

Our Staff's Autumn Specialty Cocktails

Angela & **SWEATER
WEATHER
COCKTAIL**
A Caramel-Rimmed
Glass Filled With Seasonal
Apple Cider & Smirnoff Kiss of
Caramel Vodka, & Topped
With Sparkling Prosecco.
Served with a Cinnamon Stick.
15

Ashley & **Hocus Pocus
Fizz**
Bacardi Rum,
Pineapple Juice,
A Hint of Coconut &
Prosecco. 15

Jen & **Autumn
Old Fashion**
Woodford Reserve
Bourbon, Orange Bitters, &
Crown Bourbon Barrel Aged
Maple Syrup, Served Over Ice
With An Orange Peel 15

Nicole & **Midnight Moon**
Tito's Hand-Made Vodka,
Lime Juice & Simple Syrup...
All Mixed Into A Sparkly
Ebony Potion! 15

Annie & **Red Flannel Mule**
Capt. Morgan Rum,
Apple Cider, Ginger
Beer, & A Splash of
Cranberry 15

Rob & **PumpkinTini**
Tito's Hand-Made Vodka,
Pumpkin Spice Liqueur,
& Bailey's Irish Cream in a
Cinnamon-Sugar Rimmed
Glass 15

KTina & **Kozy Kahlua
Kocktail**
Kahlua, Cream, &
Pumpkin Spice...Served
Over Ice in a Cinnamon Sugar-
Rimmed Glass 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

LAVENDER PROSECCO

Lavender Syrup, Prosecco, Fresh Lemon Juice 15

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

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

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

ESPRESSO MARTINI

Tito's Vodka & freshly-brewed espresso mixed with Kahlua
& Dark Crème de Cacao. Enjoy dark or lightened
with Bailey's Irish Cream \$15

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 ~ MODELO ~ DOGFISH 60 MIN.
YUENGLING ~ MILLER LITE ~ COORS LITE ~ BUD LIGHT
ALLAGASH ~ CAPE MAY ALWAYS READY ~ SAM ADAMS (SEASONAL)
GLASSTOWN 609 IPA ~ VICTORY CLOUD WALKER ~ VICTORY GOLDEN MONKEY
VICTORY HOP DEVIL ~ VODOO JUICY IPA ~ PROSECCO ON TAP
SIERRA NEVADA HAZY LITTLE THING IPA ~ STELLA ARTOIS
LEINENKUGEL SUNSET WHEAT (SEASONAL)

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
SOUTHERN TIER PUMKING ~ SHIPYARD PUMPKIN HEAD ~ VICTORY FESTBIER
VICTORY SOUR MONKEY ~ TWISTED TEA ~ WHITE CLAW CANS
SEA ISLE ICED TEA ~ HIGH NOON ~ DEWEY CRUSH ~ SIMPLY LEMONADE
WEEKEND WARRIOR ~ DOWN EAST CIDER ~ ANGRY ORCHARD

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

WE CRUSH GRAPES, YOU CRUSH LIFE



\$13
GLASS

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
enjoy and feel good about. Enjoy!

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!



**AVAILABLE DURING ALL
SUNDAY & MONDAY NIGHT NFL GAMES**

GAMEDAY SPECIALS

Panzarotti \$5

Curly Fries \$5

Personal Pepperoni Pizza \$10

BBQ Ribs App. \$10

Chili Dogs \$5

Pretzel Bites \$5

Onion Rings \$5

Loaded Tater Tots \$5

6 Wings \$5

Big Pretzel \$5

Mozzarella Sticks \$5

U-Peel-Shrimp \$8

Jalapeno Poppers \$8

Loaded Fries \$8

Specials In-House Only/No Take-Out



TOUCHDOWN TRIO

**1
DOMESTIC DRAFT
+
1 JAMESON SHOT
+
1 HOT DOG OR
BONELESS WINGS**

\$10

**BUCKET
OF
1/2 DOZEN
70Z
COORS
LIGHT
MINIS
\$10**



**BUCKET OF 5
HEINEKEN MINIS \$10**

**\$12 HOUSE MARGARITA
PITCHERS**



**\$15
SANGRIA CARAFES!**

**\$5 Weekly
Drink Specials!
\$10 Weekly
Bottle of Wine
Specials!**



**\$10
Tito's
Bloody
Mary's!**

**BUCKET OF 5 MIX & MATCH
BELOW BRAND READY TO DRINKS \$20**





Salads

CELLAR COBB SALAD: Romaine, grilled chicken, avocado, 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 12

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

CHICKEN BRUSCHETTA SALAD: Crisp Romaine, topped w/ grilled chicken, our Tomato-Basil Bruschetta, fresh Mozzarella, & shaved Parmesan. Served with Balsamic Vinaigrette. 22

ADD TO ANY SALAD:

CHICKEN 6 ~ SHRIMP 10 ~ SALMON 12
SCALLOPS 15
CRAB CAKE 18 ~ AHI TUNA 18

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 15

CHICKEN WINGS: Jumbo Wings tossed in Mild/Spicy/BBQ/Thai Chili/Asian Sesame, with Bleu Cheese or Ranch 15

