

Appetizers

自我国国的财政 员等自己会和国际政府	tppe	rtizers	
Baked Stuffed Crab Lumps of fresh crab with the perfect amoun fresh herbs and seasoning baked and served in shell and paired with wasabi tartar sauce	a crab	Boneless Buffalo Tenders Juicy chicken tenders are fried, and tossed buffalo sauce. Bleu cheese dressing and served alongside	
Spicy Crispy Fried Calamari Freshly prepared calamari dusted in seasoned fle deep fried. Tossed with spicy peppers.	\$9.95 our, and	Jumbo Shrimp Cocktail Chilled jumbo shrimp paired with our zesty of and lemon.	\$10.95 cocktail sauce,
Garlic Steamers Tender and sweet little neck clams steamed in b. garlic. A summer time favorite!	\$9.95 outter &	Mozzarella Sticks Deep fried cheesy deliciousness. Serv homemade marinara.	\$6.95 red with
Sirloin Bruschetta NY strip grilled to perfection, sliced, and set on points with fresh tomato bruschetta YUMMY		Potato Skins Halved potatoes stuffed with lots of che real bacon bits, roasted in the oven, an with sour cream.	
Scallops Wrapped in Bacon Large sea scallops wrapped in smoky bacon, and to perfection. Simply delicious.	\$8.95 I cooked	Add crab Seafood Ceviche	\$6.95 \$9.95
Captain Dan's Sweet Potato Fries Served crisp and delicious with a sweet and spicy "secret" dipping sauce	\$6.95	Fresh sea scallops shrimp calamari and Chef's fresh catch of the day" cooked" in a tangy citrus juices with garlic onion and just the right amount of Serrana pepper and cilantro	
		Home Made Potato Chips Served with our own creamy smoked o	\$6.95 onion dip
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		Soups Neil's Award Winning Clam Ch Cup \$4.75 Bowl \$5.95 French Onion Soup	owder
Caesar Salad Crisp Romaine, shaved Parmesan, herbed croutons and our own Caesar dressing.	\$7.00	Side Orders	
Classic Wedge Salad Wedge of Iceberg lettuce, fresh Jersey tomato, cr bacon, purple onion, and bleu cheese dressii Great for sharing!		Sweet Potato Mash	\$2.50 \$2.50
		Crispy fries	\$4.00
Add grilled chicken Add 5 grilled shrimp	\$5.95 \$7.95	Cole slaw	\$2.00
Add 6oz filet	\$12.95	Fresh Seasonal Vegetables	\$3.00
		Sautéed mushrooms	\$3.50

Sautéed onions

\$2.50

Grille

Prime Rib

Best on the Island.
Slow roasted for 16 hours, and melts in your mouth.

Queen cut - 10 ounce \$22.95 King cut - 14 ounce \$27.95

Both cuts are served with potato and vegetable

New York Strip Steak

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.

\$27.95

Filet Mignon

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

\$27.95

Steak and Crab Cake

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

\$25.95

Steak and Shrimp

6 ounce U.S.D.A.Choice filet and five grilled jumbo shrimp. Served with potato and vegetable. \$26.95

Famous Baby Back Ribs

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.

\$23.95

Surf and Turf

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

\$30.95

Make your entree selections Oscar style for \$8.95 *Asparagus, Crab Meat and Bearnaise sauce

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.

Ask about our Gluten Free Option

Seafood Clams and Linguini

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

\$18.95

Beer Battered Fish And Chips

Yuengling lager, battered fish fillet, served with crispy french fries, homemade tartar sauce, and lemon. **\$17.95**

Fried Shrimp Dinner

Panko breaded and lightly fried. Served with potato and vegetable, homemade tartar sauce, and lemon. \$19.95

Baked Seashore Casserole

Broiled shrimp, scallops, and cod fillet, , topped with seasoned bread crumbs, and served with a potato and vegetable \$23.95

Pan Seared Scallops

Large scallops, pan-seared topped with a lemon beurre blanc. Served with potato and vegetable. \$23.95

Seafood Alfredo

Shrimp, scallops, and crab blended in a creamy alfredo sauce, and served over linguini \$25.95

Cioppino

A little spice and a whole lot of seafood simmered in a rich tomato sauce, and served over linguini. \$25.95

Jersey Fillet of Flounder

Broiled in a light lemon butter, and served alongside a baked potato, and Vegetable \$20.95

Broiled Twin Lobster Tails

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

\$30.95

Shrimp Scampi

8 Jumbo shrimp sautéed with garlic, butter, white wine, and diced tomatoes tossed with linguini. **\$21.95**

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

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 artar sauce. Served with potato and vegetable.

\$24.95

Ask about our Gluten Free Option

Veal, Chicken, and House Favorites

A 6ounce U.S.D.A choice filet, a 5ounce chicken breast, and 3 shrimp Dejon cooked to perfection, and served with potato and vegetable

\$26,95

Chicken Parmigiana

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

\$19.95

Kensey's Chicken

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

\$21.95

Veal Parmigiana

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

\$21.95

Neil's Wildwood Veal

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

\$28.95

Veal Marsala

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

\$22.95

Vegetarian Napoleon

A Napoleon of fresh veggies layered in a casserole with our creamy roasted red pepper sauce. **gluten free. \$17.95

South Carolina Pulled Pork Sandwich

Cooked low and slow in our smoker for about 14 hours. Smothered in BBQ sauce, and served on a Kaiser roll with fries.

\$9.95

Chicken Parmigiana Sandwich

Chicken breast fried to perfection, and topped with mozzarella cheese and marinara sauce. Served on a Kaiser roll with fries

\$9.95

Neil's Own Smoked Turkey Breast Sandwich

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

\$9.95

Beer Battered Fish Sandwich

Crispy beer battered fish filet, lettuce and tomato, Served on a Kaiser roll with fries

\$9.95

Neil's Classic Burger

Half pound burger cooked to your liking, and topped with American cheese. Served on a Kaiser roll with fries \$9.95

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