



BAR BITES



STREET CORN QUESADILLA.....13
ROASTED STREET CORN, PEPPERS, ONIONS, COLBY-JACK CHEESE, GRILLED TORTILLA, SOUR CREAM, SALSA (GLUTEN FREE TORTILLA AVAILABLE \$2.00)
ADD BLACKENED CHICKEN OR BBQ PULLED PORK \$4

CRUSH SLIDERS (3).....16.5
WAGYU BEEF BURGER, CARAMELIZED ONIONS, YELLOW AMERICAN CHEESE, MARTIN’S POTATO ROLLS, SIDE OF CREAMY HORSERADISH SAUCE

PRETZEL BITES.....13.5
SERVED WITH CHEDDAR CHEESE SAUCE & HONEY MUSTARD

MINI PIEROGIS.....14
POTATO CHEDDAR, CARAMELIZED ONIONS, SOUR CREAM

JERSEY SWEET CORN NUGGETS.....14.5
SERVED WITH HONEY DIP

MIKE’S HOT HONEY NUGS (10).....14.5
BATTERED CHICKEN NUGGETS, SIDE OF RANCH

WINGS (8) | BONE-IN (GF) OR BONELESS.....16
CHOICE OF ONE SAUCE: HOUSE BUFFALO, HONEY BUFFALO, THAI SWEET CHILI, MOONSHINE BBQ, MIKE’S HOT HONEY, BOURBON GLAZE, OR SESAME TERIYAKI, CELERY, BLEU CHEESE OR RANCH

MOZZARELLA STICKS (6).....14
SERVED WITH MARINARA

FONDUTA MAC AND CHEESE BITES (7).....15.5
CAVATAPPI, GRUYERE CHEESE, PANKO BREADED, SIDE CHEDDAR CHEESE SAUCE

CHEESE STEAK SPRING ROLLS (6).....16
CHEDDAR CHEESE SAUCE

PICKLE CHIP BASKET.....13.5
TEMPURA BATTERED DILL PICKLES, SIDE CHIPOTLE AIOLI

KILLARNEY ROLLS (6).....17.5
SHREDDED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, CRISPY WONTON, SIDE THOUSAND ISLAND, SERVED WITH DUCK SAUCE AND WASABI AIOLI

PORKY PIG EL CAMOTE FRIES.....17.5
MOONSHINE BBQ PULLED PORK, BACON, WAFFLE SWEET POTATO FRIES, HOT HONEY DRIZZLE, SIDE OF AGED CHEDDAR CHEESE SAUCE

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.

SALAD



ADD PROTEIN:

GRILLED CHICKEN BREAST, BREADED CHICKEN, OR HOMEMADE CHICKEN SALAD \$5

GRILLED GARLIC SHRIMP \$10
SALMON OR CRAB CAKE \$15

PAN SEARED SEA SCALLOPS \$18
8 OZ. FILET MIGNON \$25

(GF) HOUSE SALAD \$11
MESCLUN GREENS, CUCUMBER, GRAPE TOMATO, SHAVED CARROT, BALSAMIC VINAIGRETTE

CAESAR SALAD \$11
ROMAINE, HERB CROUTONS, PARMESAN, CAESAR DRESSING

(GF) FESTIVE SALAD \$14
MESCLUN GREENS, SUN-DRIED CRANBERRY, CUCUMBER, TOMATO, FETA, CANDIED WALNUTS, RASPBERRY VINAIGRETTE

(GF) MALIBU MANGO SALAD \$16
MESCLUN GREENS, TOASTED COCONUT, SLIVERED ALMONDS, GRAPE TOMATOES, SEEDLESS CUCUMBER, MANGO CHUTNEY, MALIBU BAYBREEZE VINAIGRETTE

RISING TIDE COBB \$17
CRISP ROMAINE, CRUMBLLED BACON, GRAPE TOMATOES, FRIZZLED ONION, SLICED AVOCADO, CUCUMBER, HARD-BOILED EGG, LEMON VINAIGRETTE, TOPPED WITH CRUMBLLED BLEU CHEESE

GREEK SALAD \$16
ROMAINE LETTUCE, GRAPE TOMATOES, CUCUMBER, RED ONION, KALAMATA OLIVES, FETA, GREEK VINAIGRETTE, GRILLED PITA

