



*Cup of Soup du jour 3
House or Caesar Salad 3*

Cuba Libre Ribs~ Rum and Cola glazed Ribs charbroiled to perfection. 14

Chilled Snow Crab Claws~ Snow Crab Cocktail, served with lemon and Honey Mustard sauce. 14

Jersey Tomato Salad ~ Ripen local tomatoes tossed in aged olive oil with red onions. 5

Shiver Queen Salad~ petite Crab cake served atop baby greens, crumbled Feta cheese, balsamic vinaigrette. 14

Fried Flounder Sandwich~ breaded Flounder fillet on Kaiser roll served with coleslaw and tartar sauce, with French fries or onion rings. 12

Club Burger~ Juicy 8 oz. Burger charbroiled to your liking, on brioche roll, French fries or onion rings. 12

Entrées

All Entrées come with Soup du jour or Salad and Potato & Vegetable

YCSH Crab Cake~ grain mustard beurre blanc. 28

*Sautéed Veal~ egg battered veal medallions served
over sautéed baby spinach and penne pasta. 28*

*Lamb Chops~ charbroiled and served with red wine
reduction. 30*

*Soft Shell Crabs~ fresh Soft Shell Crabs sautéed with
garlic and butter over capellini pasta. 33*

 *Chicken and Jersey Tomato~ Charbroiled Chicken
breast with ripe Jersey tomatoes, lemon, Olive oil, and
balsamic reduction. 23*

*Broccoli Rabe and Sundried Tomato Ravioli~
Homemade Ravioli tossed in Olive oil and garlic with
parmesan cheese. 22*

*Halibut~ pan roasted fillet of Halibut, fresh basil
crust and served with light tomato sauce. 29*

Your Server will offer you today's Dessert Selection

We will be able to accommodate any dietary restrictions to our menu items.

Vegan options available.

Cappuccino and Espresso