

## Our Staff's Summer Specialty Cocktails

### Richie's **Limoncello Martini**

Tito's Handmade Vodka, Italian-Imported Limoncello Liqueur, a Splash of Cointreau, & A Squeeze of Fresh Lemon \$15

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### Nicole's **Summer Breeze Martini**

Tito's Handmade Vodka, White Cranberry Juice, Cointreau, & Fresh Lime Juice, With Fresh Mint & A Lime Wheel \$15

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### Rob's **Island Rum Runner**

The Perfect Combo of Light & Dark Rum With Fruit Juices For A Refreshing Summer Favorite \$15

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### Trish's **Not Your Dad's Old Fashioned**

Bulleit Bourbon, Orange Bitters, Served Over Ice With An Orange Peel \$15

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### Annie's **Summer Aperol Spritz**

Aperol orange apertif, sparking Prosecco, & club soda, garnished with an orange slice \$14

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### Richie's **C'est La Vie French Martini**

Tito's Handmade Vodka Combined With Chambord Raspberry Liqueur & Pineapple Juice & Finished With A Lemon Twist \$15

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### Nicole's **Espresso Martini**

Tito's Handmade Vodka & Espresso Mixed with Kahlua & Dark Crème de Cacao. Enjoy Dark or Lightened With Bailey's Irish Cream \$15

# Cocktail Menu

## OUR SIGNATURE CELLAR MARGARITA

Espolon Blanco Tequila, Triple Sec, Sour Mix & Fresh Lime \$12

## BEACH HOUSE COSMOPOLITAN

A refreshing twist on the classic! Grey Goose Vodka, splash of lemon, splash of cranberry juice & sweetened with a touch of simple syrup \$14

## LIGHTHOUSE MULE

Tito's Handmade Vodka, Ginger Beer, & Elderflower Liqueur \$14

## ORANGE TIDE ~ A Salute To Our BCBP Lifeguards!

Stoli Orange Vodka, Triple Sec, OJ & A Splash of Sprite \$13

## GOLDEN MARGARITA

Casamigos Tequila & Cointreau with fresh lime & oj, topped with a Grand Marnier floater \$17

## BRIG BLUEBERRY LEMONADE MARGARITA

Casamigos Blanco Tequila combined with fresh blueberries, agave, & lemonade \$15

## SPICY MARGARITA

Casamigos Blanco Tequila & Cointreau mixed with Brigantine Farmers Market's Spicy Cowboy Juice from Jim's Jams & fresh Jalapenos \$17

## BRIGANTINE BERRY MARTINI

Tito's Vodka & Chambord mixed with Pomegranate & cranberry juice garnished with fresh berries \$12

## SUNSET SANGRIA

A blend of white wine & strawberry liquor mixed with muddled fruit & a splash of club soda \$12

## BLOOD ORANGE CRUSH

Stoli Oranj, Blood Orange Juice, & A Splash of Red Bull \$15

## BRIG ISLAND ICED TEA

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Espolon Tequila, Triple Sec, Sour Mix, & A Splash of Cola \$16

## LAVENDER PROSECCO

Lavender Syrup, Prosecco, Fresh Lemon Juice \$14

# Wine Selection

## WHITE

KENDALL JACKSON VINT. RESERVE/CHARDONNAY	15/GLASS
STAG'S LEAP HANDS OF TIME/CHARDONNAY	14/GLASS
FEDERALIST /CHARDONNAY	13/GLASS
CHATEAU STE MICHELLE/CHARDONNAY	10/GLASS
KIM CRAWFORD/SAUV. BLANC	14/GLASS
BANFI SAN ANGELA ESTATE/PINOT GRIGIO	14/GLASS
ECCO DOMANI/PINOT GRIGIO	9/GLASS
CHATEAU STE MICHELLE/RIESLING	9/GLASS
CAVIT MOSCATO	10/GLASS
AIME ROQUESANTE/ROSE	10/GLASS
BERINGER WHITE ZINFANDEL	7/GLASS
PROSECCO ON TAP	9/GLASS

HOUSE SELECT CHARDONNAY, SAUVIGNON BLANC & PINOT GRIGIO  
7/GLASS

## Beer Selection ON DRAFT

GUINNESS ~ BLUE MOON ~ DOGFISH 60 MIN.  
YUENGLING ~ MILLER LITE ~ COORS LITE ~ BUD LIGHT  
ALLAGASH ~ CAPE MAY ALWAYS READY ~ SAM ADAMS (SEASONAL)  
GLASSTOWN 609 IPA ~ FIDDLEHEAD IPA  
VOODOO JUICY IPA ~ PROSECCO ON TAP  
SIERRA NEVADA HAZY LITTLE THING IPA ~ STELLA ARTOIS

