

DINNER**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 <i>mildly spicy, aged sherry</i>	GRILLED PORTABELLA - GARLIC BRUSCHETTA 10 <i>melted fresh mozzarella, roasted red peppers, 12 year aged balsamic "syrup"</i>
JUMBO LUMP CRAB STUFFED MUSHROOMS 14 <i>garlic - chive butter sauce</i>	GOAT CHEESE AND PEAR "BEGGARS PURSE" 12 <i>fig jam, aged port wine reduction</i>
PAN SEARED DIVER SCALLOPS 15 <i>sauteed spinach, lobster - sherry cream</i>	SMOKY BARBECUED CHICKEN QUESADILLA 12 <i>cheddar and monterey jack, bacon, roasted corn, chipotle - honey sour cream</i>
PROSCIUTTO WRAPPED ROASTED GULF SHRIMP 14 <i>stuffed with mozzarella cheese, tomato - caper - butter sauce</i>	CRISPY SANTA FE SPRING ROLLS 12 <i>seasoned chicken, black beans, roasted corn, cheddar</i>
CRAB AND SHRIMP NACHOS 12 <i>pico de gallo</i>	BEEF TENDERLOIN SKEWERS 12 <i>balsamic glazed filet mignon tips, crispy red onions</i>
FRITTO MISTO 10 <i>crispy calamari, sea bass, clam strips</i>	

SALADS

SLOW ROASTED BEET AND CRISPY WARM GOAT CHEESE 10 <i>frisee, candied walnuts, caramelized apples, aged sherry vinaigrette</i>
SWEET TOMATO AND FRESH BOCOCCHINI MOZZARELLA 10 <i>crisp baby spinach, roasted garlic, red onions, fresh basil, white balsamic vinaigrette</i>
BABY ARUGULA AND GRILLED MANGO 8 <i>sun dried cranberries, toasted pine nuts, garlic croutons, blood orange - balsamic reduction</i>
SEVEN LEAF 6 <i>english cucumber, grape tomatoes, bermuda onions, 12 year balsamic vinaigrette</i>

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*

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

DINNER

ENTREES

AGED SHERRY GLAZED CRISPY CHILEAN SEA BASS 30

*lobster whipped potatoes, almond french beans,
shrimp sauce "americaine"*

THAI SPICED SUSHI GRADE TUNA 27

*coconut jasmine rice, avocado "fries", wok fried vegetables,
ginger - kaffir lime sauce*

GRILLED SPICE RUBBED CENTER CUT SWORDFISH 29

*ratatouille provencale, browned parisienne potatoes,
roasted red bell pepper coulis*

PAN ROASTED SCOTTISH SALMON 25

*rock shrimp - sweet potato hash, sauteed spinach, preserved meyer lemon,
oyster mushrooms, lemon - chive butter sauce*

SAUTEED JUMBO LUMP CRAB CAKES 27

*aromatic sticky rice, sauteed sweet corn, peas and carrots,
smoked chili - garlic remoulade*

LOBSTER, SHRIMP AND SCALLOP RISOTTO 29

asparagus, shiitake mushrooms, tomato cancase

TRI PEPPERCORN CRUSTED 10 OZ FILET MIGNON 32

*roasted garlic whipped potatoes, sauteed vegetable ragout,
beer battered apple rings, creamy brandy demi glace*

HICKORY BACON WRAPPED ANGUS HANGER STEAK 26

*fingerling potatoes, wild mushroom and onion ragout,
broccolini, black truffle demi glace*

CHILI SPICE RUBBED 14 OZ ANGUS SIRLOIN STEAK 32

*bacon - cheddar "loaded" roasted potatoes, sauteed local corn,
crispy sweet and hot red onions, bronzed garlic butter sauce*

STEAK FRITES 32

*char grilled 10 oz filet mignon, crispy russet fries,
buttermilk red onions, red wine - herb butter*

SLOW COOKED TENDER BONELESS SHORT RIB 27

*black truffle whipped potatoes, garlic roasted winter vegetables,
portabella mushroom demi glace*

ASIAGO CRUSTED CHICKEN MEDALLIONS 25

*forest mushroom and parmigiano risotto,
sauteed asparagus, creamy madeira demi glace*

PAN ROASTED STUFFED FREE RANGE CHICKEN BREAST 25

*filled with artichokes, prosciutto and four cheeses,
wild rice, sauteed garlic spinach,
tomato - lemon - caper sauce*

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 13

*green cabbage slaw, honey - balsamic red onions,
portuguese roll*

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