

## Appetizers

### Home Made Potato Chips 6.95

Served with our own creamy smoked onion dip

### Potato Skins 8.95

Halved potatoes stuffed with lots of cheese and real bacon bits, roasted in the oven, and served with sour cream.

Add crab 6.95

### Baked Stuffed Crab 9.95

Lumps of fresh crab with the perfect amount of fresh herbs and seasoning baked and served in a crab shell and paired with wasabi tartar sauce.

### Spicy Crispy Fried Calamari 9.95

Freshly prepared calamari dusted in seasoned flour, and deep fried. Tossed with spicy peppers.

### Garlic Steamers 9.95

Tender and sweet little neck clams steamed in butter & garlic. A summer time favorite!

### Scallops Wrapped in Bacon 9.95

Sea scallops wrapped in smoky bacon, and cooked to perfection. Simply delicious.

### Captain Dan's Sweet Potato Fries 6.95

Served crisp and delicious with a sweet and spicy "secret" dipping sauce

### Boneless Buffalo Tenders 7.95

Juicy chicken tenders are fried, and tossed with a spicy buffalo sauce. Bleu cheese dressing and celery are served alongside

### Jumbo Shrimp Cocktail 10.95

Chilled jumbo shrimp paired with our zesty cocktail sauce, and lemon.

### Mozzarella Sticks 6.95

Deep fried cheesy deliciousness. Served with homemade marinara.

### Sirloin Bruschetta 8.95

NY strip grilled to perfection, sliced, and set on toast points with fresh tomato bruschetta YUMMY!!

## Salads

### House Mix Salad 4.00

Fresh spring mix, and Iceberg lettuce with cherry tomato, cucumber, and red onion. Add to any entrée for 1.50

### Caesar Salad 7.00

Crisp Romaine, shaved Parmesan, herbed croutons and our own Caesar dressing.

### Classic Wedge Salad 7.50

Wedge of Iceberg lettuce, fresh Jersey tomato, crumbled bacon, purple onion, and bleu cheese dressing. Great for sharing!

Add grilled chicken 5.95

Add 5 grilled shrimp 7.95

Add 6oz filet 12.95

## Soups

### Neil's Award Winning Clam Chowder Cup 4.75 Bowl 5.95

### French Onion Soup Crock 5.00

## Side Orders

Baked Idaho potato 2.50

Sweet Potato Mash 2.50

Crispy fries 4.00

Cole slaw 2.00

Fresh Seasonal Vegetables 3.00

Sautéed mushrooms 3.50

Sautéed onions 2.50

## Seafood

### Shrimp Scampi 21.95

8 Jumbo shrimp sautéed with garlic, butter, white wine, and diced tomatoes tossed with linguini.

### Clams and Linguini 19.95

Tender and sweet Littleneck clams sautéed with butter, garlic, white wine, and diced tomatoes, served over linguini.

### Beer Battered Fish And Chips 18.95

Yuengling lager, battered fish fillet, served with crispy french fries, homemade tartar sauce, and lemon.

### Pan Seared Scallops 23.95

Sea scallops, pan-seared topped with a lemon beurre blanc. Served with potato and vegetable.

### Seafood Alfredo 25.95

Shrimp, scallops, and crab blended in a creamy alfredo sauce, and served over linguini

### Frutti di Mare 25.95

A little spice and a whole lot of seafood simmered in a rich tomato sauce, and served over linguini.

### Broiled Twin Lobster Tails 31.95

Two 4oz cold water lobster tails. Served with potato and vegetable.

### Chef's Fresh Catch of the Day

Selection varies every day. Check with your server for today's selection. Served with potato and vegetable.

### Market Price

### Baked Stuffed Crab Dinner 24.95

A pair of crabs stuffed with lumps of fresh crab and the perfect amount of herbs and seasonings and then baked to perfection. Served with wasabi tartar sauce. Served with potato and vegetable.

### Fried Shrimp Dinner 19.95

Panko breaded and lightly fried. Served with potato and vegetable, homemade cocktail sauce, and lemon.

## Veal, Chicken, & House Favorites

### Chicken Parmigiana 20.95

A generous portion of boneless chicken breast, breaded, deep fried, and topped with mozzarella cheese and homemade marinara sauce. Served over linguini.

### Garden State Veal 23.95

Sautéed veal topped with asparagus and imported prosciutto and topped with aged sharp provolone and finished with a garlic white wine sauce

### Kensley's Chicken 21.95

Sautéed chicken breast, artichoke hearts, capers, and chopped tomatoes, with lots of fresh lemon, and a light buttery sauce. Served with potato and vegetable.

### Neil's Trilogy 27.95

A 6ounce U.S.D.A choice filet, a grilled chicken breast, and 3 shrimp Dejon cooked to perfection.

Served with potato & vegetable

### Veal Parmigiana 22.95

Tender, milk fed veal, breaded, deep fried, and topped with mozzarella cheese and homemade marinara sauce.

Served over linguini.

### Pasta From Hell 25.95

Scallops, shrimp and crab in a spicy alfredo sauce served over linguini

### Neil's Wildwood Veal 28.95

Fresh veal sautéed and topped with shrimp, scallops, lump crabmeat, and mushrooms finished with a garlic basil wine sauce. A MUST have.

### Veal Marsala 22.95

Tender veal sautéed with butter, mushrooms, and sweet Marsala wine served with potato and vegetable.

### Vegetarian Napoleon 17.95

A Napoleon of fresh veggies layered between fresh pasta sheets in a casserole with our creamy roasted red pepper sauce.

Ask about our Gluten Free Options

3.00 Plate Splitting Charge • To Avoid Confusion, Separate Checks Will Not Be Written

## Grille

### Prime Rib

Best on the Island.

Slow roasted for 16 hours, and melts in your mouth.