JERSEY BRUSCHETTA SALAD \$15
MESCLUN GREENS, JERSEY TOMATO BRUSCHETTA, ROASTED RED PEPPERS, FRESH MOZZARELLA CHEESE, SHREDDED PARMESAN, BALSAMIC GLAZE AND RANCH DRIZZLE, GARLIC AND PARMESAN CRUSTED CROSTINI, SIDE OF BALSAMIC VINAIGRETTE

SEAFOOD BITES



CLAMS CASINO (7).....17.5
MIDDLENECK CLAMS, BACON, ONION, BELL PEPPERS, CELERY, SHARP PROVOLONE, SHERRY COMPOUND BUTTER

COCONUT SHRIMP (6).....18
SERVED WITH RASPBERRY HORSERADISH SAUCE

BANG-BANG SHRIMP (6).....18
TEMPURA BATTERED SHRIMP WITH THAI SWEET CHILI AIOLI, RANCH DRIZZLE

(GF) SHRIMP COCKTAIL (6).....18
LEMON, COCKTAIL SAUCE

WALLEYE BITES.....17
TEMPURA BATTERED ALASKAN POLLOCK, REMOULADE SAUCE

LOBSTER CRAB CAKE SLIDERS (3).....22
MARYLAND STYLE LOBSTER AND JUMBO LUMP CRAB, PANKO BREADED, LETTUCE, TOMATO, REMOULADE SAUCE

CALAMARI.....17.5
DUSTED AND LIGHTLY FRIED SERVED W/ THAI SWEET CHILI, MARINARA, LEMON



WATERFRONT FAVORITES



GRANDMA CONNIE’S HOMEMADE MEATBALLS (2).....15.5
BLEND OF BEEF, PORK AND VEAL, MARINARA, WHIPPED RICOTTA, SEEDED SEMOLINA GARLIC BREAD

(GF) BACON ON A DATE (5).....16
BACON WRAPPED DATES W/ CHORIZO & GORGONZOLA, FIG MARMALADE, ARUGULA

(GF) PORK CARNITA NACHOS.....19
SLOW ROASTED BBQ PULLED PORK, STREET CORN, PEPPERS, ONIONS, COLBY-JACK, CHIPOTLE AIOLI DRIZZLE, SIDES OF SOUR CREAM & SALSA

