

## STARTERS & SALADS

### French Onion Soup

Baquette crouton,  
swiss & provolone  
topped with crispy onions **9**

### Soup of the Day

Our Chef's house-made  
offering  
Market Price

### White Clam Chowder

New England-style  
Cup **7** Bowl **10**

### Local Clams

#### On the Half Shell,

House-made cocktail sauce  
Half Dozen **8** Dozen **15**

### East Coast Oysters

#### On the Half Shell

House-made cocktail sauce, lemon,  
mignonette  
Half Dozen **15** Dozen **28**

### Steamed Local Clams

White wine, butter, fresh garlic & herbs  
with garlic bread **16**

### Buffalo Shrimp

Seasoned flour-dusted, fresh celery & carrot,  
sides of hot sauce & blue cheese dressing **14**

### Sautéed P.E.I. Mussels

Marinara style, served with garlic bread **15**

### Fried Calamari

House-made marinara & lemon **14**

### Chicken Wings

#### Buffalo Hot Sauce or Thai Chili Sauce

Side of blue cheese dressing,  
fresh celery & carrot  
Half Dozen **10** Dozen **16**

### U-Peel Shrimp

House-made cocktail sauce, lemon  
One Dozen **9** Two Dozen **17**

### Thai Spare Ribs

Slowly roasted pork rib &  
house sweet-n-spicy sauce **18**

### Giant Soft Pretzel

Coarse salt, sides of warm house-made  
beer cheese & yellow mustard **12**

### Roasted Brussels Sprouts

Crispy diced bacon & spicy honey drizzle **9**

### Caprese Tower

Fresh mozzarella, tomato & basil,  
roasted red pepper, aged balsamic vinegar **12**

### Bistro Salad

Mixed greens, oven-dried tomatoes, candied  
walnuts, dried cranberries, garlic croutons,  
white balsamic-cherry vinaigrette **11**

### SCH Salad

Mixed greens, snow pea sprouts, oven-dried  
tomatoes, feta cheese, crispy chick peas,  
Kalamata olives, dill vinaigrette **11**

### Caesar Salad

Chopped Romaine lettuce, grated Pecorino-Romano cheese,  
Caesar dressing & garlic croutons **11**

**Salad Additions: Grilled Chicken 8 , Chicken Tenders 7**

**Grilled Sirloin Steak 13 Grilled Salmon 13 Grilled Shrimp 9**

## BURGERS

Ten-ounce brisket, chuck & short-rib blend,  
char-grilled, on toasted brioche bun  
Lettuce, tomato, onion upon request  
Served with Fries

### Classic Cheeseburger 15

American, Cheddar, Swiss,  
Pepper Jack or Provolone

Bacon 2 Crispy Onions 2 Sautéed Onions 2  
Mushrooms 2

### Bistro Burger

Cheddar cheese, bacon, crispy onions 17

### Surf City Burger

Pepper-jack cheese, marinated jalapeños,  
crispy onions 16

### Lighthouse Burger

Swiss cheese, sautéed fresh mushrooms 16

~ Substitute a gluten-free round roll 1.50

~ Substitute 6 ounce Impossible Burger 3

## FLATBREADS

### Classic

Shredded mozzarella, house pizza sauce 14

### Taco

Seasoned ground beef, cheddar cheese, lettuce,  
pico de gallo, cilantro-lime sour cream 16

## SANDWICHES

### On Ciabatta

Served with kettle-cooked potato chips

### Bistro French Dip

Sliced roast beef served warm, cheddar cheese,  
side beef au jus 16

### Chicken Napoli

Char-grilled chicken breast, fresh mozzarella,  
roasted red pepper, balsamic-dressed  
mixed greens 16

### Mahi Tacos

Grilled fish fillet, pico de gallo, soft flour tortillas,  
cilantro lime sour cream 18

## SIDES & SUCH

### French Fries 7

### Sweet Potato Fries

Served with Cajun remoulade 9

### Onion Rings

Served with ranch dressing 9

### Mozzarella Sticks

Served with house-made marinara 9

### Ciabatta Bread

Sliced loaf,  
side butter or olive oil 6

Gluten-free round rolls available 3 each

## BEVERAGES

(one complimentary refill):

Pepsi, Diet Pepsi, Mug Root Beer,  
Sierra Mist, Ginger Ale, Lemonade,

Unsweetened iced tea, Raspberry iced tea 3

Hot Tea, Hot or Iced Coffee 2.50

Espresso, Cappuccino, Latte 3.50

## DESSERTS

House-made Key Lime Pie 9

Apple Tarte 9

### Brownie Sundae

Vanilla ice cream, chocolate sauce,  
whipped cream 10

Crème Brûlée 9

Vanilla Ice Cream 5

## ENTRÉES

FROM 5PM

### SURF

#### Grilled Salmon

Char-grilled fish fillet,  
Lemon butter sauce, roasted potatoes,  
seasonal vegetable **28**

#### Jumbo Crab Cakes

Two pan-seared house-made, with mustard  
aoli, roasted potatoes, seasonal vegetable, corn  
salad **36**

#### Viking Village Dayboat Scallops

Roasted with butter, fresh garlic & lemon,  
roasted potatoes, seasonal vegetable **36**

### TURF

#### New York Strip

12-ounce Black Angus sirloin steak,  
char-grilled, red wine demi-glace,  
roasted potatoes, seasonal vegetable **38**

#### Surf City Chicken & Shrimp

Sautéed boneless chicken breast & jumbo  
shrimp, in hot cherry pepper, garlic &  
white wine sauce, over linguine **28**

#### Chicken Parmesan

Breaded deep-fried cutlet,  
parmesan & mozzarella,  
house-made marinara, over linguine **24**

### PASTA

#### Local Clams or P.E.I. Mussels

With your choice of:  
White wine, butter, fresh garlic, & herbs  
or marina style over linguine,  
side of garlic bread **25**

#### Seafood Kettle

Jumbo shrimp, local clams, & P.E.I.  
mussels with your choice of:  
white wine, butter, fresh garlic & herbs  
or marina style over linguine **32**

#### Penne alla Vodka

House-made tomato sauce, touch of cream  
& splash of vodka **18**

**Additions: Grilled Chicken 8,  
Grilled Shrimp 9, Grilled Salmon 13**