

SMALL PLATES

Blistered Shishito Peppers

Sriracha Soy Dipping Sauce 8.

Hummus

Grilled Pita, Veggies 10.

Meat & Cheese

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

Lettuce Wraps

Chili Crisp Chicken, Bibb Lettuce,
Butter Toffee Pecan 10.

Kobe Sliders

Caramelized Onion, Gruyere 10.

Quesadilla

Roasted Corn, Poblano Pepper,
Black Bean, Chihuahua Cheese
Shrimp 15. / Chicken 11.

Tater Tots

Secret Sauce 7.

Onion Rings

Outback Sauce 8.

Wings

Buffalo, Sweet Thai Chili or
Hot Honey 14.

RAW BAR

Oysters

Betsy's Cape Shore Salts, Cape May 6 for 14.

Shrimp Cocktail

5 Jumbo Shrimp, Dijonnaise, Cocktail 17.

Lobster Cocktail

Cocktail, Dijonnaise 26.

Spicy Ahi Tuna

Soy Mustard Sauce, Spicy Mayo,
Pickled Ginger 14.

Crab Cocktail

Fresh Jumbo Lump, Cocktail,
Dijonnaise 26.

SALADS

Add Shrimp 12. / Add Chicken 7. / Add Salmon 14. / Add Crab 20.

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.

Arugula Salad

Feta, Shaved Fennel, Crushed Almond,
Radish, Sweet Chili Vinaigrette 10.

Chopped

Iceberg, Romaine, Red Onion,
Cucumber, Bacon, Blue Cheese,
Grape Tomato, Egg, Charred Corn,
Siena Vinaigrette 13.

SANDWICHES & BURGERS

All Sandwiches and Burgers Served with Fries

Classic Cheeseburger

American Cheese, Mustard Pickles,
Lettuce, Tomato 10.

Mushroom Swiss Burger

Shiitake Mushrooms, Caramelized Onion,
Truffle Mayo, Lettuce, Tomato 12.

Blackened Turkey Burger

Cheddar, lettuce, Tomato, Special Sauce 10.

Cheesesteak Panini

Shaved Ribeye, Caramelized Onion,
Mayo, Provolone & American 14.

Blackened Chicken Panini

Caramelized Apple, Cheddar 12.

Mushroom Panini

Gruyere, Caramelized Onion,
Truffle Aioli 12.

COCKTAILS

FEATURED

Linwood Margarita

Patron Barrel Select,
Pomegranate Juice, Lime* 14.

*make it spicy with Ghost Tequila

Perfect Pear

Absolut Pear, St Germain, Prosecco,
Lemon 12.

Cranny Apple Mule

Titos, Cran Apple Juice, Ginger Beer,
Caramel 12.

Misunderstood Old Fashioned

Misunderstood Ginger,
Angostura bitters 12.

Cinfully Noble

Noble Oak, Apple Cider, Agave,
Cinnamon 12.

Do You Know Brian Ireland?

Alibi, Apple Cider, Lemonade 13.

Espresso Martini

Titos, Mr. Black Coffee Liqueur, Espresso,
Cinnamon 13.

WINE BY THE GLASS

Sparkling

Jeio, Prosecco 10.

Graham Beck, Brut Rosé 12.

Rosé

BY.OTT, Rosé, Côtes de Provence 12.

White

Dr. Loosen, Riesling, Mosel 8.

Donini, Pinot Grigio, Veneto 8.

Gessler, Chenin Blanc, Gascogne 8.

Kim Crawford, Sauvignon Blanc, Marlborough 10.

Domaine Vocoret & Fils, Chablis 12.

Ferrari Carano, Chardonnay, Sonoma 12.

Red

El Coto, Tempranillo, Rioja 8.

Susana Balbo, Malbec, Mendoza 10.

J.Lohr, Petite Sirah, Paso Robles 10.

Valrav, Pinot Noir, Sonoma 12.

John Wade, Cabernet Sauvignon, Paso Robles 12.

Beringer, Cabernet Sauvignon, Knights Valley 15.

Hourglass, HGIII, Bordeaux Blend, Napa 20.

Plumpjack, Merlot, Napa 25.

BEER LIST

Ask your server about our seasonal beer
selection on tap!

Amstel Light

Bud

Bud Light

Cape May, IPA

Cape May, Always Ready

Coors Light

Corona

Corona Premier

Dogfish, SeaQuench

Guinness

Heineken

Heineken Light

Heineken 00

Michelob Ultra

Miller Lite

New Belgium, Fat Tire

Sierra Nevada, Pale Ale

Sierra Nevada, Hazy Little Thing

Stella

Tuckahoe, New Old School

White Claw

Yuengling