

SALADS & SOUPS

Beet Salad* 16

roasted beets, mixed greens, feta cheese, mandarin orange vin

Chopped Wedge Salad* 15

iceberg lettuce, crumbled bleu, bacon, tomatoes, red onion, bleu cheese dressing

Caesar Salad 15

chopped romaine, shaved pecorino, garlic croutons

Watermelon Salad* 16

diced red watermelon, feta, cucumbers, balsamic drizzle

Bistro Salad* 16

mixed greens, oven-roasted tomatoes, candied walnuts, dried cranberry, croutons, balsamic raspberry vin

add: grilled chicken 10, grilled salmon 14,
grilled shrimp 12, grilled sirloin 15, crab cake 18

French Onion Soup 10

New England Clam Chowder 8/12

Soup of the Day MP

chef's selection

RAW BAR

Clams on the Half Shell* 10/17

cocktail sauce, tabasco, lemon

Oysters on the Half Shell* 15/28

cocktail sauce, tabasco, mignonette, lemon

Jumbo Shrimp Cocktail* 17

cocktail sauce, lemon

Sea Sampler* 30

four clams, four oysters, four shrimp, cocktail sauce, mignonette, lemon

Old Barney* 68

six clams, six oysters, six shrimp, mussels dijonnaise, lobster tail, asian calamari salad

HANDHELDS

GLUTEN FREE OPTIONS AVAILABLE

Bistro French Dip 19

roast beef, provolone, au jus, horseradish cream, fries

Chicken Napoli 18

grilled chicken, fresh mozz, roasted red peppers, fries

Crab Cake Sandwich 21

pan-seared, whole-grain mustard sauce, old bay fries

Classic Cheeseburger 18

10 oz burger, fries, american, cheddar, swiss, pepper jack, or provolone
bacon 3, frizzled onions 2, sautéed onions 2, mushrooms 2

Bistro Burger 19

10 oz burger, bourbon bacon jam, cheddar, frizzled onions, fries

Chicken Bacon Ranch Cheesesteak 17

pepper jack cheese, lettuce, tomato, onion, fries

Veggie Quesadilla 17

eggplant, zucchini, tomato, yellow squash, red onion, fresh mozz, basil
aioli, corn tortilla chips

Maine Lobster Roll MP

mayo, celery, split top bun, old bay fries

Mahi Tacos 20

flour tortilla, pico de gallo, cilantro, avocado crema, corn tortilla chips



CLAM BAR • PUB • BEACH CLUB

SOMETHING TO START

Steamed Local Clams* 18

white wine, butter, garlic, herbs, crostini

Fried Calamari 17

house-made marinara or lemon aioli, lemon

Old Bay Shrimp* 18

old bay butter, garlic, crostini

Wings* 10/18

buffalo, thai chili, or teriyaki. celery, carrot, bleu
cheese

Soft Pretzel 14

coarse salt, beer cheese, spicy brown mustard

Crab Stuffed Mushrooms 19

aioli glazed jumbo mushroom caps, lump crab
filling

Mussels Provençal* 17

garlic, jersey tomatoes, white wine, butter, crostini

Clams Oreganata 17

baked clams, oregano, garlic butter bread crumbs, lemon

Street Corn Dip* 15

fire-roasted corn, spiced sour cream cotija, cilantro, lime,
corn tortilla chips

SCH Flatbread 17

fresh mozz, house-made marinara, basil oil
gluten-free crust available

White Clam Flatbread 22

baby clams, asiago, ricotta, mozz, fontina, garlic
gluten-free crust available

Conch Fritters 17

bohemian style, boom boom sauce, key lime aioli

Fried Pickles 13

breaded and fried, boom boom sauce

Blistered Longhots* 15

sea salt, lime

ENTREES

AVAILABLE AFTER 5:00PM

Catch of the Day MP chef's selection and preparation

Butchers Cut MP chefs selection and preparation

Crab Cakes 39

two crab cakes, old bay fries,
mustard remoulade

Grilled Sword Fish* 36

jasmine rice, red and yellow jersey
tomato salad

Chicken Saltimbocca 26

spinach, prosciutto, provolone, sage
demi, seasonal vegetable

Cioppino* 38

shrimp, clams, mussels, calamari,
cod, plum tomato broth, crostini
add 4oz lobster tail 15

Tournedos Forestière* 38

twin 3oz filet mignons, crostini, wild
mushrooms, mashed potato

Local Clams Linguini 28

chopped and whole clams,
white wine, butter, fresh garlic,
and herbs

Baked Stuffed Shrimp 38

jumbo shrimp, crab filling,
lemon butter, seasonal vegetable

Surf & Turf* 52

6oz filet mignon, 4oz cold-water
lobster tail, mashed potato, seasonal
vegetable

Surf City Chicken & Shrimp 32

hot cherry pepper white wine sauce,
linguini

Seared Scallops* MP

sweet corn, roasted red pepper,
thyme

Lemon Roasted Chicken* 27

fire roasted, rosemary, thyme, lemon
butter, seasonal vegetable

Rigatoni Rosa 24

blush cream sauce, fresh rosemary,
broccoli florets

SIDES AND SUCH

Basket of French Fries 6

Basket of Sweet Potato Fries 8

Basket of Old Bay Fries 7

Basket of Onion Rings 12

Basket of Mozzarella Sticks 13

Mashed Potatoes 6

Seasonal Vegetables 6

Rice Pilaf 5

French Bread & Herb Olive Oil 8

Side Salad 9

DESSERTS

Key Lime Tart

creamy custard
10

Flourless Chocolate Torte*

whipped cream
10

Raspberry Sorbet*

fresh raspberries
10

* Gluten Free. Please inform your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

