

Boardwalk

Café & Lounge

Dinner Menu

310 Ocean Blvd. Long Branch, NJ 07740 732-870-1040

Appetizers

Shrimp Cocktail

five jumbo shrimp served with homemade cocktail sauce

Crab Cocktail

jumbo lump crabmeat served chilled with cocktail sauce and lemon

Clams on the Half Shell

half dozen

dozen

Oysters on the Half Shell

half dozen

dozen

Seared Sliced Pepper Tuna

Pepper-crusted maguro tuna seared rare served in a wasabi ginger sauce

Fried Calamari

sliced thin and lightly floured, served with your choice of marinara sauce

Two Mini Crabcakes

lightly breaded and baked served with a honey mustard

Clams Oreganato

littleneck clams served baked in their shell with oregano,
bread crumbs, and parmigiano cheese

Steamed Clams

littleneck clams steamed in garlic, butter, herbs, and white wine

Steamed Mussels

served with your choice of marinara or garlic-white wine sauce

Soup

Homemade Manhattan Clam Chowder

cup

bowl

Homemade Manhattan Clam Chowder

cup

bowl

Soup D'Jour

soup of the day

Pasta

Shrimp Penne

shrimp in penne pasta with marinara sauce and gorgonzola cheese,
served with parmigiano topped garlic bread

Shrimp Scampi

shrimp sautéed in garlic, basil, lemon and white wine, served over angel hair

Scallop and Shrimp Scampi

jumbo shrimp and bay scallops prepared scampi style served over linguini

Shrimp and Asparagus

sautéed with plum tomatoes, shallots, garlic, and white wine served over angel hair

Linguini with Clams

served with your choice of marinara or garlic & white sauce

Pasta Primavera

seasonal vegetables with bow-tie pasta and fresh herbs in a light parmigiano-cream sauce

Seafood Sauté

split lobster half, scallops, shrimp, mussels and clams served over angel hair
with your choice of scampi or fra diavolo sauce

Mainland Entrees

Blackened Chicken

blackened boneless breast of chicken

Chicken Marsala

sautéed with mushrooms, fresh herbs, and marsala wine over penne pasta

Ribeye

14 oz marbled ribeye grilled to perfection
with grilled shrimp

Black Angus Strip Steak

16 oz New York strip steak grilled to perfection with grilled shrimp

Filet Mignon

10 oz filet mignon grilled and served with fresh thyme

Petite Filet Mignon

8 oz filet mignon grilled and served with fresh thyme

Surf and Turf

6 oz grilled filet mignon with a 1-1/4 to 1-1/2 Lb steamed Maine lobster served with drawn butter

ask your server for complimentary sauteed onions or mushrooms with your steak

“The Best the Sea has to Offer”

Baked Flounder

filet of flounder, baked in a lemon-butter sauce served with roasted potatoes and capers

Fried Shrimp

lightly battered and deep-fried served with tartar and cocktail sauce

Scallops

served baked or fried served with cocktail and tartar sauce

Seafood Combination

flounder, scallops and shrimp, served baked or fried with cocktail and tartar sauce

Jumbo Shrimp New Orleans

sautéed shrimp with diced tomatoes, herbs, garlic and shallots,
served over garlic mashed potatoes in a cajun-wine sauce

Thai Coconut Shrimp

coconut fried jumbo shrimp with a spicy thai sauce
surrounded by pools of basil aioli, peanut sauce and honey balsamic glaze

Stuffed Filet of Flounder

filet of flounder stuffed with jumbo lump crabmeat
topped with capers in a lemon and white wine sauce

Grilled Salmon

topped with portabella mushrooms and a dijon mustard sauce,
served over spinach

Grilled Swordfish

topped with mango chutney

Herb Crusted Seared Tuna

served with garlic roasted potatoes and string beans in a soy-ginger glaze

Boardwalk Crabcakes

jumbo lump crabcakes lightly breaded and baked served with honey mustard

Steamed Maine Lobster

1-1/4 to 1-1/2 lb steamed whole lobster
served with drawn butter and a baked potato

Market Price

Stuffed Lobster

1-1/4 to 1-1/2 lb whole lobster stuffed with jumbo lump crab meat

Market Price

Sides

Asparagus

asparagus with butter and walnuts

String Beans

string beans with garlic, tomatoes and olive oil

Broccoli Rabe

Sautéed and served with garlic and olive oil