

THE BISTRO & CLAM BAR

AT THE SURF CITY HOTEL

WELCOME
SEE LAST PAGE FOR
HAPPY HOUR SPECIALS



SALADS

Bistro Salad 12

mixed greens, oven-dried tomatoes,
candied walnuts, cranberries, croutons,
balsamic cherry vin

SCH Salad 12

mixed greens, snow pea sprouts, oven-dried
tomatoes, feta, crispy chickpeas, kalamata
olives, dill vin

Caesar Salad 12

chopped romaine, pecorino romano, garlic
croutons

add: grilled chicken 10, chicken tenders 9, sirloin
steak 14, grilled salmon 14, grilled shrimp 12

SOUPS

French Onion Soup 9

New England Clam Chowder 8/12

RAW BAR

Clams on the Half Shell 8/15

cocktail sauce, tabasco, lemon

Oysters on the Half Shell 15/28

east coast, cocktail sauce, mignonette,
lemon

SOMETHING TO START

Steamed Local Clams 16

white wine, butter, garlic, herbs, crostini

Buffalo Shrimp 14

flour-dusted, celery, carrot, hot sauce, bleu
cheese

Calamari 16

house-made marinara, lemon

Wings 10/18

buffalo, thai chili, or bbq. celery, bleu
cheese

Soft Pretzel 12

coarse salt, beer cheese, brown mustard

Brussel Sprouts 9

diced bacon, hot honey

Baked Brie 18

puffed pastry, green apple and cranberry
chutney, seasonal berries, crostini

Spinach and Artichoke Dip 16

four-cheese blend, seasoned grilled naan
chips

Chili 14

beef and white bean chili, shredded
cheddar, jalapeños

BURGERS

CHAR-GRILLED, HALF-POUND SIRLOIN
STEAK BURGER

BRIOCHE BUN WITH FRIES

LETTUCE, TOMATO, AND ONION UPON REQUEST

GLUTEN-FREE BUN - 2
SOUTHWEST BLACK BEAN BURGER - 2

Classic Cheeseburger 15

american, cheddar, swiss, pepper jack, or
provolone

bacon 2, crispy onions 2, sautéed onions 2,
mushrooms 2 17

Bistro Burger 16

cheddar, bacon, crispy onions

Surf City Burger 16

pepper jack, marinated jalapeños, crispy
onions

Lighthouse Burger 16

swiss, sautéed mushrooms

SANDWICHES AND SUCH

SERVED WITH PICKLE AND CHIPS

GLUTEN-FREE BUN - 2

Bistro French Dip 17

roast beef, cheddar, au jus

Pork Tenderloin 17

ciabatta, apple butter, swiss, caramelized
onion

Crab Cake Sandwich 18

pan-seared, remoulade, LTO

Ale-Battered Fish Sandwich 18

malt vin aioli, LTO

FLATBREADS

12 INCH ROUND CRUST

GLUTEN-FREE CAULIFLOWER CRUST - 2

Classic 14

shredded mozzarella, house-made marinara

Margherita 16

fresh mozzarella, plum tomato, garden basil,
olive oil, balsamic glaze 16

White

asiago, mozzarella, fontina, garlic, herbs
baby clams 6 16

Taco

seasoned ground beef, cheddar, lettuce,
pico de gallo, cilantro-lime sour cream

SIDES

French Fries 8

Sweet Potato Fries 9

Onion Rings 9

Mozzarella Sticks 9

Mashed Potatoes 8

Chicken Tenders 10

Bread Basket 6

Please inform your server of any allergies

ENTREES

AVAILABLE AFTER 5:00PM

SURF

- Jumbo Shrimp and Scallop Dijonnaise** 36
asparagus, garlic, smoked thick-cut bacon, zesty dijon mustard sauce, and parmesan.
served with fresh vegetables and a garlic crostini
- Red Miso Honey Glazed Salmon** 28
7 oz. skin-on salmon, miso glaze, kaffir lime, and crushed red pepper. served with baby bok choy, julienne carrot, sesame seeds, and scallions
- Stuffed Shrimp with Crab** 38
broiled jumbo shrimp, crab cake filling, lemon butter sauce. served with fresh vegetables

TURF

- Filet Mignon** 42
8 oz. filet, red wine demi-glaze, crispy onions, fresh vegetable
- NY Strip** 37
12 oz. sirloin steak, crispy onion rings, red wine demi-glaze, fresh vegetable
- 1/2 Roasted Chicken** 23
salt-brined, fire-roasted 1/2 chicken, herb chicken ju lié, fresh vegetable
- Surf City Chicken and Shrimp** 32
boneless chicken breast, jumbo shrimp, hot cherry pepper white wine sauce, linguini

PASTA

- Local Clams** 25
choice of: white wine, butter, fresh garlic, and herbs OR house-made marinara, served over linguini with garlic bread
- Jumbo Shrimp and Crab Linguini** 34
broiled shrimp, lump crab meat, baby tomato, and parmesan cream sauce. served over linguini
- Penne Alla Vodka** 23
house-made marinara, cream, vodka
- chicken 10, grilled shrimp 12, grilled salmon 14
- Penne Bolognese** 25
slow simmered, ricotta, basil, garlic bread

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HAPPY HOUR MENU

3:00PM - 6:00PM

6 Clams on the Half Shell	7
cocktail sauce, tabasco, lemon	
6 Oysters on the Half Shell	13
east coast, cocktail sauce, mignonette, lemon	
6 Steamed Local Clams	7
white wine, butter, garlic, herbs, garlic bread	
Fried Calamari	10
house-made marinara, lemon	
Brussel Sprouts	7
diced bacon, spicy honey	
Chips and Guac	7
house-made pico de gallo	
Soft Pretzel	10
coarse salt, beer cheese, brown mustard	
Baked Brie	16
puffed pastry, green apple and cranberry chutney, seasonal berries, crostini	
Spinach and Artichoke Dip	10
four-cheese blend, seasoned grilled naan chips	
Chili	12
beef and white bean chili, shredded cheddar, jalapeños	

FOUNTAIN SODAS & BEVERAGES

Pepsi	3
Diet Pepsi	
Mug Root Beer	
Sierra Mist	
Ginger Ale	
Lemonade	
Unsweetened Iced Tea	
Raspberry Iced Tea	
Hot Tea	3
Hot Coffee	
Iced Coffee	
Espresso	4
Cappuccino	
Latte	

DESSERTS

Brownie Sundae	10
vanilla ice cream, chocolate sauce, whipped cream	
Lava Cake	10
whipped cream a la mode 2	9
House-made NY Cheesecake	
fruit puree drizzle	
Crème Brûlée	9
creamy custard, hardened sugar	
Vanilla Ice Cream	5