

Rising Tide

Restaurant & Bar



Open 7 days ---11AM daily
9 AM on Sundays
For Entertainment schedule visit us at
thewaterfrontnj.com
rsvps 6 or more: 609-888-6063

Appetizers

WINGS (8) | \$15 BONE-IN OR BONELESS

CHOICE OF ONE SAUCE:
HOUSE BUFFALO, HONEY BUFFALO,
THAI SWEET CHILI, BOURBON BBQ,
WHISKEY GLAZE, OR TERIYAKI
CELERY, BLEU CHEESE OR RANCH

TERIYAKI MEATBALLS (3) | \$15

SAFFRON RICE, SESAME SEED

CLAMS CASINO (7) | \$16

MIDDLENECK CLAMS, BACON,
ONION, BELL PEPPERS, CELERY,
SHARP PROVOLONE, SHERRY
COMPOUND BUTTER

GENERAL TSO CAULIFLOWER | \$14

TOSSED WITH THAI SWEET CHILI,
BLACK SESAME, RANCH

PORK CARNITA NACHOS | \$16.5

SLOW ROASTED BBQ PULLED
PORK, STREET CORN, PEPPERS,
ONIONS, CHEDDAR, CHIPOTLE
AIOLI, SOUR CREAM & SALSA

DUCK WONTONS (5) | \$16

DUCK CONFIT, BACON, CREAM
CHEESE, STREET CORN, HOT HONEY

CHICKEN DUMPLING (7) | \$14.5

LEMONGRASS, TERIYAKI SAUCE

JERSEY SWEET CORN NUGGETS | \$13.5

HONEY DIP

MINI PIEROGIS | \$13.5

CARAMELIZED ONIONS, SOUR CREAM

STREET CORN QUESADILLA | \$12

ROASTED STREET CORN, PEPPERS,
ONIONS, COLBY-JACK CHEESE,
GRILLED TORTILLA,
SOUR CREAM, SALSA
ADD BLACKENED CHICKEN OR BBQ
PULLED PORK \$4

MINI CRAB CAKES (5) | \$18

JUMBO LUMP CRABMEAT, TARTAR,
LEMON

CHEESESTEAK ROLLS (6) | \$14.5

SERVED WITH CHEDDAR CHEESE
SAUCE

BEGGARS PURSE OF BRIE (5) | \$17

PHYLLO DOUGH, SLIVERED
ALMONDS, FIG GLAZE

CALAMARI | \$16

CHOICE SAUCE:
TRADITIONAL, BUFFALO, ASIAN

EGGPLANT NAPOLEON | \$14.5

HAND-BREADED, ROASTED RED
PEPPERS, SPINACH, MOZZARELLA,
MARINARA, BALSAMIC GLAZE

SHRIMP COCKTAIL (6) | \$17

POACHED COLOSSAL SHRIMP,
ZESTY COCKTAIL SAUCE, LEMON

GRANDMA CONNIE'S MEATBALLS (3) | \$15

HOMEMADE MARINARA, BAKED
MOZZARELLA, GARLIC BREAD

MOZZARELLA STICKS (6) | \$13

SERVED WITH MARINARA

SCALLOPS WRAPPED IN BACON (5) | \$18

PRETZEL BITES | \$12

SERVED WITH CHEDDAR CHEESE
SAUCE & HONEY MUSTARD

COCONUT SHRIMP (6) | \$17

SERVED WITH RASPBERRY
HORSERADISH SAUCE

MINI CORN DOGS | \$12

SERVED WITH HONEY MUSTARD DIP

Salads

cold & crispy
ADD ANY OF THE FOLLOWING
TO YOUR SALAD | CHICKEN \$5,
SHRIMP \$10, SALMON \$15,
CRAB CAKE \$15, SEA SCALLOP
\$18, FILET MIGNON \$25

