



starters

FRESH TOMATO AND BUFFALO MOZZARELLA

vine ripened tomatoes paired with buffalo mozzarella, pine nuts and fresh basil drizzled with balsamic vinegar \$8

CRISPY FRIED CALAMARI

batter fried with jalapeno and kalamata olives and served with a spicy Thai pepper glaze \$8

DELAWARE BAY MUSSELS IN BEER

sweet mussels steamed in flying fish beer with garlic, shallots and herbs \$7

CHICKEN WINGS THREE WAYS

(Hot Mango – Capt' Morgans BBQ – Garlic Parmesan)

10 wings with choice sauce, celery sticks and bleu cheese dressing \$8

PHILLY CHEESE STEAK SPRING ROLLS

spring rolls stuffed with steak, cheese and served with a spicy pepper relish \$8

BBQ PORK NACHOS

warm corn tortillas topped with pulled pork, nacho cheese, salsa, chives and jalapenos served with sour cream and guacamole \$9

BAKED MOZZARELLA STICKS

basil oil, parmesan, pomodora sauce \$7

PEPPERONI FLAT BREAD

rustic flat bread with tomato sauce, fresh mozzarella, pepperoni and parmesan \$8

soup & salads

CARAMELIZED THREE ONION

made with sweet white onions in a beef stock with sherry, served in a crock topped with a toasted crouton, melted Swiss and provolone \$4

BABY CLAM CHOWDER

baby clams, aromatic vegetables, potatoes in a creamy broth \$4

ICEBERG WEDGE

iceberg wedge served with grape tomatoes, apple wood bacon, red onion and topped bleu cheese dressing \$6

CAESAR SALAD

pesto croutons and shredded parmesan served over red and green romaine lettuce with a classic Caesar dressing and balsamic drizzles \$8

add chicken \$2, salmon \$3, shrimp \$4

SHRIMP AND CRAB SALAD

marinated jumbo shrimp and lump crabmeat served with grape tomatoes, kalamata olives and capers over mixed greens with a citrus vinaigrette, topped with crispy calamari \$12

VENDORS MARKET SALAD

baby greens tossed with danish bleu cheese, candied walnuts and grape tomatoes, dressed with a white balsamic vinaigrette \$8

GRILLED CHICKEN SALAD

baby greens in a balsamic dressing, topped with fresh grilled breast of chicken, grape tomatoes, shaved red onions, hothouse cucumbers \$10

GREEK SALAD

hearty greens topped with fresh grilled portabello mushroom, feta cheese, grape tomatoes, shaved red onions, kalamata olives, roasted peppers and dressed with a sundried tomato vinaigrette \$10

sides \$4

SWEET POTATO FRIES * BOARDWALK FRIES * ONION RINGS * PUB CHIPS



sandwiches

ULTIMATE GRILLED CHEESE

sharp cheddar, apple wood smoked bacon, beefsteak tomatoes on a grainy mustard smeared cibatta roll \$8

ALL AMERICAN BACON BURGER

certified angus beef burger, vine ripened tomatoes, lettuce and red onions \$9

SMOKEHOUSE BURGER

certified angus beef burger, smothered in our house bbq sauce, smoked gouda and batter fried onion rings \$9

HOTTER THAN HELL BURGER

certified angus beef burger, basted with our house hot sauce, topped with blue cheese, vine ripened tomatoes, lettuce and red onions \$9

MEATBALL SLIDERS

home made spicy meatballs simmered in red gravy, topped with mozzarella and parmesan cheeses, served on mini brioche buns \$8

PHILLY CHEESE STEAK

shaved steak served on a sub roll topped with cheese whiz, fried onions and mushrooms \$9

BBQ PULLED PORK

slow roasted pork smothered in our house bbq sauce, topped with fresh slaw and served on a ciabatta roll \$9

PORTOBELLO BURGER

portobello mushroom, roasted peppers, mozzarella, vine ripened tomatoes, lettuce and red onions \$8

AWARD WINNING CRAB CAKE

crab cake you swear your grandma made, topped with fresh slaw and old bay tarter sauce, vine ripened tomatoes, lettuce and red onions \$12

CHICKEN PARMESAN SANDWICH

Breaded chicken breast, buffalo mozzarella, and house pomodora sauce on a ciabatta roll \$8

chef's creations

SHRIMP & CRAB SCAMPI STYLE

succulent shrimp, jumbo lump crabmeat, grape tomatoes tossed in a garlic basil butter sauce over angel hair pasta \$18

FINISH LINE PUB FILET

red wine demi, crispy onions, yukon smashed potato and farm raised vegetables \$16

SOY AND GINGER GLAZED SALMON

flash seared salmon, jasmine rice and farm raised vegetables \$14

CHICKEN POT PIE

roasted chicken with garden vegetables topped with a flakey pastry \$12

SHEPPARD'S PIE

slow roasted certified angus beef, mushrooms, carrots, peas, topped with yukon mashed and cheddar cheese \$12

SICILIAN MEATLOAF

italian meat mix folded with rosemary ham and provolone cheese topped with a red gravy, yukon smashed potato, and farm raised vegetables \$14

LOBSTER MAC & CHEESE

tender pieces of lobster tossed with orrechetti pasta in our tangy cheese sauce, topped with a pancetta crumb \$20

FISH AND CHIPS

Southern fried battered whitefish, old bay fries, malt vinegar and house tarter sauce \$14

ready for dessert? ask your server to see our delicious dessert menu