GENERAL TSO CAULIFLOWER.....15
TOSSED WITH THAI SWEET CHILI, BLACK AND WHITE SESAME, SIDE OF RANCH

DUCK WONTONS (5).....17.5
DUCK CONFIT, BACON, CREAM CHEESE, ROASTED STREET CORN, HOT HONEY DRIZZLE

EGGPLANT NAPOLEON.....15
HAND-BREADED, ROASTED RED PEPPERS, SPINACH, MOZZARELLA, MARINARA, BALSAMIC GLAZE

SOUP



LOBSTER & CRAB BISQUE
11
SHERRY CREAM

FRENCH ONION SOUP
8.5
SWISS & MOZZARELLA, VERMOUTH, SHERRY, GARLIC CROSTINI

SOUP DU JOUR
7
ASK YOUR SERVER FOR TODAYS SPECIAL

SANDWICHES

ALL SANDWICHES, WRAPS, AND BURGERS ARE SERVED WITH CHOICE OF KETTLE CHIPS OR TRI-COLORED PASTA SALAD & PICKLE

WF CRAB CAKE.....	24
JUMBO LUMP, PAN-SEARED, LETTUCE, TOMATO, MARTIN'S POTATO ROLL, SIDE OF TARTAR	
HOT HONEY CHICKEN.....	17.5
GRILLED OR FRIED, YELLOW AMERICAN CHEESE, BACON, LETTUCE, TOMATO, MARTIN'S POTATO ROLL	
CHICKEN SALAD PITA.....	16.5
HOMEMADE CHICKEN SALAD, CANDIED WALNUTS, SUN-DRIED CRANBERRIES, MESCLUN GREENS, SLICED TOMATO, GRILLED PITA	
ST PATTY'S REUBEN.....	19
THIN SLICED CORNED BEEF, SAUERKRAUT, COLESLAW, RUSSIAN DRESSING, SWISS CHEESE, GRILLED RYE	
LOBSTER ROLL.....	28
SUCCULANT CHUNKS OF COLD-WATER NORTH AMERICAN LOBSTER WITH HERBS, SHALLOT, AND LEMON AIOLI, SPLIT TOP GRIDDLED BUN, KETTLE CHIPS, PICKLE, AND CAPRESE SALAD WITH A SIDE OF BALSAMIC VINAIGRETTE	
BLACKENED GROUPER.....	23
MANGO CHUTNEY, BANG-BANG SAUCE, COLE SLAW, LETTUCE, TOMATO, MARTIN'S POTATO ROLL	
BBQ PULLED PORK.....	17
NASHVILLE BBQ PULLED PORK, FRIZZLED ONIONS, COLE SLAW, MARTIN'S POTATO ROLL	
SHORT RIB GRILLED CHEESE.....	20
BRAISED SHORT RIB, SWISS, CAMELIZED ONIONS, GRILLED RYE, SIDE HORSERADISH SAUCE	
CRABBY PITA.....	25
PAN SEARED CRAB CAKE, SWISS CHEESE, BANG-BANG SAUCE, COLESLAW, LETTUCE & TOMATO, WARMED PITA	
JERSEY SHORE CHEESESTEAK.....	18
SHAVED RIB-EYE, SAUTÉED ONIONS, COOPER SHARP CHEESE, SEEDED SEMOLINA ROLL	
HBIC CLUB.....	17.5
ROASTED SLICED TURKEY BREAST, AVOCADO, BACON, LETTUCE TOMATO, CUCUMBER, HOT HONEY MAYO, DAVES KILLER MULTIGRAIN BREAD	
THE GODFATHER.....	19
HAND BREADED CHICKEN AND EGGPLANT CUTLETS, VODKA SAUCE, MOZZARELLA AND PARMESAN CHEESES, TOASTED GARLIC SEEDED SEMOLINA ROLL	
OPEN FACED LOBSTER REUBEN.....	30
WARM BUTTERED SUCCULENT LOBSTER MEAT, SWISS CHEESE, COLESLAW, THOUSAND ISLAND, TWO SLICES OF GRILLED RYE	

BASKETS

HAND-BREADED, SERVED WITH FRIES AND TRI COLORED PASTA SALAD, SUBSTITUTE ONION RINGS, SWEET POTATO WAFFLE FRIES \$3.00

BUTTERMILK CHICKEN TENDERS.....	18
CHOOSE ONE SAUCE: HONEY MUSTARD OR BBQ SAUCE	
TRADITIONAL FISH AND CHIPS (4).....	22
NORTH ATLANTIC CORONA BATTERED COD, TARTAR SAUCE	
PANKO BREADED JUMBO SHRIMP (10).....	24
ZESTY COCKTAIL SAUCE	
COCONUT CRUSTED SHRIMP (10).....	25
RASPBERRY HORSERADISH SAUCE	
WALLEYE.....	22
BATTERED ALASKAN POLLOCK BITES, REMOULADE SAUCE	
PANKO BREADED MINI LOBSTER CRAB CAKES (6).....	25
MARYLAND STYLE, PANKO, REMOULADE	

ADD HOUSE OR CAESAR SALAD FOR \$3.00

SUBSTITUTE: FRIES FOR \$1.50
ONION RINGS, WAFFLE SWEET POTATO FRIES,
HOUSE SALAD OR CAESAR SALAD FOR \$4.00

GLUTEN FREE WRAPS AVAILABLE \$2.00

BURGERS

LARRY BURGER.....	17
1/2 LB ANGUS BRISKET & SHORT RIB, SWISS, MUSHROOM, ONIONS, GRILLED GARLIC BUTTER MARTIN'S POTATO ROLL	
WATERFRONT BURGER.....	18
1/2 LB ANGUS BRISKET & SHORT RIB, TRENTON PORK ROLL, COOPER SHARP AMERICAN, LETTUCE, TOMATO, MARTIN'S POTATO ROLL	
CHEESEBURGER.....	16.5
1/2 LB ANGUS BRISKET & SHORT RIB, YELLOW AMERICAN CHEESE, LETTUCE, TOMATO, MARTIN'S POTATO ROLL	
BOURBON BURGER.....	18
1/2 LB ANGUS BRISKET & SHORT RIB, CRISP BACON, WHISKEY GLAZE, FRIZZLED ONIONS, MOZZARELLA, MARTIN'S POTATO ROLL	
KELLY BURGER.....	20
1/2 LB ANGUS BRISKET & SHORT RIB, THIN SLICED CORNED BEEF, SWISS CHEESE, SAUERKRAUT, COLESLAW, THOUSAND ISLAND, MARTIN'S POTATO ROLL	
QUINOA BURGER.....	16.5
KALE, NAVY BEAN, SWISS CHARD, SUNDRIED CRANBERRIES, SWISS CHEESE, MIKE'S HOT HONEY, LETTUCE, TOMATO, AVOCADO, MARTIN'S POTATO ROLL	

