

STARTERS

- MAINE LOBSTER BISQUE** 12
chive crème fraîche (d,g,s)
- BUFFALO WINGLESS** 14
thai chili glaze, candied celery, maytag blue cheese, scallion (d,g)
- SPICY TUNA TACOS** 18
goma wakame, mango, sweet soy, crispy gyoza (g)
- BLISTERED SHISHITO PEPPERS** 12
white soy, sea salt (g)
- LOADED PURPLE POTATO SKINS** 14
lamb chili, sharp provolone, green onion, curried crema (d,g)
- MEDITERRANEAN FLATBREAD** 15
artichokes, marinated olives, nana's sauce, burrata, lemon garlic greens, red onion (d,g)
- TRUFFLE STEAK FRIES** 10
parmesan, togarashi aioli, herbs (d)
- FRIED EPIC! PICKLES** 10
spicy mayo, scallion (g,d)
- POINT JUDITH CALAMARI** 15
fried hots, basil aioli, puttanesca (g)
- ALE BATTERED CHEESE CURDS** 11
wisconsin cheddar, "O" sauce (d,g)
- LOCAL SCALLOP CEVICHE** 14
citrus, torn herbs, aji amarillo, sea salt, crispy wonton (g,s)

MUSSEL POTS

- 1 LB PRINCE EDWARD ISLAND MUSSELS** 16
fresh garlic bread (g,s)
SELECT YOUR STYLE
thai curry * white wine * san marzano pomodoro

ENTRÉES

- LOCAL FLOUNDER PICCATA** 32
lump crab orzo, petite greens salad, lemon caper butter (d,g,s)
- FRIED SPRINGER MT CHICKEN BREAST** 29
pearl sugar waffles, smoked pork & collards, whiskey maple (d,g)
- FLAMIN' HOT RAMEN** 24
pork belly, beech mushrooms, bok choy, poached egg, hot cheetos (d,g)
- WILD SALMON** 30
creamer potatoes, spring vegetable-citrus salad, watercress pesto, port reduction (d)
- BARNEGAT LIGHT SCALLOPS** 35
applewood bacon-sweet pea risotto, red pepper coulis, pinelands micro greens (d,g,s)
- THAI STEAK & NOODLE SALAD** 29
filet tips, lo mein, shaved vegetables, greens, avocado, sesame-soy dressing, macadamia nuts (g,n)
- FISH & CHIPS** 25
ship bottom ale battered cod, house slaw (d,g)
- SEAFOOD COBB SALAD** 29
lump crab, shrimp, avocado, tomato, cucumber, charred corn, dijon-blue cheese vinaigrette (d,s)
- COLORADO LAMB BOLOGNESE** 28
house made tagliatelle pasta, sweet potato, grana padano, basil (d,g)
- BUTCHERS CUT MKT**
the best cuts sourced daily

SIDES

- RUSSET POTATO FRIES** | **APPLEWOOD BACON RISOTTO** (d)
ASPARAGUS | **CREAMER POTATOES** (d) | **HOUSE MADE SLAW**
8 EACH

DESSERT

- MOLTEN CHOCOLATE LAVA CAKE** 10 whipped cream, berries (g,d)
- KEY LIME PIE** 10 berry coulis, whipped cream (d,g)
- PECAN BREAD PUDDING** 10 sea salt caramel-pretzel ice cream (g,d, n)
- CREAM BRULEE** 9 tahitian vanilla bean, acai berry sorbet (d)

7/31/20

daddy O

Allergens: d-dairy, g-gluten, n-nuts, s-shellfish

SALADS

- CALIFORNIA KALE CAESAR** 12
baby kale, grana padano, parmesan garlic crostini, lemon caesar dressing (d,g)
- HEIRLOOM TOMATO PANZANELLA** 14
buratta, greens, rustic bread, tomato vinaigrette (g,d)
- O CHOPPED** 14
iceberg, applewood bacon, cucumber, blue cheese, tomato, avocado, chipotle ranch, corn tortilla (d)

ADDITIONS

- GRILLED CHICKEN** 8
SEARED BARNEGAT LIGHT SCALLOPS 14
PAN SEARED SALMON 12 **STEAK TIPS** 13

SANDWICHES

- DADDY O BURGER** 19
double cheddar, smoked bacon mayo, lettuce, tomato, onion, fries (d,g)
- MIAMI CHICKEN CUBAN** 16
mojo chicken, serrano ham, house pickles, swiss, chipotle mustard, pressed cuban bread, fries (d,g)
- RIBEYE CHEESESTEAK** 19
peppadew peppers, black truffle mayo, aged provolone, tobacco onions, fries (d,g)
- BLACKENED SHRIMP TACOS** 18
flour tortillas, chipotle aioli, avocado crema, pico de gallo, slaw, pickled onion (g,s)
- ALE BATTERED ATLANTIC COD** 16
house slaw, lettuce, tomato, lemon-pepper tartar, brioche roll (d,g)

KIDS

- HAMBURGER** 12
fries add cheese 2
- PASTA WITH BUTTER OR MARINARA** 8
- CHICKEN TENDER FRITTERS** 10
fries
- PERSONAL CHEESE PIZZA** 9
- GRILLED SALMON** 15
asparagus, fries