

Adelene

exclusively prepared for **Epicurean**
OCEAN CLUB

Starters

CRAB AND CORN CHOWDER Blue Crab in a fresh Sweet Corn Cream Sauce	Cup 7 Bowl 12
SPINACH AND CRAB DIP Creamy Fresh Spinach, Cheese and Crab served with Baguettes	14
BURRATA SPHERE Golden Deep Fried Burrata Cheese served with Warm Marinara Sauce	12
MARYLAND CRAB RAVIOLIS with Jersey Sweet Corn and Old Bay Butter	20
ULA LOBSTER WITH LAVA SAUCE Lobster Tail Lightly Fried served with Lava Sauce	(MP)
SICILIAN STYLE FRIED SMELT with Remoulade Sauce	Single Order 17 for the Table 37
CHEESE BOX for the Table with Chef's choice of 3 Cheeses, Almons, Olives. Dried Fruits	28

Salads

GREEK SALAD for the Table Spinach, Romaine, Kalamata Olives, Tomatoes, Cucumbers, Pepperoncini, Anchovies, Dolma, fresh Oregano, Olive Oil and Red Wine Vinegar	20
CAESAR for two, Chopped, or Grilled Romaine, Croutons, Shaved Parmesan, Anchovies and Chef Rich's Homemade Caesar Dressing	14
CAESAR for One Homemade Small Side Salad	7
JERSEY SUMMER INSALATA for the Table with Burrata Cheese, Sliced Jersey Tomatoes, Basil, Olives, Prosciutto Ham, Cracked Black Pepper, Sea Salt and Extra Virgin Olive Oil	17
MIXED GREEN SALAD Small Side Salad with Shaved Carrots, Cucumbers and Tomatoes	7

Entrées

SHRIMP FRA DIAVOLO Jumbo Shrimp in a Spicy Marinara Sauce served over Linguini.	31
JUMBO LUMP MARYLAND STYLE CRAB CAKE Lightly Fried or Broiled to perfection!	49
JERSEY JUMBO SCALLOPS Sauteed in Lemon Butter and Chardonnay over Linguini	36
MARYLAND CRAB RAVIOLI with a rich Jersey Sweet Corn and an Old Bay Butter Sauce	40
SPANISH PAELLA with Shrimp, Clams, Mussels, Chorizo, Green Beans and Saffron Rice	38
DAILEY FISH SPECIAL – please ask your Server about today's Special	(MP)
STEAMED SEAFOOD PLATTER Petite Lobster Tail, Shrimp. Scallops, Clams and Mussels Served with Drawn and Lava Butter	for the Table 125 Single order 45
LOS CABOS FISH TACOS Fish of the Day, Cilantro. Lime, Red Onion and red Cabbage	32
CHICKEN ALFREDO Blackened Chicken Breast in a Classic Cream Sauce over Linguini	30
VEAL CHOP SALTIMBOCCA 14 oz Grilled and topped with Aged Provolone, Prosciutto, Fresh Sage and finished with a Veal Demi-Glace	50
PRIME RIB Smoked and Slow Roasted; served with Au Jus and Horseradish Cream Sauce	46
GRILLED CHICKEN TUSCANY Chefs Signature Entree: Kalama Olives, Capers, Garlic, EVOO	32

Sides

MASHED POTATOES Yukon Gold, JASMINE RICE , Hand Cut FRENCH FRIES , Sauteed GREEN BEANS and Sauteed RED CABBAGE	8
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Dessert: Please see our Specials Menu for this Week's Creations **10**

ESPRESSO with a Twist of Lemon	Single 5
	Double 7
Coffee/Tea/Decaf	4