WRAPS

WALLEYE PO BOY.....	20
BATTERED ALASKAN POLLOCK, BACON, COLBY-JACK, COLE SLAW, LETTUCE AND TOMATO, REMOULADE, GRILLED FLOUR TORTILLA	
ROMA ROLL UP.....	16
PANKO BREADED EGGPLANT, ROASTED RED PEPPERS, FRESH MOZZARELLA, MESCLUN GREENS, TOMATO BRUSCHETTA, BALSAMIC GLAZE, GRILLED FLOUR TORTILLA	
SOUTHWEST CHICKEN.....	16.5
GRILLED CHICKEN, ROASTED STREET CORN, SAUTÉED RED PEPPERS AND ONIONS, COLBY-JACK, LETTUCE, TOMATO, CHIPOTLE AIOLI, GRILLED FLOUR TORTILLA	
TENNESSEE.....	18
HAND-BREADED CHICKEN TENDERS, BACON, COLBY- JACK, COLESLAW, LETTUCE, TOMATO, MOONSHINE BBQ GRILLED TORTILLA	
MEDITERRANEAN.....	16.5
GRILLED CHICKEN, ROASTED RED PEPPERS, MOZZARELLA CHEESE, PESTO AIOLI, LETTUCE, TOMATO, GRILLED FLOUR TORTILLA	
BOURBON CHICKEN.....	17.5
GRILLED CHICKEN BREAST, BACON, COOPER SHARP CHEESE, FRIZZLED ONIONS, LETTUCE, TOMATO, BOURBON GLAZE, FRILLED FLOUR TORTILLA	

PINSAS

TAVERN STYLE THIN CRUST SOURDOUGH FLATBREADS

PLAIN JANE.....	14
HOMEMADE MARINARA, PARMESAN AND MOZZARELLA	
FIG.....	17
MOZZARELLA AND FETA, CANDIED WALNUTS, FIG GLAZE, ARUGULA	
PEPPERONI VODKA.....	16
HOMEMADE VODKA SAUCE, PEPPERONI, MOZZARELLA AND PARMESAN	
HEATHER'S HOT HONEY.....	17.5
BREADED CHICKEN, PEPPERONI, RICOTTA CHEESE, MOZZARELLA AND PARMESAN CHEESE, HOT HONEY DRIZZLE, SIDE OF RANCH DIPPING SAUCE	

ROLLS & BUTTER UPON REQUEST
ADD HOUSE OR CAESAR SALAD TO YOUR ENTREE \$3.00

RISING TIDE ENTREES

PENNE ALLA VODKA.....	19
SIGNATURE PINK VODKA SAUCE ADD GRILLED OR BREADED CRISPY CHICKEN \$6, SHRIMP \$10, SEA SCALLOPS \$17, ADD COMBO SCALLOPS, CRAB, SHRIMP \$19	
COUSIN VINNY’S.....	26
CHICKEN CUTLET, MEATBALL PARMESAN, PENNE VODKA	
(GF) SANTA FE CHICKEN.....	25
BLACKENED CHICKEN BREAST, ROASTED STREET CORN, SAUTÉED ONIONS, ROASTED RED PEPPERS, COLBY-JACK CHEESE, CAJUN CREAM, WILD GRAIN RICE, VEGETABLE	
CHICKEN NAPOLI.....	28
GRILLED CHICKEN, PROSCIUTTO, SPINACH, ROASTED RED PEPPERS, FRESH MOZZARELLA SERVED OVER PENNE VODKA	
OG CHICKEN PARMESAN.....	26
HAND BREADED CHICKEN CUTLETS WITH HOMEMADE MARINARA, MOZZARELLA, LINGUINI	
CHICKEN RAMONA.....	28
CHICKEN FRANCAISE TOPPED WITH PROSCIUTTO AND FRESH MOZZARELLA CHEESE, WHITE WINE LEMON BEURRE BLANC, WILD GRAIN RICE, VEGETABLE	
(GF) POT ROAST.....	27
DEMI-GLACE, FRIZZLED ONIONS, YUKON GOLD MASHED POTATO, VEGETABLE (GF--REMOVE FRIZZLED ONIONS)	
SHORT RIB GNOCCHI.....	28
CHUNKS OF SHORT RIB TOSSED IN GORGONZOLA BLEU CHEESE ALFREDO CREAM SAUCE, POTATO GNOCCHI, FRIZZLED ONIONS, CRUMBLD BLEU CHEESE	
CHICKEN BRUSCHETTA MAC.....	28
SLICED GRILLED CHICKEN BREAST, TOMATO BRUSCHETTA, BROCCOLI, COOPER SHARP BÉCHAMEL, CAVATAPPI, PARMESAN	
BERKSHIRE PORK.....	29
PANKO BREADED PORK CUTLET, SAUTÉED ONIONS, MUSHROOMS, ROASTED RED PEPPERS, COOPER SHARP BÉCHAMEL, CHEF’S VEGETABLE, YUKON GOLD MASH	



