
APPETIZERS

Meat & Cheese

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

Burrata

Pickled Cherry Tomato, Prosciutto,
Piquillo Peppers, Baguette 14.

Hummus

Grilled Pita, Veggies 10.

Broiled Oysters

Parmesan Garlic & Herb Butter 12.

Lobster Mac & Cheese

Drunken Goat, Sharp Cheddar,
Gruyere, Cavatappi 18.

Blistered Shishito Peppers

Sriracha Soy Dipping Sauce 8.

Lollipop Lamb Chops

Green Chutney, Moroccan Barbecue Sauce 17.

BBQ Slab Bacon

Panzanella Salad 14.

RAW BAR

Shrimp Cocktail

4 Jumbo Shrimp, Dijonnaise, Cocktail 16.

Crab Cocktail

Fresh Jumbo Lump, Cocktail, Dijonnaise 22.

Lobster Cocktail

Cocktail, Dijonnaise 26.

Spicy Ahi Tuna

Soy Mustard Sauce, Spicy Mayo,
Pickled Ginger 15.

Oysters on the Half Shell

Betsy's Cape Shore Salts, Cape May 2.75

SOUP & SALAD

Soup du Jour 8.

Caesar Salad

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

Chopped Salad

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

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

Lobster Bisque 13.

Arcadian Salad

Strawberry, Pistachio, Crumbled Goat Cheese,
Radish, Dried Cherry, Balsamic Vinaigrette 12.

Baby Iceberg Wedge

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

ENTREES

Fried Shrimp

French Fries, Cole Slaw, Cocktail Sauce 26.

Pan Seared Salmon

Green Onion & Herb Pesto, Caulilini,
Crispy Fingerling 28.

Halibut

Sorrento Lemon Aioli, Baby Zucchini,
Peruvian Potato 34.

Crab & Clam Bucatini

Jumbo Lump Crab, Onion, Garlic,
Thyme, English Peas 34.

Lobster Ravioli

Lobster Cream Sauce, Tomato 36.

Crab Cakes

Remoulade, Edamame & Corn Succotash 34.

Stuffed Pork Chop

Leeks, Speck, Caciocavallo, Brussel Sprouts 32.

Roasted Chicken Breast

Baby Carrots, Buttered Leeks,
Black Garlic Demi-Glace 26.

Kobe Meatloaf

Garlic Mashed Potato, Green Beans,
Tomato Demi 26.

8 oz. Filet Mignon

Confit Fingerling Potatoes,
Shiitake Mushroom, Demi Glace 46.

14 oz. NY Strip

Baby Yukon Gold Potato, Broccolini 48.

14 oz. Ribeye

Hash Brown, Asparagus, Garlic Butter 44.

Soft Shell Crabs

Rose Harissa Tomato Jam, Jicama Slaw 41.

Nightly Menu Additions

Monday

CHICKEN MARSALA

Mushroom Marsala Sauce, Asparagus 24.

Tuesday

BRAISED FILET TIPS

Fresh Rigatoni, Garlic Bread 26.

Wednesday

CHICKEN PARMESAN

Penne, Garlic Bread 20.

Sunday

BUCK-A-SHUCK

Chef's Selection of Oysters

Thursday

SHRIMP & CRAB PICATA

Spinach, Tomato, Linguini 32.

Friday

PRIME RIB

Baked Potato, Broccoli 40.

Saturday

VEAL CHOP MILANESE

Arugula, Tomato Vinaigrette, Parmesan 40.

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, Balade, Monterey County 16.

BEER LIST

Ask your server about our seasonal beer selection on tap!

Amstel Light

Bud

Bud Light

Cape May, IPA

Cape May, Always Ready IPA

Coors Light

Corona

Corona Light

Fox Den IPA

Guinness

Heineken

Heineken Light

Heineken 00

High Noon

High Noon Tequila

Michelob Ultra

Miller Lite

Sierra Nevada, Pale Ale

Sierra Nevada, Hazy Little Thing

Stateside Seltzer

Stella

Surfside

Yuengling

COCKTAILS

Linwood Lemonade

Stoli, Fresh Squeezed Lemonade 14.

Original, Raspberry, Blueberry

The Big Dill

Patron Barrel Select, Pickle Juice, Lime,

Agave 15.

Lavender Lemon Martini

Alibi Gin, Lavender Simple Syrup 16.

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.

Blueberry Mojito

Bacardi, Fresh Blueberries, Mint 12.

Linwood Margarita

Patron Barrel Select, Pineapple Juice, Agave 14.

MAKE IT SPICY WITH GHOST TEQUILA 🍸