



SHOREBREAK

GATHER.

Sprouts, Bacon & Fig 14

House cured bacon, fig, balsamic reduction, **GF**

Wild Mushroom Bruschetta 16

Roasted herb mushrooms, sun-dried tomatoes, shaved parmesan, grilled bread

Brie & Naan 16

Pepita, dried fruit, piquillo peppers, shaved parmesan-reggiano, pepita pesto, balsamic reduction drizzle

Burrata Salad 17

Tomatoes, pickled red onions, pepita pesto, basil, balsamic reduction, grilled bread

Field of Greens 11 (app) / 16 (entrée)

Mixed Greens, candied walnuts, crumbled blue cheese, blueberries, strawberries, maple balsamic vinaigrette, **GF**

Beet Salad 11 (app) / 16 (entrée)

Boston bibb lettuce, pickled red onion, toasted almonds, goat cheese, champagne vinaigrette, **GF**

Grilled Vegetables & Quinoa 22

Zucchini, squash, sauteed spinach, tomato sherry vinaigrette, **GF, V**

Add Shrimp 12, Salmon 20, Scallops 22, Crabcake 32

HUNT.

Thai Chili Chicken Wings 15

Pickled vegetables

10 oz PRIME House Cut NY Strip 47

Yukon gold garlic mashed potatoes, asparagus, carrot purée, veal demi-glace, **GF**

Seared Duck Breast 38

Green beans, roasted fingerling potatoes, butternut squash purée, blueberry demi-glace, **GF**

Pat Lafrieda Angus Burger 22

House cured bacon, sautéed mushrooms, cheddar cheese, pickled red onion, brioche bun, fries

New Zealand Lamb 24 (app) / 45 (entrée)

Herb roasted lamb rack, baby carrots, herb couscous, red onion jam

Short Ribs 28 (app) / 45 (entrée)

Creamy risotto, pepita pesto, veal demi-glace, **GF**

Our government suggests that eating raw or undercooked meat, dairy or seafood products might cause food borne illness and thus we have to warn you.

FISH.

Mussels 17

Tomato chorizo broth, grilled bread

Shrimp Ceviche 14

House made tortilla chips

Spicy Shrimp 22

Sweet cherry peppers, fried yucca, Schug sauce, **GF**

Char-grilled Octopus 24 (app) / 43 (entrée)

Kohlrabi garbanzo slaw, harissa aioli, **GF**

Shrimp & Grits 22 (app) / 36 (entrée)

Stoned-ground white grits, tomato chorizo sauce, **GF**

Day-Boat Scallops 25 (app) / 44 (entrée)

Roasted butternut squash, house cured bacon, bitter greens, red beet purée, miso honey, **GF**

Surf & Turf 45

Short rib and Day-boat scallops, creamy risotto, pepita pesto, veal demi-glace, **GF**

Miso Honey Glazed Salmon 35

Sesame rice, broccolini, scallions, **GF**

EAT. (Snacks & Sides)

Hummus Dip 13

House-made hummus, EVOO, pepita pesto, pickled red onion, flashed garbanzo beans, toasted naan, **V**

Deviled Eggs 10

House chimmi, house cured bacon, **GF**

Warm Beets & Feta 10

Pan seared beets, fresh feta cheese, **GF**

Risotto 10

Parmesan cheese, heavy cream

Mashed Potatoes 9

Yukon gold, white pepper, garlic, **GF**

Kohlrabi Garbanzo Slaw 9

Broccoli, kale, carrots, **GF**

Fries 9

Fancy Fries 13

Blue cheese crumbles, white truffle oil, **GF**

Grilled Bread 2

Garlic herb butter

GF = Gluten Free / V = Vegan

For parties 6 and over a 20% gratuity may be added to your check.

COCKTAILS.

Smooth Under Pressure 16

Sous Pression (Pressure) treated **Old Fashioned** - High West Bourbon, Bitters, Sugar, Orange, Cherry

You Had Me At Ginger 16

Tito's Vodka, House made fresh Gingercello, House Ginger Candy, Yum!

1838 Sazerac 17

Courvoisier VS Cognac, High West Double Rye, Peychaud's bitters, Sugar, Absinthe rinse

Pura Vida Basil Gimlet 16

Fords Gin, Dolin Blanc, Lime, Simple, Fresh Basil, Basil Oil

Lavender Sunset 17

Empress Indigo Gin, Ginger Liqueur, Fresh Lemon, Lavender Simple

Flamin' Tiki Torch 16

Bacardi White Rum, Rum Haven Coconut Water, Orgeat, Fresh Lime, Allspice Dram

Spicy Seafoam Margarita 15

Hornitos Plata, Cointreau, Fresh Lime, Simple, Muddled Fresh Jalapeño, Salt Foam

Close Out Espresso Martini 15

Vodka, Kahlua Coffee Liqueur, Fresh Brew.

Coolertini 16

Tito's Vodka, Ginger Liqueur, Elderflower, Lemon

***Low Proof and Zero Proof Options Available*

BEER.

Dogfish 60 min, IPA, 6% 7

Cape May Hazy Dawn, Double IPA, 8% 7

2SP Delco Lager, Amber Lager, 4% 7

Founders Breakfast Stout, Stout, 8.3% 8

Peroni Nastro Azzurro, Pale Lager, 4.7% 7

Stella Artois, Pilsner, 5.2% 7

Corona Light, Pilsner, 4.1% 6

Heineken 0.0, Lager, 0% 6

Aqua Panna / Pellegrino 7

BUBBLES.

Fort De Rauzan, Cremant Brut 14 54

Borgo Molino, Prosecco Brut 13 50

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WHITE.

Pinot Grigio, San Rocco 12 46

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Falanghina, Miali 12 46

Riesling (Dry), Union Sacre 14 54

Sauv. Blanc, Rata 14 54

Sauv Blanc, Lionel Gosseaume 15 58

Chardonnay, Mer Soleil Reserve 15 58

Chardonnay (Unoaked) 15 58

Chardonnay, Ultima Tulie - 72

Chardonnay, Far Niente - 120

RED.

Cabernet Sauv, Black Oak 12 46

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Tempranillo, Flaco 12 46

Malbec, Catena 15 58

Sangiovese, Di Majo Norante 12 46

Grenache, Syrah, Mourvedre, 13 50

Pinot Noir, Campet Ste Marie 14 54

Pinot Noir, Paul Hobbs Crossbarn 20 82

Pinot Noir, J Vineyards & Winery - 82

Cabernet Sauv, Juggernaut 16 62

Cabernet Sauv, - 112

Cabernet Sauv, - 210

Cabernet Sauv, Caymus - 180

ROSE.

Mont Gravet 12 46

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