

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 13**
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)
- BEET & 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 34**
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 34**
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**