CHICKEN BRUSCHETTA MAC

SIGNATURE STEAKS

ADD TO ENHANCE ANY STEAK
JUMBO LUMP CRAB CAKE \$16,
SHRIMP SCAMPI \$12 (G/F)
6 OZ, BROILED LOBSTER TAIL (G/F)
(STUFF THE TAIL WITH JUMBO LUMP CRAB IMPERIAL \$10.00)

(GF) COWBOY RIBEYE.....	45
14 OZ PAN-SEARED, GARLIC-HERB COMPOUND BUTTER, CARAMELIZED ONIONS AND MUSHROOMS, YUKON GOLD MASHED, VEGETABLE, SIDE CABERNET DEMI-GLACE	
(GF) THE FILET.....	43
8 OZ PAN-SEARED, GARLIC HERB COMPOUND BUTTER, YUKON GOLD MASHED POTATO, VEGETABLE, SIDE CABERNET DEMI-GLACE	
(GF) THE PHILLY STRIP.....	45
16 OZ PAN-SEARED, GARLIC-HERB COMPOUND BUTTER, CARAMELIZED ONIONS, YUKON GOLD MASHED POTATO, VEGETABLE, SIDE OF COOPER SHARP BÉCHAMEL (SAUCE IS NOT GF)	

LOCAL OCEAN’S BOUNTY

(GF) BARNEGAT SEA SCALLOPS.....	40
PAN-SEARED, SPINACH, ROASTED STREET CORN TAPENADE, WILD GRAIN RICE	
WHISKEY SEA BASS.....	42
JACK DANIEL’S WHISKEY GLAZE, BLACK SESAME SEEDS, WILD GRAIN RICE, VEGETABLE	
BOURBON GLAZED SALMON.....	32
NORTH ATLANTIC, BULLEIT BOURBON GLAZE, BLACK SESAME, WILD GRAIN RICE, VEGETABLE	
STUFFED FLOUNDER.....	32
JUMBO LUMP CRABMEAT, LOBSTER AND CRAB SHERRY CREAM, WILD GRAIN RICE, VEGETABLE	
TWIN JUMBO LUMP CRAB CAKES.....	42
PAN SEARED, WILD GRAIN RICE, VEGETABLE, COCKTAIL, TARTAR, LEMON	
GROUPEr NAPOLEON.....	34
CAJUN GRILLED GROUPEr, PAN SEARED CRAB CAKE, SAUTÉED SPINACH, LOBSTER CREAM SAUCE, WILD GRAIN RICE, VEGETABLE	
SHRIMP & SCALLOPS SCAMPI.....	38
GARLIC, BROCCOLI, ROASTED RED PEPPER, DICED TOMATO, LEMON, WHITE WINE BEURRE BLANC, LINGUINI	
JACKED SHRIMP BOWL.....	30
GARLIC GRILLED SHRIMP, STIR FRY VEGETABLES, STREET CORN, SPINACH, WILD GRAIN RICE, WHISKEY GLAZE	
STUFFED SALMON.....	38
JUMBO LUMP CRAB, SUNDRIED TOMATO BEURRE BLANC, WILD GRAIN RICE, VEGETABLE	
(GF) STIR FRY BOWL.....	27
SAUTÉED CHICKEN & SHRIMP, MIXED VEGETABLE STIR FRY, TERIYAKI SAUCE, WILD GRAIN RICE (CONTAINS SOY)	
LOBSTER LOVERS RAVIOLI.....	40
JUMBO SHRIMP, LOBSTER SHERRY CREAM SAUCE, FRESH LOBSTER RAVIOLI	
SEAFOOD MAC AND CHEESE.....	45
SHRIMP, SCALLOPS, LOBSTER, COOPER SHARP BÉCHAMEL, CAVATAPPI, BAKED WITH COLBY-JACK, OLD BAY BREADCRUMBS	
LOBSTER DINNER.....	30
6OZ BROILED BRAZILIAN LOBSTER TAIL, YUKON GOLD MASH, CHEFS VEG, SIDE DRAWN BUTTER MAKE IT TWO: \$48.00 (STUFF THE TAIL W/ JUMBO LUMP CRAB IMPERIAL \$10EA.)	

