

Adelene

exclusively prepared for Epicurean
OCEAN CLUB

starters

MANHATTAN CLAM CHOWDER bowl <i>with</i> chopped sea clams, diced potatoes and traditional seasonings in a red savory broth	12
BURRATA SPHERE deep fried <i>with</i> warm marinara	12
MARYLAND CRAB RAVIOLIS <i>with</i> Jersey sweet corn and Old Bay butter	13
SUMMER INSALATA <i>with</i> fresh burrata, sliced Jersey tomatoes, fresh basil, olives, prosciutto ham, cracked black pepper, sea salt, and extra virgin olive oil	single 11 oz table 21
CHEESE BOX for the table <i>with</i> chef's choice of 3 cheeses, almonds, olives, dried fruits, crackers, baguette slices	26
SICILIAN STYLE FRIED SMELT <i>with</i> freshly prepared remoulade sauce	single 11 oz table 20
LOCAL OYSTERS Cape May County, NJ <i>raw on the 1/2 shell</i>	when available 18

salads

GREEK SALAD baby spinach, romaine, Kalamata olives, feta, tomatoes, cucumbers, pepperoncini, anchovies, dolma, fresh oregano, olive oil, and red wine vinegar	13
CAESAR fresh <i>chopped</i> or <i>grilled</i> romaine hearts, croutons, shaved parmesan, anchovies, with Chef Rich's Caesar dressing	12

seafood specialties

PETITE MARYLAND STYLE CRAB CAKES (2) lightly fried or broiled, <i>served with</i> freshly prepared remoulade or cocktail sauce	38
SHRIMP FRA DIAVLO shrimp in a spicy marinara over linguini	27
JERSEY SCALLOPS <i>sautéed</i> in lemon butter and chardonnay over linguini	34
MARYLAND CRAB RAVIOLI <i>with</i> Jersey sweet corn and Old Bay butter	28
SPANISH PAELLA <i>with</i> shrimp, clams, mussels, chorizo, green beans, and saffron rice	36
WEEKLY FISH SPECIAL ask your server for today's special	MKT PRICE
THAI STYLE SHRIMP <i>sautéed</i> in a light coconut-curry cream over jasmine rice	31
LOS CABOS FISH TACOS <i>with</i> fish of the day, cilantro, red cabbage, red onion, fresh lime	29

entrée classics

GRILLED CHICKEN <i>lightly marinated</i> in fresh herbs and olive oil	24
VEAL CHOP SALTIMBOCCA <i>grilled 14 oz cut with</i> aged provolone, prosciutto, fresh sage, and finished with a demi-glace	39
BLACK ANGUS <i>dry aged 16 oz.</i> T-BONE steak <i>grilled and smothered</i> in onions and mushrooms	54
CUBAN MOJITO PORK <i>marinated</i> tenderloin in fresh citrus and cilantro	34
CARIBBEAN JERK CHICKEN <i>with</i> hot Scotch bonnet peppers	32

sides Mashed Yukon gold potatoes, jasmine rice, *sautéed* haricots verts, *hand-cut* fries, *sautéed* red cabbage

8

desserts New Creations Each Week

8

ESPRESSO *with* a twist of lemon Single 7 Double 14

COFFEE/TEA/DECAF

5