

APPETIZERS

Shrimp or Jumbo Lump Crab Cocktail

Shrimp 13.99 Lump Crab 15.99
House-made cocktail sauce

Beach Balls

Three fried mini versions of our
Maryland crab cakes
Served with remoulade. 11.99

Bacon Wrapped Fresh Scallops

With horseradish mayo on the side 13.99

Jersey Shore Clams

half dozen 6.99 dozen 12.99
Half shell iced or steamed

Clams Casino 11.99

Special clams, peppers, onions and bacon

Chicken Wings

Served Buffalo or Asian garlic
(6) 8.49 or (12) 15.99

Mahi Bites 9.99

Served with tropical fruit salsa

Mozzarella Sticks

Six battered, deep fried golden brown 8.99

Peel & Eat Shrimp 12.99

1/2 lb Old Bay shrimp, housemade cocktail sauce

Chicken Tenders

Honey Dijon or Marinara 8.99

Fried Calamari 13.99

Cherry peppers, choice of marinara or buffalo sauce

Oysters On A Half Shell

half dozen 9.99 dozen 16.99

Chargrilled Oysters

half dozen 10.99 dozen 17.99

Spicy New Orleans-style: garlic butter, Tabasco,
parmesan

Fried Clam Strips 10.99

Served with Remoulade

Coconut Shrimp 10.99

Served with Thai chili sauce

Steamed Mussels 12.99

Wine, garlic, herb butter.
Red or White

SOUP

Shucks New England Homemade

“Clam Chowder”

Cup 4.99 Bowl 6.99

French Onion Au Gratin

Gruyere, crostini 6.99

Soup Du Jour

SALAD

Surf City House Salad

Crispy iceberg lettuce, crunchy romaine & a
garden of fresh veggies & homemade croutons
Large 5.49 Small 3.49 Small w/ Entrée 2.49

Classic Caesar Salad

Romaine, croutons with shredded
parmigiano

Small 6.99 Large 8.99

Add chicken 4.00 Add shrimp 8.00

Add Jumbo Lump Crab 9.00

LBI Mixed Green Salad

Mixed baby greens, candied walnuts, goat cheese,
sundried cranberries, Granny Smith apples,
Mandarin oranges and raspberry vinaigrette
10.99

Wedge

Iceberg lettuce, thick-cut bacon, grape tomatoes,
bleu cheese dressing 9.99