CAESAR | \$11

ROMAINE, HERB CROUTONS,
PARMESAN, CAESAR DRESSING

HOUSE | \$11

ARCADIAN BLEND, CUCUMBER,
GRAPE TOMATO, CARROT,
BALSAMIC DRESSING

FESTIVE | \$14

MIXED GREENS, SUN-DRIED
CRANBERRY, CUCUMBER, TOMATO,
FETA, CANDIED WALNUTS,
RASPBERRY VINAIGRETTE

CAPRESE | \$15

MIXED GREENS, SLICED TOMATO,
FRESH MOZZARELLA CHEESE,
ROASTED RED PEPPERS, BALSAMIC
GLAZE, BALSAMIC VINEAGRETTE

ASIAN | \$16

ROMAINE, MANDARIN ORANGE,
SUN-DRIED CRANBERRY, ALMONDS,
GRAPE TOMATO, CRISPY ONIONS,
SESAME ORIENTAL DRESSING



Soup

LOBSTER BISQUE | \$9

ONION, CELERY, CARROTS PURÉED
WITH SHERRY WINE

FRENCH ONION | \$7

SWISS & MOZZARELLA,
VERMOUTH, SHERRY WINE, GARLIC
TOSTINI

SOUP DU JOUR | \$6

ASK YOUR SERVER FOR TODAY'S
SPECIAL DESIGNED BY EXECUTIVE
SOUS CHEF ANDRES ORTIZ

6 PACK FOR THE BACK | \$12

ENJOY YOUR MEAL?
FEEL FREE TO REWARD
EXECUTIVE CHEF LARRY PUZZELLO
AND HIS CULINARY TEAM WITH A
BEER AT THE END OF THE NIGHT
NOT INTENDED FOR PERSONAL USE

handhelds

ALL SANDWICHES, WRAPS, AND BURGERS
ARE SERVED WITH KETTLE CHIPS
SUBSTITUTE FRIES FOR \$1.50, ONION RINGS, SWEET
POTATO FRIES, HOUSE SALAD, CAESAR SALAD FOR \$3.50

BBQ PULLED PORK | \$16.5

NASHVILLE BBQ PULLED PORK, CHEDDAR CHEESE,
FRIZZLED ONIONS, COLE SLAW, BRIOCHE ROLL

BLACKENED GROUPEY | \$20

BANG-BANG SAUCE, COLE SLAW, LETTUCE,
TOMATO, BRIOCHE ROLL

HEATHER'S HOT HAMMY | \$16

HAM, SWISS, MOZZARELLA, GRILLED RYE,
ALFREDO & DIJON CREME, YUKON GOLD MASHED

SHORT RIB

GRILLED CHEESE | \$20

BRAISED, SWISS, CARAMELIZED ONIONS, GRILLED
RYE, SIDE OF HORSERADISH SAUCE

CHEESESTEAK | \$15.5

SHAVED RIB-EYE, SAUTEED ONIONS, CHEESE
WHIZ, TORPEDO ROLL

THE PORK CHOP | \$16.5

PANKO BREADED BONELESS PORK CUTLET
DRIZZLED WITH MIKE'S HOT HONEY, PEPPER-JACK
CHEESE, COLE SLAW, LETTUCE, TOMATO, GRILLED
GARLIC BRIOCHE, SIDE OF HORSERADISH SAUCE

LENTEN FISH FRY | \$17

ALE-BATTERED COD, LETTUCE, TOMATO,
BRIOCHE ROLL, COCKTAIL AND TARTAR

ST PATTY'S RUEBEN | \$17.5

HOME-COOKED CORNED BEEF BRISKET, SWISS,
COLESLAW, THOUSAND ISLAND DRESSING,
GRILLED RYE

CRAB CAKE | \$22

PAN-SEARED, TARTAR, LETTUCE, TOMATO,
BRIOCHE ROLL

SWEET POTATO BURGER | \$15

SPICED SWEET POTATO & CRANBERRY VEGGIE
BURGER, SWISS CHEESE, HOT HONEY SAUCE,
LETTUCE, TOMATO, BRIOCHE ROLL

BBQ BEEF PANINI | \$20

BRAISED SHORT RIB, BOURBON BBQ SAUCE,
CHEDDAR CHEESE, BACON, FRIZZLED ONION,
PRESSED TORPEDO ROLL

HOT HONEY CHICKEN

SANDWICH | \$16

GRILLED OR FRIED, AMERICAN CHEESE, BACON,
LETTUCE, TOMATO, BRIOCHE ROLL

Flatbreads

light & earthy

PLAIN | \$11

PEPPERONI | \$14

MEATBALL PARM | \$15

BUFFALO CHICKEN | \$16

Many of our items are entirely gluten free or
can be made to order gluten free by
excluding items. Please ask your server for
more information.

