

LUNCH

RAW BAR

CERTAIN SPECIES OF OYSTERS ARE SEASONAL AND SUBJECT TO AVAILABILITY

OYSTERS

(MINIMUM SIX OF EACH)

ATLANTIC <i>crassostrea virginica.....lean, briny</i>	2.00ea.
PACIFIC <i>crassostrea gigas.....crisp, sweet</i>	2.25ea.
KUMAMOTO <i>crassostrea sikamea.....buttery, delicate</i>	2.75ea.
AROUND THE WORLD OYSTER TASTING <i>4 atlantic, 4 pacific, 4 kumamoto</i>	27

(MINIMUM SIX OF EACH)

LITTLENECK CLAMS	1.50 ea.
NEW ZEALAND MUSSELS	1.00 ea.
CHILLED 11/4 LB MAINE LOBSTER	half 14 whole 29

PLATEAUX

THE MAGNUM 49 (2-3 PERS.) <i>6 atlantic oysters 6 pacific oysters 6 littleneck clams 6 new zealand mussels 6 steamed jumbo gulf shrimp chilled half 11/4 lb maine lobster</i>	THE IMPERIAL 95 (4-5 PERS.) <i>12 atlantic oysters 12 pacific oysters 12 littleneck clams 12 new zealand mussels 12 steamed jumbo gulf shrimp chilled 11/4 lb maine lobster</i>
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APPETIZERS

LOBSTER AND CRAB BISQUE 12
mildly spicy, aged sherry

JUMBO LUMP CRAB STUFFED MUSHROOMS 14
garlic - chive butter sauce

PAN SEARED DIVER SCALLOPS 15
sauteed spinach, lobster - sherry cream

FRITTO MISTO 10
crispy calamari, sea bass, clam strips

CRAB AND SHRIMP NACHOS 12
*lump crabmeat, shrimp, monterey jack,
pico de gallo*

PROSCIUTTO WRAPPED ROASTED GULF SHRIMP 14
stuffed with mozzarella cheese, tomato - caper - butter sauce

GRILLED PORTABELLA - GARLIC BRUSCHETTA 10
*melted fresh mozzarella, roasted red peppers,
12 year aged balsamic "syrup"*

CRISPY SANTA FE SPRING ROLLS 10
*seasoned chicken, black beans,
roasted corn, cheddar, avocado cream*

SMOKY BARBECUED CHICKEN QUESADILLA 12
*cheddar and monterey jack, bacon, roasted corn,
chipotle - honey sour cream*

BALSAMIC GLAZED BEEF TENDERLOIN SKEWERS 12
*marinated filet mignon tips, crispy red onions,
pommery mustard*

GOAT CHEESE AND PEAR "BEGGARS PURSE" 12
fig jam, aged port wine reduction

WE VALIDATE PARKING (SEE SERVER)

This menu was added to Hobokenmenus.com on 10/5/2009
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

LUNCH

SALADS

SLOW ROASTED BEET AND CRISPY WARM GOAT CHEESE 10
*frisee, candied walnuts, caramelized apples,
aged sherry vinaigrette*

SWEET TOMATO AND FRESH BOCOCCHINI MOZZARELLA 10
*crisp baby spinach, roasted garlic, red onions, fresh basil,
white balsamic vinaigrette*

BABY ARUGULA AND GRILLED MANGO 8
*sun dried cranberries, toasted pine nuts,
garlic croutons, blood orange - balsamic reduction*

SEVEN LEAF 6
*english cucumber, grape tomatoes, bermuda onions,
12 year balsamic vinaigrette*

SOUTHWESTERN CHIPOTLE GRILLED CHICKEN 14
*romaine hearts, black beans, roasted corn, tomatoes,
shredded cheddar and monterey jack, scallions,
crispy tortilla chips, cilantro - lime vinaigrette*

GRILLED HANGER STEAK 17
*crisp iceberg lettuce, crumbled blue cheese, bacon,
hard cooked eggs, tomatoes, caramelized shallots,
brioche croutons, buttermilk blue cheese dressing*

ASIAN SHRIMP TEMPURA 18
*mixed field greens, avocado, candied pecans, mandarin oranges,
bell pepper, baby bok choy, sesame sticks,
orange - ginger dressing*

SANDWICHES

*all served with a choice of house made potato salad,
crispy russet fries or baby greens salad*

SAUTEED JUMBO LUMP CRABCAKE 16
*shaved cucumber, chipotle remoulade,
baby greens, brioche bun*

BEER BATTERED NORTH ATLANTIC COD 13
*lemony tartar sauce, sliced vine ripe tomato,
brioche roll*

BASIL MARINATED GRILLED CHICKEN 13
*melted fontina, roasted portabella mushroom,
vine ripe tomato, baby spinach,
roasted garlic mayonnaise, italian roll*

GRILLED VEGETABLE PITA 12
*melted mozzarella, red peppers, zucchini, eggplant,
red onions, roasted tomatoes, roasted garlic hummus*

3 FORTY BURGER 12
*10 oz char grilled, vermont cheddar,
hickory smoked bacon, onion-poppy brioche bun*

HANGER CHEESESTEAK 14
*aged provolone, caramelized sweet onions,
wild mushrooms, horseradish mayonnaise,
soft hero*

CRISPY CHICKEN CAESAR WRAP 12
*panko crusted chicken, vine ripe tomatoes,
herb croutons, creamy caesar dressing,
sun dried tomato wrap*

BONELESS BARBECUED SPARE RIB 12
*green cabbage slaw, honey - balsamic red onions,
portuguese roll*

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