

Menu

Bar



SMALL PLATES*

MEAT & CHEESE

Marcona Almonds, Sour Cherry Spread, Honey & Baguette 16.

HUMMUS

Grilled Pita, Veggies 10.

KOBE SLIDERS

Caramelized Onion, Gruyere 10.

ONION RINGS

Outback Sauce 8.

LETTUCE WRAPS

Chili Crisp Chicken, Bibb Lettuce, Butter Toffee Pecan 12.

QUESADILLA

Roasted Corn, Poblano Pepper, Black Bean, Chihuahua Cheese Shrimp 16. / Chicken 14.

WINGS

Buffalo, Sweet Thai Chili, Chili Crisp, or Hot Honey 16.

BBQ SLAB BACON

Panzanella Salad 14.

BROILED OYSTERS

Parmesan Garlic & Herb Butter 12.

TATER TOTS

Secret Sauce 7.

BLISTERED SHISHITO PEPPERS

Sriracha Soy Dipping Sauce 8.

***HALF PRICE DURING
HAPPY HOUR
IN THE BAR DAILY 4 - 6PM**

RAW BAR

OYSTERS ON THE HALF SHELL

Betsy's Cape Shore Salts, Cape May 2.75

SHRIMP COCKTAIL

4 Jumbo Shrimp, Dijonnaise, Cocktail 16.

LOBSTER COCKTAIL

Cocktail, Dijonnaise 26.

SPICY AHI TUNA

Soy Mustard Sauce, Spicy Mayo, Pickled Ginger 15.

CRAB COCKTAIL

Fresh Jumbo Lump, Cocktail, Dijonnaise 22.

SALADS

Add Chicken 8. / Add Shrimp 14. / Add Salmon 15.

CAESAR

Romaine, Parmesan Cheese, Garlic Crouton, Caesar Dressing 12.

MEDITERRANEAN TUNA

Olive Oil Poached Tuna, Romaine, Ricotta Salata, Cannellini Beans, Radish, Haricot Vert, Green Olive Smash, Mustard Vinaigrette 18.

BABY ICEBERG WEDGE

Cucumber, Tomato, Bacon, Blue Cheese Dressing, Chive & Crispy Shallot 14.

CHOPPED

Iceberg, Romaine, Red Onion, Cucumber, Bacon, Blue Cheese, Grape Tomato, Egg, Charred Corn, Siena Vinaigrette 14.

SANDWICHES & BURGERS

All Sandwiches and Burgers Served with Fries

CLASSIC CHEESEBURGER

American Cheese, Mustard Pickles, Lettuce, Tomato 12.

CHEESESTEAK PANINI

Shaved Ribeye, Caramelized Onion, Mayo, Provolone & American 17.

MUSHROOM SWISS BURGER

Shiitake Mushrooms, Caramelized Onion, Truffle Mayo, Lettuce, Tomato 14.

CHICKEN CUTLET PANINI

Broccoli Rabe, Provolone, Balsamic Onion Jam 15.

BLACKENED TURKEY BURGER

Cheddar, Lettuce, Tomato, Special Sauce 12.

BLACKENED CHICKEN PANINI

Caramelized Apple, Cheddar 14.

COCKTAILS

THE BIG DILL

Patron Barrel Select, Pickle Juice, Lime, Agave 15.

LAVENDER LEMON MARTINI

Alibi Gin, Lavender Simple Syrup 16.

LINWOOD MARGARITA

Patron Barrel Select, Pineapple Juice, Agave 14.

MAKE IT SPICY WITH GHOST TEQUILA 

LINWOOD LEMONADE

Stoli, Fresh Squeezed Lemonade 14.

Original, Raspberry, Blueberry

BLUEBERRY MOJITO

Bacardi, Fresh Blueberries, Mint 12.

BAY-SIL BREEZE

Stateside Vodka, Basil, Lime Juice, Club Soda 12.

BLACKBERRY BOURBON SMASH

Maker's Mark, Fresh Blackberries, Mint, Lemon Juice, Ginger Beer 15.

ESPRESSO MARTINI

Tito's Vodka, Mr. Black Coffee Liqueur, Espresso 14.

WINE *by the glass*

SPARKLING

Jeio, Prosecco 10.

Graham Beck, Brut Rosé 12.

ROSÉ

Peyrassol, Côtes de Provence 12.

BY.OTT, Côtes de Provence 14.

WHITE

Dr. Loosen, Riesling, Mosel 8.

Donini, Pinot Grigio, Veneto 8.

Gessler, Chenin Blanc, Gascogne 8.

Pago Del Vicario, Blanco de Tempranillo 8.

Kim Crawford, Sauvignon Blanc, Marlborough 10.

Domaine Vocoret & Fils, Chablis 12.

Ferrari Carano, Chardonnay, Sonoma 12.

Banfi La Pettegola, Vermentino, Toscana 12.

RED

El Coto, Tempranillo, Rioja 8.

Susana Balbo, Malbec, Mendoza 10.

Raymond Vineyards, Merlot, Sonoma 12.

Valravn, Pinot Noir, Sonoma 12.

John Wade, Cabernet Sauvignon, Paso Robles 12.

Beringer, Cabernet Sauvignon, Knights Valley 15.

Belle Glos, Pinot Noir, Balade, Monterey 16.

BEER LIST

Ask about our draft beer selection!

Amstel Light

Heineken 00

Bud

High Noon

Bud Light

High Noon Tequila

Cape May, IPA

Michelob Ultra

Cape May,
Always Ready IPA

Miller Lite

Coors Light

Sierra Nevada, Pale Ale

Corona

Sierra Nevada,
Hazy Little Thing

Corona Light

Stateside Seltzer

Fox Den IPA

Stella

Guinness

Surfside

Heineken

Yuengling

Heineken Light



HAPPY HOUR DRINKS

In the bar daily from 4 - 6PM

\$5 Domestic Beers

\$7 House Wine
(red, white or sparkling)