

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, chilled,
House-made cocktail sauce,
Tabasco & lemon
Half Dozen **8** Dozen **15**

East Coast Oysters

On the Half Shell, chilled,
House-made cocktail sauce, Tabasco,
lemon & horseradish
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, Tabasco, lemon
One Dozen **9** Two Dozen **17**

Thai Spare Ribs

Slowly roasted pork rib &
house sweet-n-spicy sauce **15**

Giant Soft Pretzel

Coarse salt, sides of warm house-made
beer cheese & brown 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

**Half-pound sirloin steak burger, char-grilled,
on house baked toasted brioche bun
Lettuce, tomato, onion upon request
Served with Fries**

Classic Cheeseburger 14

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 15

~ Substitute a gluten-free round roll 1.50

~ Substitute 6 ounce Impossible Burger 3

FLATBREADS

Classic

Shredded mozzarella, house pizza sauce 14

Margherita

Fresh mozzarella, plum tomato, garden basil,
olive oil & balsamic glaze 16

White

Asiago, mozzarella, fontina,
fresh garlic & herbs 16

~ add baby clams 6

Taco

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

~ substitute a 10 inch round gluten-free
cauliflower pizza crust 2

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

SANDWICHES

On house baked 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

Veggie Panini

Grilled eggplant, fresh mozzarella, mixed greens,
vine ripe tomato, garlic-balsamic aioli 15

Mahi Tacos

Grilled fish fillets, pico de gallo,
soft flour tortillas,
cilantro lime sour cream 15

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

House-baked, sliced loaf,
side butter or olive oil 6

Gluten-free round rolls available 3 each

DESSERTS

House-made NY Cheesecake 9

Warm Apple Pie 7 A La Mode +3

Brownie Sundae

Vanilla ice cream, chocolate sauce,
whipped cream 10

Crème Brûlée 9

Vanilla Ice Cream 5

ENTRÉES

FROM 5PM

SURF

Viking Village Dayboat Scallops

Roasted with butter, fresh garlic & lemon,
roasted potatoes, fresh vegetable **32**

Grilled Salmon

Char-grilled fish fillet,
oven-dried tomatoes, dill compound butter,
roasted potatoes, fresh vegetable **28**

Jumbo Crab Cakes

Two pan-seared house-made, with Cajun remoulade,
roasted potatoes, fresh vegetable **36**

TURF

Chicken Parmesan

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

New York Strip

12 ounce Black Angus sirloin steak,
char-grilled, sautéed onions,
Cabernet wine butter,
roasted potatoes, fresh vegetable **32**

BBQ Spare Ribs

Half rack Saint Louis-cut pork, slow-roasted,
barbeque sauce, French fries **26**

Surf City Chicken & Shrimp

Sautéed boneless chicken breast & jumbo
shrimp, in hot cherry pepper, garlic &
white wine sauce, over linguine **26**

PASTA

Local Clams or P.E.I. Mussels

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**