## BY THE BOTTLE/CAN

COORS LIGHT ~ MILLER LIGHT ~ BUD ~ BUD LIGHT ~ MICHELOB ULTRA  
HEINEKEN ~ HEINEKEN LIGHT ~ AMSTEL LIGHT ~ LAGUNITAS IPA  
CORONA ~ CORONA LIGHT ~ CORONA PREMIER ~ BUD LIGHT PLATINUM  
ALLAGASH WHITE ~ ALLAGASH DAY'S END ~ DOGFISH 90 MIN. ~ YARDS PALE ALE  
TROEGS TROGENATOR ~ KENTUCKY BOURBON ALE ~ GOOSE ISLAND 312  
LEINENKUGEL SUMMER SHANDY ~ YARD'S SUMMER CRUSH  
VICTORY SOUR MONKEY ~ TWISTED TEA ~ WHITE CLAW CANS  
SEA ISLE ICED TEA ~ HIGH NOON ~ DEWEY CRUSH ~ TOP DOG SPIKED  
WEEKEND WARRIOR ~ DOWN EAST CIDER ~ ANGRY ORCHARD  
LANDSHARK ~ KONA BIG WAVE ~ BOUGIE BUBBLES ~ FAT TIRE

## RED

FEDERALIST HAMILTON/CABERNET SAUV.	14/GLASS
AVALON/CABERNET SAUV.	11/GLASS
MEIOMI/PINOT NOIR	15/GLASS
ANGELINE/PINOT NOIR	11/GLASS
ALAMOS/MALBEC	11/GLASS
DA VINCI/CHIANTI	10/GLASS
APOTHIC/RED BLEND	10/GLASS
CARPINETO DOGAJOLO/RED BLEND	11/GLASS
14 HANDS /MERLOT	11/GLASS
HOUSE SELECT PINOT NOIR, MERLOT & CABERNET SAUVIGNON	7/GLASS

**FITVINE** \$13  
GLASS  
WE CRUSH GRAPES, YOU CRUSH LIFE



Chardonnay ~ Pinot Grigio  
Pinot Noir ~ Cabernet Sauvignon  
Great tasting wines for those looking for a better fit!  
FitVine Wine's varietals are all gluten-free and vegan  
with no flavor additives and no compromise  
to compliment all lifestyles and walks of life.  
We simply wanted to make wines that people could

## NON-ALCOHOLIC OPTIONS

HEINEKEN ZERO ~ FREE WAVE NON-ALCOHOLIC BEER  
FRE ALCOHOL-REMOVED WINES INCLUDING:  
CHARDONNAY ~ ROSE  
CABERNET SAUVIGNON ~ MERLOT ~ RED BLEND-  
MOCK MOJITO: Muddled Mint, Simple Syrup, Club Soda,  
& Lime!  
SOBER SUNRISE: OJ, Pineapple Juice,  
A Squeeze of Lemon, & A Splash of Grenadine!



## Salads

**CELLAR COBB SALAD:** Romaine, grilled chicken, bacon, hard-boiled egg, red onion, tomato, Bleu cheese, served w/ Red Wine Vinaigrette 18

**GARDEN SALAD:** Mixed greens, tomato, English cucumber, carrots & red onion (choice of dressing) 12

**CAESAR:** Romaine, shaved Parmigiano Reggiano, croutons, Caesar dressing 13

**CLASSIC GREEK SALAD:** Mixed greens with lemon-oregano vinaigrette with tomato, cucumber, red onion, Kalamata olives, & Feta cheese 15

**SOUTHWEST SALAD:** Chopped Romaine with black beans, red onions, cherry tomatoes, cucumbers, Mexican cheese & crispy or grilled chicken. Topped with crunchy tortilla strips. Served with Jalapeno Ranch dressing. 20