wraps & burgers

ROMA ROLL UP | \$15

HAND-BREADED EGGPLANT, ROASTED RED PEPPERS,
FRESH MOZZARELLA, LETTUCE, TOMATO, BALSAMIC
GLAZE, GRILLED FLOUR TORTILLA

SHRIMP PO BOY | \$17.5

PANKO BREADED SHRIMP, BACON, PEPPER-JACK
CHEESE, COLE SLAW, THAI CHILI AIOLI, GRILLED
FLOUR TORTILLA

TENNESSEE WRAP | \$17

HAND-BREADED CHICKEN TENDERS, BACON, PEPPER
JACK, COLESLAW, LETTUCE, TOMATO, BOURBON BBQ
SAUCE, GRILLED FLOUR TORTILLA

MEDITERRANEAN WRAP | \$16

GRILLED CHICKEN, ROASTED RED PEPPERS,
MOZZARELLA, PESTO AIOLI, LETTUCE, TOMATO,
GRILLED FLOUR TORTILLA

QUESADILLA BURGER | \$16.5

CHOPPED ANGUS BEEF, CARAMELIZED ONION,
BACON, COLBY JACK CHEESE, GRILLED TORTILLA.
SOUR CREAM, SALSA

KELLY BURGER | \$18

1/2LB ANGUS BRISKET & SHORT RIB, SLICED CORNED
BEEF, SWISS CHEESE, COLE SLAW, RUSSIAN
DRESSING, BRIOCHE ROLL

LARRY BURGER | \$16.5

1/2LB ANGUS BRISKET & SHORT RIB, SWISS,
MUSHROOM, ONIONS, GRILLED GARLIC BUTTER
BRIOCHE ROLL

WATERFRONT BURGER | \$16.5

1/2LB ANGUS BRISKET & SHORT RIB, TRENTON PORK
ROLL, AMERICAN CHEESE, LETTUCE, TOMATO,
BRIOCHE ROLL

CHEESEBURGER | \$15

1/2LB ANGUS BRISKET & SHORT RIB, AMERICAN
CHEESE, LETTUCE TOMATO, BRIOCHE ROLL

WHISKEY GLAZE BURGER | \$17

1/2LB ANGUS BRISKET & SHORT RIB, CRISP BACON,
WHISKEY GLAZE, FRIZZLED ONIONS, MOZZARELLA,
BRIOCHE ROLL

Baskets

pub style

HAND-BREADED, SERVED WITH FRIES
SUBSTITUTE ONION RINGS, SWEET POTATO FRIES,
HOUSE SALAD, CAESAR SALAD FOR \$3.50

BUTTERMILK CHICKEN

TENDERS (4) | \$18

CHOOSE ONE SAUCE: HONEY MUSTARD OR BBQ
SAUCE

THE COD (4) | \$22

NORTH ATLANTIC ALE BATTERED, TARTAR SAUCE

FRIED SHRIMP (10) | \$24

ZESTY COCKTAIL SAUCE

COCONUT SHRIMP (10) | \$25

RASPBERRY HORSERADISH SAUCE

Main Dish

THESE WATERFRONT FAVORITES HAVE BEEN CAREFULLY SELECTED BY THE HIGHLY REGARDED EXECUTIVE CHEF LARRY PUZZELLO

ALL ENTREES SERVED WITH DINNER ROLLS & BUTTER
ADD ON HOUSE OR CAESAR SALAD FOR \$3

CHICKEN ITALIA | \$27

GRILLED CHICKEN, CRISP BREADED EGGPLANT, SPINACH, ROASTED RED PEPPERS, MOZZARELLA CHEESE, PENNE, MARINARA

LINGUINI

ALFREDO | \$26

GRILLED CHICKEN AND BROCCOLI

GROUPEL

NAPOLEON | \$34

CAJUN GRILLED GROUPEL, PAN SEARED CRAB CAKE, SAUTÉED SPINACH, LOBSTER CREAM SAUCE, SAFFRON RICE, VEGETABLE

TWIN JUMBO LUMP

CRAB CAKES | \$42

PAN SEARED, LOBSTER SHERRY CREAM, SAFFRON RICE, VEGETABLE

SANTA FE

CHICKEN | \$25

BLACKENED CHICKEN BREAST, ROASTED STREET CORN, SAUTÉED ONIONS, ROASTED RED PEPPERS, COLBY-JACK CHEESE, CAJUN CREAM, SAFFRON RICE, VEGETABLE

PORK CUTLET

CORDON BLUE | \$25

PANKO BREADED PORK CUTLET TOPPED WITH GRILLED HAM AND SWISS CHEESE, DIJON CREME, YUKON GOLD WHIPPED POTATO, VEGETABLE

LEMON PEPPER

SALMON | \$30

CAPER AND SUN-DRIED TOMATO, BEURRE BLANC, SAFFRON RICE, VEGETABLE

CHICKEN

POMADORA | \$26

GRILLED CHICKEN, WHITE WINE, GARLIC & OIL, DICED TOMATOES, PARMESAN, BALSAMIC GLAZE, PENNE

WHISKEY

SEA BASS | \$39

JACK DANIEL'S WHISKEY GLAZE, BLACK SESAME SEEDS, SAFFRON RICE, VEGETABLE

SHRIMP & SCALLOPS

SCAMPI | \$38

GARLIC, BROCCOLI, SUN-DRIED TOMATO & CAPER BEURRE BLANC, LINGUINI

POT ROAST | \$27

DEMI-GLACE, FRIZZLED ONIONS, YUKON GOLD MASHED POTATO, VEGETABLE

SHRIMP & SCALLOPS

FRA DIAVOLO | \$38

SPICY MARINARA, LINGUINI

REEF & BEEF | \$50

8 OZ GRILLED FILET MIGNON, JUMBO LUMP CRABCAKE, CAPER & SUN-DRIED TOMATO BEURRE BLANC, YUKON GOLD MASHED POTATO, VEGETABLE

