

DINNER

Starters

Cape May Clam Chowder 7
Served with clam fritters

Fried Green Tomatoes 9
Topped with Louisiana crawfish remoulade

Roasted Organic Beet Salad 8
Baby lettuces, cranberry goat cheese, citrus vinaigrette

Main Street Salad 8
Farmer's greens, cucumber ribbons, cherry tomato confit, zucchini croutons and creamy herb dressing

Chicken and Andouille Gumbo 7
Garnished with steamed rice and green onions

Stout Braised Angus Short Rib Crostini 9
Caramelized onions, smoked provolone fondue

West Indies Lobster Fritters 10
Calypso dipping sauce

Roasted NJ Clams 9
Topped with chorizo, garlic, lemon and fresh herbs

Big Easy BBQ Shrimp 10
New Orleans style with herb foccacia for dipping

Main Course

Herb Crusted Salmon 24
Root vegetable lentils, citrus salad, sauce beurre rouge

Pan Roasted Organic Chicken Breast 21
Fall squash-apple wood bacon gratin, dried cherry jus

Grilled Filet Mignon 30
Bleu cheese fondue, golden potato mousseline

Citrus Grilled Hawaiian Butterfish 25
Caribbean shrimp cous cous, mango-key lime butter

Jerk Grilled Flat Iron Steak 26
Crispy yucca fries, garlic spinach, island steak sauce

Sautéed Barnegat Sea Scallops 25
Butternut squash risotto, caramelized lemon butter

Jumbo Lump Crab Cakes 26
Crispy potato chive pancakes, citrus ginger sauce

Herb Grilled Berkshire Pork Chop 27
Andouille brioche stuffing, local apple chutney

Blackened Market Fish 26
Smoked tomato orzo, sautéed gulf shrimp, creole mustard sauce

LUNCH

Starters

Cape May Clam Chowder 6
Served with clam fritters

Soup of the Day 6
Ted's seasonal inspiration

Fried Green Tomatoes 9
Topped with Louisiana crawfish remoulade

Roasted Organic Beet Salad 7
Baby lettuces, cranberry goat cheese and citrus vinaigrette

Main Street Salad 7
Farmer's greens, cucumber ribbons, cherry tomato confit, zucchini croutons and creamy herb dressing

Roasted NJ Clams 9
Topped with chorizo, garlic, lemon and fresh herbs

Chicken and Andouille Gumbo 6
Garnished with steamed rice and green onions

Main Course

Herb Crusted Salmon Salad 13
Farmer's greens, grilled asparagus, spiced pecans, citrus Creole mustard dressing

Cobb Salad 12
Baby lettuces with Tabasco fried chicken, bacon, avocado, blue cheese, egg, tomato and creamy herb dressing

Caesar Salad 9
Parmesan crisp, creamy garlic dressing served with your choice of grilled:

Shrimp 13

Chicken 12

Soup and Salad 13
Your choice of soup and appetizer salad or regular Caesar

Jerk Grilled Steak Sandwich 9
Topped with caramelized onions and island steak sauce served with crispy fries

The "Bunyan" Burger 9
Ground in house, topped with Vermont cheddar and apple wood smoked bacon served with crispy fries

Grilled Basil Chicken Sandwich 9
Topped with roasted peppers, fresh mozzarella on herb focaccia served with crispy fries

Caribbean Popcorn Shrimp Salad 13
Farmer's greens, carrot noodles, cucumber ribbons, grilled pineapple, mango vinaigrette

Pan Roasted Organic Chicken Breast 14
Fall squash-apple wood bacon gratin, dried cherry jus

Jumbo Lump Crab Cake 14
Herbed cous cous, citrus ginger sauce

Sautéed Barnegat Sea Scallops 14
Butternut squash risotto, caramelized lemon butter

20% Gratuity will be added to parties of 6 or more.

SWEETS

White Chocolate Bread Pudding 6

White chocolate ganache, raspberry sauce

NJ Apple Cobbler 6

Served with French vanilla ice cream

Chocolate Passion 6

Raspberry sauce, raspberries

Peanut Butter Mousse Parfait 6

Chocolate ganache, peanut butter cups, candied peanuts

Chocolate Chip Cookie Meltdown 6

French vanilla ice cream, caramel and chocolate sauce drizzle

Bananas Foster 6

Flamed with 99 Bananas and Meyers Rum over French vanilla ice cream

HOT BEVERAGES

Espresso 2.5

Double Espresso 3

Cappuccino 3.5

Dark Note Coffee, Café Blend Decaf, Regular and Decaf Tea 2

Regular Black Herbal Teas 2

Organic Himalayan Peak, Leaves of Provence, Celebration

Caffeine Free Herbal Teas 2

Chamomile Citron, Ginger Twist, Green Tea Passion (light caffeine)

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