EXTRA SIDES

SMALL HOUSE SALAD.....	7.5	WILD RICE.....	5.5
SMALL CAESAR SALAD.....	8	CHEF’S VEGETABLE.....	4.5
COLE SLAW.....	4	SAUTEED SPINACH WITH GARLIC & OIL.....	5.5
ONION RINGS.....	13.5	YUKON GOLD MASHED POTATO.....	6.5
FRIES.....	6		
SWEET POTATO FRIES.....	12.5		

KIDS | \$7.99 | SERVED WITH FRIES



PENNE PASTA WITH MARINARA OR BUTTER • KRAFT
MAC N’ CHEESE • CHEESE BURGER SLIDERS •
CHEESE QUESADILLA • GRILLED CHEESE • CHICKEN
NUGGETS • GRILLED CHICKEN

TIDE BAR

WATERFRONT SIGNATURE COCKTAILS

✓ ORANGE CRUSH | \$11

STOLI O, TRIPLE SEC, ORANGE JUICE, STARRY

✓ TROPICAL CRUSH | \$11

TITO'S, BOUNTY SAINT LUCIA COCONUT RUM, TRIPLE SEC, ORANGE & CRANBERRY JUICE

✓ DRAGGIN' OUT THE SUMMER | \$11

MALIBU MANGO, DRAGONFRUIT SIMPLE SYRUP, LEMONADE, CLUB

STRAWBERRY

LIMONCELLO SPRITZ | \$12

LIMONCELLO, STRAWBERRY PURÉE, CHAMPAGNE, CLUB SODA

PEAR AFFAIR | \$12

GREY GOOSE LA POIRE, HIBISCUS SIMPLE SYRUP, LIME JUICE, CLUB



CRAFT BEER

DOGFISH HEAD | 60 MINUTE IPA \$7.00

BREWED WITH A SLEW OF GREAT NORTH WESTERN HOPS, EAST COAST IPA WITH A CITRUS PERSONALITY. 6% ABV

NEW BELGUIM | FAT TIRE \$7.00

CRISP AND CLEAN AROMAS OF CARAMEL & BISCUIT. 5.2% ABV

CAPE MAY BREWING | THE BOG 8.50

SWEET VIBRANT & REFRESHING WITH BURSTS OF CRANBERRY AND LEMONADE. 3.9% ABV

EVIL GENIUS | STACY'S MOM \$8.50

AMERICAN DRY HOPPED IPA SOFT ON THE PALATE WITH LOW BITTERNESS. 7.5% ABV

CAPE MAY BREWING | IPA \$8.00

FLORAL & CITRUS NOTES, SLIGHT BITTERNESS WITH A ZESTY FINISH. 6.3% ABV

ASBURY PARK BREWERY | SEA DRAGON \$11.50

UNFILTERED EAST COAST IPA LOADED WITH HOPS, CITRUS & PINE. CLASSIC BITTER FINISH. 7% ABV

CAPE MAY BREWING | CRUSHIN' IT \$9.00

HINT OF ORANGE TANGERINE AND CITRUS. 8% ABV



HARD SELTZERS, TEAS, LEMONADES

WHITE CLAW7.75

MANGO, BLACK CHERRY.

