

## APPS

### **Hummus 11**

Housemade Garlic Hummus, Kalamata Olives, Fresh Pita, Crudit , Roasted Red Pepper Puree (V,DF)

### **Jumbo Soft Pretzel 10**

10 oz. Warm Soft Pretzel, Salted and served with Spicy Mustard and Cheese Sauce

### **Spinach Artichoke Dip 12**

Hot Cream Cheese Dip With Chopped Spinach and Artichoke Hearts, Toast Points and Pita Wedges

### **Truffle Fries 12**

White Truffle Oil, Shaved Pecorino (GF)

### **Claw Fries 14**

Topped with Jumbo Lump Crab Meat, Basil Aioli, and Spicy Mayo

### **Whitebrier Wings 14**

Choice Spicy BBQ, Classic Buffalo, or Thai Chili Spiced (1 Sauce per order of 10)

### **Mussels in Red or White Sauce 11**

PEI Mussels, White Wine Butter Sauce or Marinara, Grilled Baguette (GF)

### **Steamed Little Necks 14**

White Wine Garlic Butter Sauce

### **Island Mango Shrimp 16**

Coconut Encrusted Shrimp, Mango Salad, Spicy Asian Pepper Sauce (GF,DF)

### **Shrimp Cocktail 16**

Poached Colossal Shrimp, House Made Cocktail Sauce

### **Crispy Calamari 12**

Cornmeal Breading, Sweet Chili Sauce, Arugula

### **Tartare Duo 17**

Tuna Tartare, Seared Beef Filet Tartare, Cucumber, Shallot Confit, Trio of Sauces

### **Pork Bao Buns 12**

House Steamed Buns, Slow Roasted Pork, Asian Slaw, Korean BBQ Sauce

## SOUPS

### **Roasted Red Pepper Bisque With Crab**

7C/10B

Roasted Red Pepper Puree, Cream, Jumbo Lump Crab Meat

### **Classic French Onion 10**

Caramelized Onion Broth, Sherry, Melted Gruyere

EXECUTIVE CHEF - DEREK CLAYTON

## SALADS

*Chicken +6 Shrimp +10 Salmon +12*

### **House Salad 6 Sm/ 10 LG**

Mixed Greens and Garden Vegetables, Croutons  
Choice of Dressing: Balsamic Vinaigrette, Carrot Ginger, Bleu Cheese, Ranch

### **Tomato Burrata Salad 12**

Cherry Tomatoes, Fresh Burrata Cheese, Arugula, Balsamic Glaze (GF)

### **Caesar Salad 6 Sm/ 10 LG**

Romaine, Shredded Parmesan, Herb Croutons, Housemade Caesar Dressing, Pecorino Crisp

### **Summer Salad 15**

Mixed Greens, Grapes, Berries, Candied Walnuts, Crumbled Bleu, Citrus Vinaigrette

### **Ahi Tuna Salad 24**

Sliced Ahi Tuna over Chilled Quinoa Salad, Mixed Vegetables, Avocado, Sweet Soy Ginger Dressing

## MAINS

### **Short Ribs 32**

Jalma Farms Aronia Berry-Bourbon BBQ sauce, Roasted Brussels, Whipped Sweet Potato (GF)

### **Filet Mignon- 5oz for 29 8oz for 40**

Black Angus Beef, Red Wine Demi-Glace, Asparagus, Roasted Garlic Mashed Potatoes (GF)

### **Steak & Cake 42**

5oz Filet Mignon, House Crab Cake, Basil Aioli, Asparagus, Roasted Garlic Mashed Potatoes

### **Jumbo Lump Crab Cakes 34**

Pan-cooked Crab Cakes, Basil Aioli, Local Vegetables, Roasted Garlic Mashed Potatoes

### **Scottish Salmon 27**

Seared Skin On, Tomato Chutney, Wild Rice, Local Vegetables (GF, DF)

### **Seared Scallops 34**

Mediterranean Couscous, Jersey Succotash, Saffron Aioli (DF)

### **Seafood Penne 28**

Jumbo Shrimp, Mussels, Crabmeat, Rosa Sauce

### **Organic Roasted Chicken 24**

Tecumseh Farms Organic Chicken, Cauliflower Mash, Herb Jus, French Cut String Beans (GF)

(GF)= Gluten Free (DF)= Dairy Free

(V)= Vegan

**Zucchini Pasta 20**

Spiralized Squash, Tomatoes, Warm Ricotta, Herb Sausage, Sage Brown Butter (GF)  
*Substitute Shrimp +6*

**Cauliflower Steak 16 (GF)**

Center Cut of Cauliflower, Sage Olive Oil, Whipped Sweet Potato, French Cut String Beans

**Thai Coconut Curry 16 (V)**

Sweet and Mild Red Curry Sauce Over Seasonal Vegetables and Bed of Couscous

**Kids (14 or younger)**

**Penne Pasta w/ Meatballs 10**

**Chicken Fingers w/ FF 11**

**Colossal Shrimp w/ FF 12**

**Grilled Chicken Breast w/ FF 10**

**Cheese Quesadilla w/ FF 8**

**Chicken Quesadilla w/ FF 10**

**Kids Burger w/ FF, Choice of Cheese 11**

**Drinks**

**Whole Milk**

**Chocolate Milk**

**Apple Juice**

**Olde Philadelphia Sodas: Root Beer,**

**Cream Soda, Orange Cream**