Queen cut - 10 ounce 23.95

King cut - 14 ounce 29.95

Both cuts are served with potato and vegetable

### Famous Baby Back Ribs 24.95

Rack of ribs rubbed with a blend of spices, smoked for six hours, and finished with a lip smackin' BBQ sauce.

Served with fries and cole slaw.

### Filet Mignon 28.95

8 ounce tender U.S.D.A. Choice beef grilled to perfection, and topped with bleu cheese butter.

Served with potato and vegetable.

### New York Strip Steak 30.95

12 ounces of U.S.D.A. Choice center cut, lightly seasoned, and grilled just the way you like it.

Served with potato and vegetable.

### Steak and Crab Cake 26.95

6 ounce U.S.D.A. Choice filet served alongside 3 of our mouth-watering fried mini crab cakes.

Served with potato and vegetable.

### Steak and Shrimp 26.95

6 ounce U.S.D.A. Choice filet and five grilled jumbo shrimp. Served with potato and vegetable.

### Surf and Turf 31.95

6 ounce U.S.D.A. Choice filet, paired with a 4 ounce South African lobster tail. drawn butter, potato, and vegetable.

### How would you like your steak?

RARE - Cool with a red center

MEDIUM RARE - Warm, red center, juicy

MEDIUM - Pink, warm center, cooked through

MEDIUM WELL - Cooked through, no pink

WELL - We are NOT responsible for steaks ordered well done.

## Sandwiches

### Chicken Parmigiana Sandwich 9.95

Chicken breast fried to perfection, and topped with mozzarella cheese and marinara sauce.

Served on a Kaiser roll with fries

### South Carolina Pulled Pork Sandwich 9.95

Cooked low and slow in our smoker for about 14 hours. Smothered in BBQ sauce

Served on a Brioche roll with fries.

### PB&J Burger 12.95

Pulled pork, bacon, jalapenos, and pepper jack cheese on a 1/2 pound burger. Served on a Brioche Roll with fries.

### Neil's Own Smoked Turkey Breast Sandwich 10.95

Smoked for 6 hours, hand carved tender and juicy smoked turkey breast with cranberry chutney, bacon strips lettuce & tomato. Served on a Brioche roll with fries

### Beer Battered Fish Sandwich 10.95

Crispy beer battered fish fillet, lettuce and tomato

Served on a Kaiser roll with fries

### Neil's Classic Burger 9.95

Half pound burger cooked to your liking, and topped with American cheese. Served on a Brioche roll with fries



## Neil's Cheese Selections

### Wine Lovers Cheese Selection

St Andre Triple Crème Brie, Bellavitano Merlot, Point Reyes Blue, and Honey Bee Goat Gouda served with toast points, imported olive mix, chocolate covered almonds, and fig jam  
14.00

### Beer Lovers Cheese Selection

Red Dragon Mustard Seed and Brown Ale Wisconsin Cheddar, Gotswald Pub Cheese with Chive and Onion, Moody Blue, Pretzels, Smoked Nuts, House cured Salami, Whole Grain Mustard  
14.00

## Neil's House Wines by Salmon Creek Cellars

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet, Sauvignon Blanc  
6.50/glass

### White Wines

	Glass	Bottle
<b>Astoria</b> Prosecco "Lounge" Italy	8.00	22.00
<b>Juan Gil</b> Moscatel, Jumilia, Spain	7.50	21.00
<b>Chateau Ste. Michelle</b> Riesling, Columbia Valley, Washington	8.00	22.00
<b>Alverdi</b> Pinot Grigio, Italy	7.50	21.00
<b>Luna Nuda</b> Pinot Grigio, Alto Adige, Italy		26.00
<b>Pikorua</b> Sauvignon Blanc, Marlborough, New Zealand	8.50	24.00
<b>Elements by Artesa</b> Chardonnay, California	7.50	21.00
<b>Auspicion</b> Chardonnay, Unoaked, California	8.00	22.00
<b>Vivanco</b> Dry Rosé, Rioja, Spain	7.50	22.00
<b>Flight Song</b> Pinot Grigio, New Zealand	7.50	21.00
<b>Flight Song</b> Savignon Blanc, New Zealand	7.50	21.00

### Red Wines

<b>Julia James</b> Pinot Noir, California	8.50	24.00
<b>Carpineto Dogajolo</b> Super Tuscan, Tuscany, Italy	8.00	22.00
<b>Opici</b> , Chianti, Italy	7.50	21.00
<b>Woodbridge by Robert Mondavi</b> Merlot, California	7.50	21.00
<b>Zinphomaniac</b> Old Vine Zinfandel, Lodi, California		26.00
<b>25 Lagunas</b> Malbec, Argentina	8.00	22.00
<b>Fox Brook</b> Shiraz, California	7.50	21.00
<b>14 Hands</b> Cabernet Sauvignon, Columbia Valley, Washington	8.00	22.00
<b>Entresuelos Tempranillo</b> , Castilla y Leon, Spain	8.00	22.00
<b>Cellar Can Blau</b> "Blau" Red Blend, Monstant, Spain	7.50	21.00

**Opici** Sangria available by the glass or pitcher

Glass	Pitcher
8.50	24.00

### ONEHOPE Wine

Produced in partnership with Rob Mondavi, Jr., makes an impact with every bottle sold by donating HALF of the profits to partner causes.  
Glass 8.50 Bottle 24.00

**ONEHOPE California Zinfandel**  
Support Our Troops

**ONEHOPE California Chardonnay**  
Fight Against Breast Cancer

**ONEHOPE California Sauvignon Blanc**  
Save Our Planet

**ONEHOPE California Cabernet Sauvignon**  
Help Children with Autism

**ONEHOPE California Brut Sparkling Wine**  
End Childhood Hunger