HIGH NOON.....9.00

PEACH, PINEAPPLE, WATERMELON

LUCKY ONE VODKA LEMONADE.....9.00

MISS PEACHES VERY OWN

SUNCRUISER.....8.50

CLASSIC ICED TEA OR PINK LEMONADE

SURFSIDE.....9.00

ICED TEA, HALF & HALF, STRAWBERRY LEMONADE

SPIKED ADE ELECTRIC BLUE.....8.50

MIKES HARD LEMONADE.....6.50

TWISTED TEA.....6.50

✓ AVAILABLE WITH NON ALCOHOLIC CLEAN CO. PRODUCTS FOR NO ADDITIONAL CHARGE

✓ LAVENDER DREAM | \$11

BOMBAY SAPPHIRE, TRIPLE SEC, LAVENDER SIMPLE SYRUP, LEMON JUICE

CASA BERRY FIZZ | \$14

CASAMIGOS BLANCO, ST GERMAINE, BLACKBERRY PURÉE, LEMONADE, CLUB

CUCUMBER COOLER | \$11

KETEL ONE CUCUMBER MINT, LIME JUICE, CLUB SODA, FRESH MINT

PINK MALIBU REFRESHER | \$11

MALIBU PINK, LEMONADE, CLUB

TROPIC LIKE IT'S HOT | \$12

TANGUERAY, BLACKBERRY LIQUEUR, LEMON JUICE, SIMPLE SYRUP, PINEAPPLE



DRAFT BEER

MILLER LITE.....3.50

COORS LIGHT.....6.00

MICHELOB ULTRA.....6.50

YUENGLING.....6.00

SAM ADAMS.....8.75

KANE HEAD HIGH.....8.75

BLUE MOON.....8.25

SEASONAL (ASK YOUR BARTENDER/SERVER)



BOTTLED BEER

MILLER LITE.....5.75

COORS LIGHT.....5.75

BUD LIGHT.....5.75

BUDWEISER.....5.75

YUENGLING.....5.75

MICHELOB ULTRA.....6.25

BECKS.....6.75

STELLA7.50

BLUE MOON.....7.75

LANDSHARK.....6.75

CORONA.....6.75

CORONA LIGHT.....6.75

CORONA PREMIER.....6.75

HEINEKEN.....6.75

HEINEKEN LIGHT.....6.75

GUINNESS.....7.75

MODELO.....6.75

PACIFICO.....6.75

NON OR MINIMAL ALCOHOLIC BEER \$6.75

HEINEKEN 0%, STELLA 0%, ULTRA 0%, CORONA 0%,

ATHLETIC FREE WAVE HAZY | LESS THAN .5% ABV,

COORS EDGE | LESS THAN .5% ABV

DISCLAIMER:

A 20% SERVICE FEE WILL BE CHARGED TO YOUR CARD IF YOU WALK OUT WITHOUT CLOSING YOUR TAB.

✓ SEAS THE DAY SOUR | \$12

JACK DANIEL'S, HUCKLEBERRY SIMPLE SYRUP, SOUR

ISLAND SANGRIA | \$11

MELON LIQUEUR, BACARDI PINEAPPLE BOUNTY SAINT LUCIA COCONUT RUM, ORANGE JUICE, MERLOT

✓ MANGO MAYHEM | \$11

CASAMIGOS JALAPEÑO, MANGO PURÉE, LIME JUICE, CLUB, TAJIN RIM

✓ BLUE-TIFUL ESCAPE | \$14

SANTO BLANCO TEQUILA, BLUEBERRY SIMPLE SYRUP, COCONUT PURÉE, LIME JUICE, SOUR

✓ PEACH MINT KENTUCKY MULE | \$14

BULLEIT, MINT LEAVES, PEACH PURÉE, LIME JUICE, GINGER BEER



THE BUCKET LIST \$18

VOODOO

BACARDI PINEAPPLE, BOUNTY SAINT LUCIA COCONUT RUM, CRUZAN BANANA, CRUZAN MANGO, CRANBERRY JUICE, PINEAPPLE JUICE

MERMAID WATER

CAPTAIN MORGAN, BOUNTY SAINT LUCIA COCONUT RUM, BLUE CURAÇAO, LIME JUICE, PINEAPPLE JUICE

COCO LOCO

1800 COCONUT, TRIPLE SEC, PASSIONFRUIT PURÉE, CREAM OF COCONUT, LIME JUICE, SOUR MIX

PRICKLY IN PINK

TITOS, TRIPLE SEC, PRICKLY PEAR PUREE, LEMONADE, CLUB

BERRY BLISS

MOSCATO, STOLI BLUEBERRY, STOLI RASPBERRY, STRAWBERRY PUREE, LEMONADE, STARRY, SPLASH OF OJ

PEACH ON THE BEACH

CRUZAN MANGO, PEACH SCHNAPPS, LEMONADE, CLUB, FULL CAN RED BULL PEACH EDITION (WHITE PEACH)