MEATBALL WITH RICOTTA: Our signature Italian-seasoned beef, pork, & veal meatball in our house-made Marinara sauce with a scoop of Ricotta cheese 15

CHICKEN TENDERS: (4) Crispy breaded chicken tenders, served with fries 12

CRAB BITES: Perfectly-seasoned crabmeat, served over zesty Remoulade sauce 22

CLASSIC SHRIMP COCKTAIL: Steamed & chilled shrimp served with Cocktail sauce & a lemon wedge 15

PEPPER-CRUSTED AHI TUNA: Seared rare with fresh bruschetta and wasabi mayo 18

CRISPY BRUSSEL SPROUTS: Tossed in olive oil & garlic with crispy bacon bits 15

CHIPS, SALSA & GUAC: Our tri-color tortilla chips served with house-made salsa & guacamole 11

BACON-WRAPPED SCALLOPS: Mango-Habanero BBQ sauce glaze & pineapple salsa 22

CHEESESTEAK EGG ROLLS: Served with smoked-Sriracha ketchup 13

LOADED NACHOS: Tortilla chips topped with chili, shredded lettuce, tomato, house-made salsa, Jalapenos, & Cheddar cheese, with side of guacamole & sour cream 15

SWEET POTATO FRIES: Served with sweet sour cream dipping sauce 7 ~ **BASKET OF BOARDWALK FRIES:** 5
ONION RINGS: 7

Soup: Crock of French Onion
baked with layered cheese 9
Crock of Chili with cheese 9

Soup Du Jour 9

Thin-Crust Pizza

WHITE (OIL & GARLIC) 14 (Add Tomato/Arugula +3)
CHEESE 14~ BUFFALO CHICKEN 17 ~ PEPPERONI 15
MARGHERITA (FRESH MOZZARELLA & BRUSCHETTA & BALSAMIC GLAZE) 15

Sandwiches & Burgers

All sandwiches served with French fries & coleslaw
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 15

KOBE BURGER: 10oz American Wagyu Beef, chargrilled, lettuce, tomato, onion & choice of cheese on a Brioche bun 22

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

BUFFALO CHICKEN WRAP: Crispy chicken tossed in our tangy Buffalo sauce with shredded lettuce and our Bleu cheese dressing on the side 15

TURKEY BURGER: All white meat, served w/ lettuce, tomato, & cranberry-mayo on a Brioche bun 15

CHICKEN REVERE: Grilled chicken breast, roasted red peppers, arugula, & Basil Aioli on fresh-baked Focaccia bread 16 Add Cheese +2

CHEESESTEAK: Sliced Ribeye, Provolone, & sauteed onions on an AC roll 15

CAPRESE GRILLED CHEESE: Fresh Mozzarella cheese, sliced ripe tomato & Basil Pesto on thick-cut Texas Toast bread 15

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

HOT DIGGITY DOG: One Grilled premium all-beef hot dogs 10 Add Cheese +2 Add Chili +3

\$5 Sides

Garlic Mashed Potatoes

Southern Coleslaw ~ Red Bliss Potato Salad

Sides

Chef's Vegetable ~ White Rice

Zesty Rice (a bit of spice!)

Side House or Caesar Salad

\$8 Sides

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

Chicken Tenders & Fries 10

Grilled Cheese & Fries 10

Pasta (Red/White/Butter) 10

Grilled Chicken & Fries 10

Traditional Cheese Pizza 10

Hot Dog & Fries 10

Kids

Kids Under 12 Only

Desserts

Ask Your Server For Our Daily Dessert Specials

Entrees

JERSEY SHORE CRABCAKE PLATTER

Two Jumbo Lump Golden Brown
Crabcakes served with Rémooulade sauce
& 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, Along With Side House
or Caesar salad 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

FRIED SEAFOOD BASKET

Crunchy Fried Shrimp, Crab Bites,
Fried Oysters & Clam Strips. Served with
Cocktail & Tartar Sauce, with Fries &
Coleslaw 38

GRILLED PORK CHOP

12 oz grilled center-cut Pork Chop
with sweet Apple-Butter Reduction.
Served with Garlic Mashed Potatoes
& Chef's Vegetable 38

SHRIMP BOWL

Our zesty rice topped with marinated
grilled shrimp, shredded lettuce, & diced
tomato, topped with a sprinkle of
Monterey Jack/Cheddar blend.
Served with tri-color tortilla chips,
guacamole & house-made salsa 24

CARIBBEAN GRILLED SALMON

Grilled Salmon with fresh Pineapple sal-
sa over zesty rice & grilled asparagus 32

SHRIMP SCAMPI

Jumbo shrimp sauteed in a savory white
wine butter sauce over linguini. Served
with garlic bread & your choice of
Side House or Caesar Salad. 30

PENNE & MEATBALLS

Cellar Signature Veal/Pork/Beef Meat-
balls served with Penne pasta in our
house-made Marinara sauce. Served with
garlic bread & your choice of
Side House or Caesar Salad 28