



AVAILABLE 12PM-CLOSE

THE
WATERFRONT
MENU
RESTAURANT WEEK



IN HOUSE ONLY

NOVEMBER 6-15, 2026

\$42.26

PER
PERSON

- CHOOSE ONE ITEM FROM EACH COURSE
- DOES NOT INCLUDE TAX, GRATUITY, OR ANY BEVERAGES
- NO ITEMS MAY BE SPLIT
- 20% GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE

1ST COURSE

ASIAN CALAMARI

SWEET THAI CHILI, SIDE RANCH

BRIE

(4PC) PHYLLO, RASPBERRY, SLIVERED
ALMONDS, FIG GLAZE

BACON ON A DATE

(4PC) CHORIZO & GORGONZOLA
STUFFED DATES WRAPPED IN
BACON, ARUGULA, FIG MARMALADE

STUFFED MUSHROOMS

(4PC) ITALIAN SAUSAGE, CREAM
CHEESE, AGED PECORINO

CRISPY BRUSSELS

THAI CHILI, BACON, PEPITAS

COCONUT SHRIMP

(4PC) SERVED WITH RASPBERRY
HORSERADISH

MOZZARELLA EN CARROZZA

FRESH MOZZARELLA, PROSCIUTTO,
PESTO SAUCE, EGG BATTERED
TEXAS TOAST, VODKA SAUCE

OYSTERS ROCKERFELLER

(3PC) BACON, SPINACH, ANISETTE
CREMA, BROILED

DRUNKEN CLAMS

MIDDLENECK CLAMS, GUINNESS
BROTH, SEEDED SEMOLINA GARLIC
TOAST

CRABBY MAC & CHEESE

COOPER SHARP BECHAMEL,
COLBY JACK, OLD BAY AU GRATIN,
CAVATAPPI PASTA

ROOT BEER

BACON SKEWERS

(4PC) THICK CUT APPLEWOOD
BACON, ROOT BEER BOURBON GLAZE

EGGPLANT TOWER

SPINACH, RICOTTA, MOZZARELLA,
MARINARA

ADD ON SOUP OR SALAD \$4

SOUP DU JOUR

ASK YOUR SERVER FOR TODAY'S
SOUP

GREEK SALAD

ROMAINE LETTUCE, GRAPE
TOMATOES, CUCUMBER, RED
ONION, KALAMATA OLIVES,
FETA CHEESE, GREEK
VINAIGRETTE, GRILLED PITA

LOBSTER BISQUE

SHERRY CREAM

CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE,
GARLIC HERB CROUTONS, CREAMY
CAESAR DRESSING

HOUSE SALAD

MESCLUN GREENS, CUCUMBER,
GRAPE TOMATO, SHAVED CARROT,
BALSAMIC VINAIGRETTE

6 AND UP RESERVATIONS ONLY
FOR FRIDAY & SATURDAY NIGHTS

609 888 6063
361 E LACEY ROAD,
FORKED RIVER, NJ 08731

WWW.THEWATERFRONTNJ.COM

2ND COURSE

FILET

6 OZ, CENTER CUT, PAN-SEARED, GARLIC HERB COMPOUND BUTTER, SIDE DEMI-GLACE, YUKON GOLD MASHED, CHEF'S VEGETABLE

EGGPLANT NAPOLEON

PANKO BREADED, ROASTED RED PEPPERS, SAUTEED SPINACH, MOZZARELLA CHEESE, MARINARA, BALSAMIC GLAZE, PENNE VODKA

STUFFED SHRIMP

(4PC) LOBSTER & CRAB STUFFED, WILD GRAIN RICE, CHEF'S VEGETABLES, LOBSTER SHERRY CREAM SAUCE

BLACKENED

GROUPE NAPOLEON

CAJUN GRILLED, PAN SEARED CRAB CAKE, SAUTEED SPINACH, LOBSTER CREAM SAUCE, WILD GRAIN RICE, CHEF'S VEGETABLE

WHISKEY

GLAZED SALMON

NORTH ATLANTIC, JACK DANIEL'S WHISKEY GLAZE, BLACK SESAME, WILD GRAIN RICE, CHEF'S VEGETABLE

DRUNKEN PARM

HAND BREADED CHICKEN CUTLET, MOZZARELLA & PARMESAN CHEESE SERVED OVER PENNE ALLA VODKA

BEEF STROGANOFF

FILET TIPS, MUSHROOMS, ONIONS, DEMI-GLACE, DOLLOP SOUR CREAM, CAVATAPPI PASTA

SHORT RIB RAVIOLI

BOLOGNESE

GROUND BEEF, SHORT RIB, ONIONS, GARLIC, MUSHROOMS, CARROTS, PEAS, CABERNET SHORT RIB RAVIOLI, PARMESAN

CHICKEN CHESAPEAKE

GRILLED CHICKEN BREAST, JUMBO LUMP CRAB, SAUTEED SPINACH, LOBSTER SHERRY CREAM SAUCE, YUKON GOLD MASHED POTATO, CHEF'S VEGETABLE

GNOCCHI

MICHAELANGELO

SHRIMP, CHICKEN, PROSCIUTTO, PEAS, ROASTED RED PEPPERS, POTATO GNOCCHI, VODKA SAUCE

3RD COURSE

BOURBON

BREAD PUDDING

HOMEMADE, CINNAMON RAISINS, BOURBON CARAMEL VANILLA ICE CREAM, WHIPPED CREAM

MINI LAVA CAKE

MOLTEN CHOCOLATE CAKE WITH MELTED CHOCOLATE CORE, VANILLA ICE CREAM, WHIPPED CREAM

CHEESECAKE

JUNIOR'S NEW YORK STYLE, RASPBERRY DRIZZLE, WHIPPED CREAM

FUNNEL FRIES

POWDERED SUGAR, RASPBERRY & CHOCOLATE SAUCE

TARTUFO

CHOCOLATE GANACHE, VANILLA ICE CREAM, CHERRY, ALMONDS, CHOCOLATE DRIZZLE, WHIPPED CREAM

SUBSTITUTE \$5

CARROT CAKE

SKYSCRAPER, TRIPLE LAYERED, CREAM CHEESE FROSTING

GF REESE'S PB PIE

GLUTEN FREE, PEANUT BUTTER CUP, PEANUT BUTTER FILLING AND SAUCE, HERSHEY'S CHOCOLATE CRUST AND DRIZZLE

BROWNIE SUNDAE

VANILLA ICE CREAM, HOT FUDGE, WHIPPED CREAM

CANNOLI RUM CAKE

CAPTAIN MORGAN VANILLA SPONGE CAKE, CANNOLI CREAM, MINI CANNOLI GARNISH, WHIPPED CREAM, CHOCOLATE CHIPS

UPCOMING EVENTS AT THE WATERFRONT

HALLOWEEN BASH • TRUNK OR TREAT • THANKSGIVING CATERING & DINNER • SANTA BRUNCH • CHRISTMAS EVE DINNER

STAY UP TO DATE ON
SOCIAL MEDIA OR OUR WEBSITE AT
WWW.THEWATERFRONTNJ.COM