ST. LUCIAN RUM PUNCH

BOUNTY SAINT LUCIA COCONUT RUM, CRUZAN BANANA, CRANBERRY, PINEAPPLE, STARRY, SPLASH OF OJ AND CLUB



SPARKLING AND ROSÉ

CÔTÉ MAS ROSÉ | 📍 LANGUEDOC, FRANCE

WATERMELON, STRAWBERRY GLASS \$9 | BOTTLE \$34

WHISPERING ANGEL ROSÉ

📍 COTES DE PROVENCE, FRANCE STRAWBERRY, WHITE PEACH, CITRUS GLASS \$13 | BOTTLE \$48

WYCLIFF BRUT | 📍 CALIFORNIA

CITRUS, RIPE PEAR, GREEN APPLE GLASS \$7.5 | BOTTLE \$28

LA MARCA PROSECCO | 📍 VENETO, ITALY

GREEN APPLE, HONEY, GRAPEFRUIT MINI SPLITS \$11.5 & 750ML \$38

MINIMAL OR NON-ALCOHOLIC WINE < .5% ABV

MIONETTEO PROSECCO MINI SPLIT \$13.00

RED WINE



CANYON ROAD | CALIFORNIA
PINOT NOIR, CABERNET SAUVIGNON, MERLOT
GLASS \$7 | BOTTLE \$26

JOSH CELLARS CABERNET SAUVIGNON
CALIFORNIA
BLACKBERRY, BLACK CHERRY, VANILLA, TOASTED
OAK
GLASS \$9.5 | BOTTLE \$36

ALEXANDER VALLEY CABERNET SAUVIGNON
SONOMA COUNTY, CALIFORNIA
OAK, PLUM, EARTHY NOTES
BOTTLE ONLY \$55

CHATEAU SOUVERAIN MERLOT
NAPA VALLEY, CALIFORNIA
CRANBERRY, BLACK CHERRY, VANILLA
GLASS \$9.5 | BOTTLE \$36

JOSH CELLARS PINOT NOIR | CALIFORNIA
CHERRY, STRAWBERRY, RASPBERRY, VANILLA
GLASS \$9.5 | BOTTLE \$36

WHITE WINE



CANYON ROAD | CALIFORNIA
PINOT GRIGIO, CHARDONNAY, SAUVIGNON
BLANC, MOSCATO, WHITE ZINFANDEL
GLASS \$7 | BOTTLE \$26

RUFFINO PINOT GRIGIO | DELLE VENEZIE,
ITALY PEAR, LEMON, STONE
GLASS \$9 | BOTTLE \$34

SANTA MARGHERITA
PINOT GRIGIO | ITALY
GREEN APPLE, CITRUS, PEAR,
HONEYDEW MELON
GLASS \$17 | BOTTLE \$65

SIMI CHARDONNAY
SONOMA COUNTY, CALIFORNIA
TREE FRUIT, OAK, CITRUS
GLASS \$12 | BOTTLE \$45

BAREFOOT RIESLING | CALIFORNIA
TREE FRUIT, HONEY
GLASS \$9 | BOTTLE \$34

OYSTER BAY SAUVIGNON BLANC

NEW ZEALAND
PASSIONFRUIT, GRAPEFRUIT, LIME ZEST,
TROPICAL FRUIT
GLASS \$14 | BOTTLE \$50

MINIMAL OR NON ALCOHOLIC
WINE < .5% ABV

BUZZKILL SAUVIGNON BLANC 250ML \$11.00
BUZZKILL CABERNET SAUVIGNON 250ML
\$11.00

NON-ALCOHOLIC BEVERAGES

BOTTLED WATER \$2.50
RED BULL (REG OR SUGAR FREE,
WHITE PEACH) \$7.00
PEPSI, DIET PEPSI, STARRY, ROOT BEER,
GINGERALE, LEMONADE, LIPTON RASPBERRY
OR UNSWEETENED ICED TEA...\$3.75



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