Spaghetti and Meatball	Chicken Fingers and Fries
Macaroni and Cheese	Chicken Parmigiana and Pasta	Mozzarella Sticks and Fries

 Gluten Free Options Available Upon Request.

A Service Fee Of 2.9% Will Be Added To All Debit & Credit Card Transactions.

ENTREES

Classics

Chicken Parmigiana or Francaise 25.0

Veal Parmigiana 28.0
• Served with pasta

Asiago Chicken 25.0

Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

Chicken Ala Vodka 25.0

Breaded chicken cutlet in a vodka sauce, melted mozz served with pasta

Chicken Scarpiello 25.0

Chicken, hot sausage, peppers, onions, red potatoes diced hot cherry peppers in a white wine sauce

French Cut Pork Chop 30.5

Pork chop with sausage, peppers, onions and cherry peppers in a white wine sauce with mashed potatoes

SEAFOOD

Shrimp Classics

Choice of Scampi or Parmigiana, served over linguine 27.5

Lobster Ravioli 28.5

Lobster ravioli, topped with shrimp in a blush sauce

Stuffed Salmon 29.0

Filet of salmon stuffed with our traditional lump crabmeat served with veggies and mashed potatoes

Seafood Risotto 33.5

Shrimp, calamari, crabmeat, and mussels with risotto in a garlic sauce

PASTA

Rigatoni Sausage Murphy 24.0

Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

Penne Ala Vodka 24.0

Creamy blush sauce, garlic and red onions

Rigatoni Bolognese 25.0

Ground sausage and beef with a touch of creamy plum tomato sauce

SIDES

Risotto 5.5

French Fries 5.5

Mashed Potatoes 5.5

No Substitutions On Entrees

New Orleans Chicken 25.0

Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

Chicken Gerard 25.0

Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine

Baked Chicken Alfredo 25.0

Breaded cutlet, penne, melted mozzarella in alfredo sauce

Chicken Michelle 25.0

Chicken cutlet with artichokes, sundried tomatoes mushrooms and mozzarella in a scampi sauce

Filet Mignon 33.0

8 oz choice filet mignon, served with vegetables and mashed potatoes

Spaghetti With Crabmeat 30.5

Lump crabmeat, tomatoes, arugula, and garlic served in a white wine sauce or Fra Diavolo

Linguini With Clam Sauce 24.0

Fresh clams, garlic, basil in white wine sauce

Pesto Shrimp Rigatoni 27.5

Jumbo shrimp with a light pesto sauce served with rigatoni

Zuppa Di Pesce 33.5

Shrimp, clams, mussels, calamari served in a plum sauce over linguine

Eggplant Parmigiana 26.0

Thin eggplant with ricotta and mozz served with tomato sauce over pasta

Rigatoni Sausage Broccoli Rabe 26.0

Broccoli rabe, sausage in a white wine sauce

Rigatoni Pomodoro 24.0

Garlic, onions, plum tomatoes, prosciutto, and mushrooms in a plum tomato sauce with rigatoni

Spinach 5.0

Veggies 4.0

Broccoli Rabe 9.0

TRADITIONAL PIZZA

Homemade Tomato Sauce, Mozzarella and Romano Cheese

☞ **Personal Pizza 12"** 13.5 Additional Topping 2.5

Large Pizza 16" 18.5 Additional Topping 4

SPECIALTY PIZZA

12" 15.5 | 16" 22.5

Margherita

Homemade tomato sauce fresh mozzarella and basil

Donny Brasco

Pesto, mozzarella, garlic roasted tomato and olive oil

The Godfather

Fresh mozzarella, basil and sliced tomato (no sauce)

Theresa Cocuzza

Ricotta, Romano, mozzarella cheese and olive oil (no sauce)

GOURMET PIZZA

12" 16.5 | 16" 24

Al Pacino

Traditional pie with broccoli rabe, sausage and garlic

Frank Sinatra

Sausage, meatballs hot or sweet peppers, ricotta and tomato sauce

Tony Soprano

Breaded chicken, mozz, tomato sauce, romano cheese and basil

Joe Pesci

Roasted peppers, onions mushrooms and ricotta

Rocky Marciano

Meatballs and ricotta cheese over our traditional pie

Brooklyn Bridge

Margherita pie with meatballs italian sausage, pepperoni and fresh basil

Al Capone

Breaded chicken, mozz, tomato sauce, buffalo chicken and bleu cheese dressing

Mona Lisa

Homemade vodka sauce fresh mozz with basil

☞ *Gluten Free Options Available Upon Request*

Seasons

WINE & DINE WEDNESDAYS

2 FOR \$40

1 APPETIZER AND 2 ENTREES!

APPETIZERS

BONELESS WINGS

Buffalo, Garlic Parm or Tangy Gold BBQ

TWO SIDE SALADS

Choice of House or Caesar

MOZZARELLA STICKS

Served with marinara sauce

CROSTINI MEATBALL SLIDERS

Sliced meatballs topped with marinara and mozzarella on crostini

ENTREES

PENNE ALA VODKA

Creamy blush sauce, garlic and red onions

BAKED CHICKEN ALFREDO

Breaded cutlet, penne, melted mozzarella in alfredo sauce

CHICKEN PARMIGIANA

Breaded chicken cutlet topped with melted mozzarella with choice of marinara or vodka sauce

CHICKEN FRANCAISE

Sauteed chicken cutlet in a lemon white wine sauce served with pasta

ASIAGO CHICKEN

Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

RIGATONI BOLOGNESE

Ground sausage and beef with a touch of creamy plum tomato sauce

EGGPLANT ALA SEASONS

Thin sliced eggplant rolled with ricotta & mozzarella cheese

PESTO FLATBREAD

Fresh mozzarella, sliced tomato and pesto sauce

CAPRESE FLATBREAD

Fresh mozzarella, sliced tomato, basil & olive oil

BRUSCHETTA FLATBREAD

Tomatoes, basil, garlic, onions, olive oil, balsamic glaze and mozzarella cheese

SPAGHETTI AND MEATBALLS

Spaghetti and meatballs served with marinara sauce

INSALATA OR CAESAR SALAD

Salad includes grilled chicken

EGGPLANT PARMIGIANA

Sliced eggplant layered with ricotta topped with mozzarella cheese with pasta

NEW ORLEANS CHICKEN

Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

RIGATONI SAUSAGE MURPHY

Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

CHICKEN MICHELLE

Breaded chicken cutlet with artichokes, sundried tomatoes mushrooms, and mozzarella in a scampi sauce

DINE IN ONLY – NO MODIFICATIONS