**ADD TO ANY SALAD:**

**CHICKEN 6 ~ SHRIMP 10 ~ MAHI 13 ~ SALMON 14 ~ SCALLOPS 17 CRAB CAKE 18 ~ AHI TUNA 16**

## Soup

Crock of French Onion baked with layered cheese 9

Crock of Chili topped with cheese & served with a side of tortilla chips 9

Soup Du Jour 9

## Starters

**BLACKENED SCALLOPS:** Served over spinach lightly sauteed in garlic & olive oil 22

**FIRECRACKER SHRIMP:** Crispy beer-battered shrimp, tossed in a spicy Chili-Garlic Aioli 16

**CHICKEN WINGS:** Jumbo Wings tossed in Mild/Spicy/BBQ/Thai Chili/Asian Sesame, with Bleu Cheese or Ranch 16

**CHICKEN TENDERS:** (4) Crispy breaded chicken tenders, served with fries 15

**PEPPER-CRUSTED AHI TUNA:** Seared rare with fresh bruschetta and wasabi mayo 19

**CRISPY BRUSSEL SPROUTS:** Tossed in olive oil, garlic, sea salt, red onion, & crispy bacon bits 15

**CHIPS, SALSA & GUAC:** Our crispy tortilla chips served with house-made salsa & guacamole 12

**CHEESESTEAK EGG ROLLS:**

Served with smoked-Sriracha ketchup 15

**BAVARIAN PRETZEL STICKS:**

Served with honey-mustard 10

**LOADED NACHOS:** Tortilla chips topped with chili, shredded lettuce, tomato, house-made salsa, Jalapenos, & Cheddar cheese 16

**SWEET POTATO FRIES:** Served with sweet sour cream dipping sauce 7 ~ **BASKET OF BOARDWALK FRIES:** 7

**ONION RINGS:** 7

# Sandwiches & Burgers

All sandwiches served with French fries ~ Add Coleslaw \$1  
Substitute Sweet Potato Fries or Onion Rings +4

**CLASSIC CELLAR BURGER:** Our specially-blended 1/2 lb USDA Certified Angus Beef chargrilled burger, choice of cheese, served with lettuce, tomato & onion, on a Brioche bun 16

**CRAB CAKE SANDWICH:** Lump meat crabcake on a Brioche bun, served w/ lettuce, tomato, & Rémoulade sauce 22

**OUR FAMOUS CRISPY CHICKEN SANDWICH:** Crispy hand-breaded crispy chicken breast on a Brioche bun with zesty Cluckin' sauce & pickle planks 16

**CHEESESTEAK:** 8oz of Sliced Prime Ribeye, Provolone, & sauteed onions on an AC roll 17

**GRILLED CHEESE:** Classic Grilled American Cheese on Texas Toast bread 15

**CAESAR CHICKEN WRAP:** Grilled chicken breast with Romaine lettuce & Caesar dressing in a flour tortilla wrap 15

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\$5 Sides      **Garlic Mashed Potatoes**

**Chef's Vegetable ~ White Rice**

**Zesty Rice (a bit of spice!)**

**Side House or Caesar Salad**

Sides

\$10 Sides

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**Side of Pasta (Penne or Linguini/  
Choice of Marinara, Garlic & Oil, or Butter)**

Kids

**Chicken Tenders & Fries 12**

**Grilled Cheese & Fries 12**

**Pasta (Red/White/Butter) 12**

**Grilled Chicken & Fries 12**

**Traditional Cheese Pizza 12**

Kids  
Under 12  
Only

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## Thin-Crust Pizza

WHITE (OIL & GARLIC) 14 (Add Tomato/Arugula +3)

CHEESE 14~ BUFFALO CHICKEN 17 ~ PEPPERONI 15

MARGHERITA 15

# Entrees

**JERSEY SHORE CRABCAKE PLATTER**  
Two Jumbo Lump Golden Brown Crabcakes finished with Rémoulade sauce & served with Fries & Coleslaw 38

**SIGNATURE CELLAR RIBEYE**  
12 oz. USDA Prime Ribeye: Aged 45 Days to enhance tenderness & flavor - grilled to your preferred temperature. Served with Garlic Mashed Potatoes & Chef's Vegetable 38

**GENERAL 32 CHICKEN**  
Fluffy white rice topped with crispy chicken tossed in zesty General Tso's sauce & finished with steamed broccoli. Garnished with scallions & fried wonton noodles 28

**MAHI TACOS**  
3 soft-shell Mahi tacos with pineapple-mango salsa. Served with a side of zesty rice 24

**SHRIMP BOWL**  
Our zesty rice topped with marinated grilled shrimp, shredded lettuce, & Pico de Gallo, topped with a sprinkle of Monterey Jack/Cheddar blend. Served with tri-color tortilla chips, & guacamole 26

**GRILLED SALMON**  
Grilled Salmon over our zesty rice with Chef's vegetable medley 32

**SHRIMP SCAMPI**  
Jumbo shrimp sauteed in a savory white wine butter sauce over linguini. Served with garlic bread 30

**MONTEREY CHICKEN**  
Seasoned boneless chicken breast sauteed in olive oil, with Chef's Deluxe vegetable medley 26

Sides of our House-Made Salsa, Guacamole, & Pineapple-Mango Salsa \$1

Add a Side Salad to Any Entrée \$5

**Ask Your Server  
For Our Daily Dessert Specials!**