

## STARTERS

**DUCK CONFIT TOAST 18**  
sonoma county duck, onion marmalade, pickled mustard seed, goat cheese, radish (d,g)

**BUFFALO WINGLESS 17**  
thai chili glaze, candied celery, maytag blue cheese, buttermilk ranch, scallion (d,g)

**SPICY TUNA TACOS 20**  
goma wakame, mango, sweet soy, crispy gyoza (g)

**FRENCH ONION GNOCCHI 17**  
braised pork, caramelized onion, manchego, butternut squash, brown butter crostini (d,g)

**TRUFFLE MUSHROOM FLATBREAD 18**  
maitake mushroom, arugula, gruyère, provolone, truffle crumbs (d,g)

**PORK BELLY SLIDERS 17**  
miso barbecue, ranch slaw, pickled red onion, brioche bun, sweet potato chips (d,g)

**POINT JUDITH CALAMARI 17**  
fried hots, basil aioli, puttanesca (g)

**1 LB PRINCE EDWARD ISLAND MUSSELS 19**  
white wine & garlic or san marzano pomodoro, pecorino garlic bread (d,g,s)

**DANG DANG SHRIMP 17**  
tempura, nashville hot aioli, green papaya, tajin (d,g,s)

**GRILLED OCTOPUS 19**  
marcona almond romesco, baby kale, fennel, crisp chickpea (n)

**ALE BATTERED CHEESE CURDS 14**  
wisconsin cheddar, "O" sauce (d,g)

**NIGHTLY CEVICHE SPECIAL MKT**  
chef's daily creation (available after 4 pm)

## SOUP & SALADS

**CHOWDERFEST GRAND CHAMPION  
MANHATTAN RED 15**  
local clams, smoked ham, mirepoix (s)

**SOUP OF THE DAY 14**  
chef's daily

**DADDY O CAESAR 15**  
baby romaine, roasted peppers, 18 month manchego, warm polenta croutons, lemon caesar dressing (d)

**BURRATA & JERSEY TOMATO 16**  
heirloom tomato, basil, green goddess, rosemary focaccia, torn basil, sea salt (d,g)

**O CHOPPED 16**  
iceberg, applewood bacon, cucumber, blue cheese, tomato, avocado, chipotle ranch, corn tortilla (d)

**BEEF & ARUGULA 16**  
eagle road beets, arugula, goat cheese crema, pickled grapes, pistachio vinaigrette, mint (d,n)

### ADDITIONS

**GRILLED CHICKEN 10 | GARLIC SHRIMP 12  
PAN SEARED SALMON 14 | STEAK TIPS 16**

## SANDWICHES

**DADDY O BURGER 24**  
double cheddar, bacon remoulade, lettuce, tomato, onion, brioche bun, fries (d,g) add caramelized onion 2

**RIBEYE CHEESESTEAK 24**  
peppadew peppers, black truffle mayo, aged provolone, tobacco onions, fries (d,g)

**GARLIC SHRIMP TACOS 22**  
kale & cabbage slaw, avocado, aji amarillo aioli, pickled red onion, fries (g,s)

**GRILLED CHEESE & FIG JAM 20**  
comte cheese & dublin cheddar, country white bread, nice lil' salad (d,g) add house smoked bacon 4

**BUTTERMILK FRIED CHICKEN SANDWICH 22**  
pickle brined, kimchi mayo, shaved romaine, house pickles, brioche roll, fries (d,g) add cheese 2

## ENTRÉES

**LOCAL FLOUNDER PICCATA 38**  
creamy crab orzo, petite greens salad, lemon caper butter (d,g,s)

**VERLASSO SALMON 36**  
creamer potatoes, watercress & citrus salad, pesto, port reduction (d)

**THAI STEAK & NOODLE SALAD 34**  
filet tips, lo mein, shaved vegetables, greens, avocado, sesame-soy dressing, macadamia nuts (g,n)

**BARNEGAT LIGHT SCALLOPS 45**  
carrot puree, smoked carrots, charred baby corn, corn shoots (d,s)

**CIOPPINO 35**  
wild shrimp, mussels, lump crab, broccoli rabe, confit tomato, anellini pasta, tomato brodo, anchovy bread crumbs (g,s)

**SHORT RIB TAGLIATELLE 33**  
pearl onions, wild mushrooms, crème fraîche (d,g)

**FREE RANGE HALF CHICKEN 35**  
asparagus, caramelized cipollini onions, brown butter, chicken demi-glace (d)

**SEAFOOD COBB SALAD 35**  
lobster, shrimp, lump crab, saffron tartar, cucumber, tomato, egg, avocado, iceberg, sherry vinaigrette (d,s)

**KUROBUTA PORK MILANESE 36**  
parsley verde, spring pea greens & shaved fennel salad, meyer lemon vinaigrette, manchego (d,g)

**AHI TUNA 42**  
tuscan kale, nduja vinaigrette, pistachio gemolata (n)

**BUTCHERS CUT MP**  
the freshest cuts sourced daily

## SIDES

**PA MAPLE-SWEET SOY BRUSSELS SPROUTS 11**  
house made bacon (g)

**TRUFFLE FRIES 12**  
parmesan, togarashi aioli, herbs (d,g)

**RUSSET POTATO FRIES 9**

**BROCCOLI RABE 9**  
garlic confit, calabrese chili

**CREAMY CRAB ORZO 11 (d,g,s)**

**CREAMER POTATOES 9 (d)**

**HOUSE SALAD 9**