If you use a credit card, we will charge an additional 2.57% to help offset processing costs. This amount is not more than we pay in fees. We do not surcharge debit cards.

General Manager: Lauren Spain

Executive Chef: Michael Creevy

Sous Chef: Joseph Cingari

WINE

WHITE, ROSÉ & SPARKLING

CHARDONNAY

Zonin 9
Kendall Jackson 13/38
Sonoma 15/48

SAUVIGNON BLANC

Beach House 9
Oyster Bay 13/36
Simi 14/40

PINOT GRIGIO

Zonin 9
Cavit 10/28
Santa Margherita 15/48

ROSÉ

Beach House 9
The Beach by Whispering Angel 11/36
Whispering Angel 15/48

SPARKLING

La Marca Prosecco 11/32
Freixenet Cordon Negro Brut 20
Veuve Clicquot Yellow Label 80

RED

CABERNET SAUVIGNON

Zonin 9
Josh 13/40
Silver Palm 14/42
1881 Napa Valley 55
Jordan Alexander Valley 99

PINOT NOIR

Cavit 10
Mark West 12/36
Josh 14/44
J Russian River 55

OTHER REDS

Ruffino Riserva Ducale Chianti 15/48
Alamos Malbec 27
Carmenet Merlot 28
Zaccagnini Montepulciano 32
Sassoregale Sangiovese 30



HAPPY HOUR EVERY DAY 3PM - 6PM

SPECIALTY COCKTAILS

After the Sun Refresher 13.5

bacardi, malibu coconut, coconut water, fresh lime juice, pineapple juice

Bikini-Tini 14

ketel one, malibu coconut, pineapple juice, grenadine

The Inlet 14

makers mark, cointreau, ginger ale

CocoLoco 14

captain morgan spiced, cream of coconut, pineapple, fresh orange juice

Great Bay Tea 13

ketel citron, fresh brewed iced tea, lemonade

Mo-Heat-O 13.5

bacardi mango chile, mint, fresh lime juice, club

Mojito 13

mint, fresh lime juice, silver rum, club
flavors: coconut, pineapple, strawberry, passionfruit

Sailor's Delight 13.5

titos, st germaine, prosecco

Shipwreck Spritz 14

stoli vanilla, pineapple, passionfruit purée, prosecco

The Golden Hour 14

kettle one botanicals cucumber and mint, fresh grapefruit, Q grapefruit soda

Dock It Like It's Hot 14

chile de arbol infused hornitas plata, fresh citrus juice, agave

Sun Kissed Paloma 13

espolon, fresh grapefruit juice, Q grapefruit soda

Vitamin Sea 13.5

ketel orange, cointreau, fresh orange juice

Surf City Lemonade 13

titos, strawberry purée, lemonade

Shore Thing 13.5

alibi gin, simple syrup, fresh lime juice

The BLVD 13

4 roses yellow label, honey, seasonal berry jam, lemon

Left At The Light 13.5

ketel citron, grand marnier, fresh lime juice, cranberry

DRAFT BEER

Ask about our rotating drafts

Blue Moon 8

Coors Light 6.5

Dogfish Head 60 Minute IPA 8.5

Guinness 8.5

Kona Big Wave 8

Michelob Ultra 6.5

Miller Lite 6.5

Modelo 7

Sam Adams Seasonal 8

Ship Bottom 8.5

Stella Artois 8

Yuengling 6.5

BOTTLES & CANS

Angry Orchard Hard Cider 6.5

Bud Light 5.5

Budweiser 5.5

Cape May IPA 7

Coors Light 5.5

Corona 6.5

Corona Light 6.5

Michelob Ultra 5.5

Miller Lite 5.5

PBR 16oz 4.5

Rolling Rock 5.5

Yuengling 5.5

Heineken 0.0 N/A 6.5

Redbridge Lager - Gluten Free 6.5

Surfside Tea 8

Fishers Island Lemonade 8.5

Sun Cruiser Hard Tea 7

HARD SELTZERS

Ask about our flavors

High Noon Vodka Seltzer 8

High Noon Tequila Seltzer 8

White Claw 16oz 8.5

ZERO PROOF NON - ALCOHOLIC

Jammin' Ginger Smash 10

seasonal berry jam, lime, ginger ale

Ocean Breeze 10

cranberry juice, pineapple juice, q grapefruit soda

Lemonade Refresher 10

lemonade, passionfruit puree, club soda

Must show valid ID.

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