



## SOUPS & SALADS

### ***New England Clam Chowder 6.50***

Chef's Jon's "secret recipe"- 2016 & 2017 Winner "Best of Cape May"

### ***Apple Onion Crock 6.50***

Caramelized Sweet Onions, Gala Apple Cider, Melted Gruyere Cheese, Herb Crostini

### ***Butternut Squash 6.50***

Honey Crème Fraiche

### ***House Salad 7***

Mixed Garden Greens, Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette

### ***Harvest Salad 8***

Roasted Butternut Squash & Garden Greens, Hazelnut Encrusted Goat Cheese, Cider-Sage Vinaigrette

### ***Classic Caesar 7***

Romaine, Focaccia Croutons, House made Caesar Dressing

## APPETIZERS

### ***Crispy Spicy Tuna Roll 9***

Wakame, Pickled Ginger, Wasabi, Soy Sauce, Japanese Bread Crumbs, Flash Fried

### ***Calamari 9***

Locally caught, Lightly Coated, Fried with Lemon & Jalapeños, Roasted Garlic Aioli

### ***Jumbo Gulf Shrimp Cocktail 14***

Homemade Bloody Mary Cocktail Sauce, Lemon Wedge

### ***Burrata 12***

Roasted Red Pepper, Caper Relish, Focaccia Crostini

### ***Loaded "Inside-Out" Fries 8***

Shredded Potatoes, Smoked Applewood Bacon, Cheddar, Scallions, Spicy Ketchup & I.P.A. Cheese Sauce

### ***Crab & Artichoke Dip 9***

Creamy Parmesan, Roasted Garlic, a Hint of Old Bay, Warm Philly Pretzel Loaf



## 3 COURSE TRADITIONAL THANKSGIVING DINNER

*32 per person*

### **FIRST SERVING**

#### ***Butternut Squash***

Honey Crème Fraiche

~or~

#### ***Coastal Blue House Salad***

Mixed Garden Greens, Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette

### **SECOND SERVING**

#### ***Oven Roasted Hand Carved Fresh Turkey***

Roasted Garlic Mashed Potatoes, Giblet Gravy, Green Beans,  
Sage Dressing, Cranberry Relish, Maple Roasted Yams

### **THIRD SERVING**

#### ***Choice of Desserts***

Mini Pumpkin Pie, Cranberry Pecan Pie, Chocolate Cherry Bread Pudding,  
Chocolate Lava Cake, Cinnamon Raisin Baked Apple, Fresh Whipped Cream

## DINNER ENTREES

#### ***Pan Roasted Atlantic Salmon 23***

Celery Root Puree, Saffron Cream, Roasted Roma Tomatoes, Crispy Leeks

#### ***Jumbo Lump Crab Cakes 29***

Sweet Potato Hash, Whole Grain Mustard Cream, Roasted Asparagus

#### ***Sautéed Gulf Shrimp 26***

Grape Tomatoes, Broccoli Raab, Cannellini Beans,  
Roasted Garlic Butter Sauce, Bucatini Pasta

#### ***Seared Local Day Boat Scallops 28***

Butternut Squash Sage Puree, Fingerling Potato Hash

#### ***Bone-In Pork Chop 24***

Apple Butter Demi-glace, Bacon Marmalade, Carrots, Mashed Potatoes

#### ***Filet Mignon 38***

Cabernet Reduction, Red Bliss Mashed Potatoes, Roasted Asparagus, Roma Tomatoes

#### ***Coastal Blue "Duet" Crabcake & Filet 45***

Jumbo Lump, Whole Grain Mustard Cream, Cabernet Demi