BARNEGAT SEA

SCALLOPS | \$37

PAN-SEARED, SPINACH, ROASTED STREET CORN TAPENADE, SAFFRON RICE

TERIYAKI STIR FRY

BOWL | \$27

SAUTÉED CHICKEN & SHRIMP, MIXED VEGETABLE STIR FRY, TERIYAKI SAUCE, SAFFRON RICE

WHISKEY GLAZED

SALMON | \$30

NORTH ATLANTIC, JACK DANIEL'S WHISKEY GLAZE, BLACK SESAME SEEDS, SAFFRON RICE, VEGETABLE

PENNE VODKA | \$19

SIGNATURE PINK VODKA SAUCE
ADD CHICKEN \$5, SHRIMP \$10,
SEA SCALLOPS \$15,
ADD COMBO SCALLOPS, CRAB, SHRIMP \$18

COUSIN

VINNY'S | \$26

CHICKEN CUTLET, MEATBALL PARMESAN, PENNE VODKA

JACKED SHRIMP

BOWL | \$30

GARLIC GRILLED SHRIMP, BROCCOLI, STREET CORN, SPINACH, SAFFRON RICE, WHISKEY GLAZE

THE FILET | \$42

8OZ PAN-SEARED, GARLIC-HERB COMPOUND BUTTER, YUKON GOLD MASHED POTATO, VEGETABLE, SIDE CABERNET DEMI-GLACE
ADD CRAB CAKE \$15, SHRIMP SCAMPI \$10

NEW YORK STRIP

STEAK | \$37

14OZ GRILLED, GARLIC-HERB COMPOUND BUTTER, FRIZZLED ONIONS, YUKON GOLD MASHED POTATO, VEGETABLE, SIDE CABERNET DEMI-GLACE

PENNE

PRIMAVERA | \$23

BROCCOLI, SPINACH, DICED TOMATO, ROASTED RED PEPPERS, GARLIC & OIL, BALSAMIC GLAZE

SHORT RIB

GNOCCHI | \$28

BRAISED SHORT RIB TOSSED IN GORGONZOLA CREAM SAUCE, POTATO GNOCCHI, FRIZZLED ONIONS, CRUMBLÉ BLEU CHEESE

Extra Sides

FRIES | \$5

SWEET POTATO FRIES | \$11

ONION RINGS | \$11

MASHED POTATO | \$6.5

SAFRON RICE | \$5.5

VEGETABLES | \$4.5

SMALL HOUSE SALAD | \$6

SMALL CAESAR SALAD | \$6

Sweets

THE RISING TIDE

TARTUFO | \$8

VANILLA & CHOCOLATE GELATO, BITTERSWEET CHOCOLATE SHELL, CHERRY & ALMOND AT ITS CENTER

CHEESECAKE | \$10

JUNIOR'S NEW YORK STYLE

REESE'S PB

CHEESECAKE | \$11

PEANUT BUTTER CUP, PEANUT BUTTER SAUCE, CHOCOLATE DRIZZLE

CARROT CAKE | \$12

SKYSCRAPER, TRIPLE LAYERED, CREAM CHEESE FROSTING

LUMINARY LAVA

CAKE | \$10

MOLTEN CHOCOLATE CAKE WITH A MELTED CHOCOLATE CORE, SCOOP VANILLA ICE CREAM

GODIVA CHOCOLATE

CAKE | \$9

RICH & DECADENT LAYERED CHOCOLATE CAKE

FRIED OREO | \$10

OREO COOKIE BATTERED IN A BUTTERMILK FUNNEL CAKE, POWDERED SUGAR, VANILLA ICE CREAM

THE SCOOP | \$6

VANILLA OR CHOCOLATE ICE CREAM
À LA MODE WITH ANOTHER DESSERT...\$3

CHOCOLATE CHIP

COOKIE VOLCANO | \$12

VANILLA ICE CREAM, CHOCOLATE DRIZZLE, WHIPPED CREAM



Kids

menu

\$7.99

SERVED WITH FRENCH FRIES

GRILLED CHEESE

CHICKEN TENDERS

GRILLED CHICKEN

CHEESE BURGER

CHEESE QUESADILLA

PENNE PASTA WITH BUTTER OR MARINARA

W&C