

## LUNCH

### OH SHUCKS...

Freshly shucked per order

<b>Barnegat Bay Clams</b>	12ct (18)	6ct (10)
<b>Delaware Bay Oysters</b>	12ct (20)	6ct (12)
cocktail, shallot mignonette, lemon		
<b>Can't Make Up Your Mind Combo</b>		18
3 clams, 3 oysters, 3 shrimp		
Cocktail, shallot mignonette, lemon		
<b>Sinaloa Clams</b>		15
Middle neck clams (baker's dozen), chorizo, white wine, butter, crostini		
<b>Fried Oysters (6)</b>		15
Cocktail, tartar, lemon		
<b>Stuffed Clams (6)</b>		14
Baked top necks, garlic-bacon stuffing		
<b>Oysters Supreme (6)</b>		16
Roasted, crabmeat stuffed, Cajun remoulade		
<b>Spray Shrimp Cocktail (6)</b>		16
Cocktail, lemon		

### A FEW OF OUR FAVORITES

<b>Crab Flat Bread</b>	16
Roasted tomato, spinach, mozzarella cheese	
<b>Chefs Fresh Catch</b> - Changes Daily~ Ask server for details	<b>Mkt Price</b>
Chef's veggies, house slaw	
<b>Shrimp &amp; Penne Vodka</b>	21
Shrimp, broccoli rabe	
<b>◆N.Y. Strip Steak</b>	22
Mushroom gravy, chef veggies, baked potato	

### FOR OUR YOUNGER GUESTS

8

For our guests 10 and under...

Includes the choice of a fountain drink, milk or juice

<b>Cheeseburger</b> ~ American cheese, fries
<b>Chicken Finger</b> ~ Fries, choice of sauce for dipping
<b>Grilled Cheese</b> ~ American cheese, white bread, fries
<b>Pasta ala Spray</b> ~ Marinara, meatballs or Butter & parmesan

### SWEETS FOR THE SWEET

<b>Molten Lava Cake</b>	10
Decadent chocolate cake, molten fudge lava, strawberry ice cream	
<b>Apple Cobbler</b>	9
Warm vanilla cake, fresh apples, vanilla ice cream, caramel sauce	
<b>Tiramisu</b>	9
Kahlua & espresso soaked Savoiardi biscuits, sweet cream cheese, cocoa, chocolate flakes	
<b>N.Y. Cheesecake</b>	8

### WINES & BEERS

Gl • Btl

LaMarca • Prosecco, Italy	10 Split • 34
Copper Ridge • White Zinfandel, California	7 • 20
Hogue Cellars • Riesling, Washington	9 • 26
Ecco Domani • Pinot Grigio, Italy	9 • 24
Fleur de Mer • Rosé, France (1/2 bottle available)	11 • 35
Dark Horse • All Whites & Reds, California	9 • 24
Canyon Road • All Whites & Reds, California	7 • 20
Whitehaven • Sauvignon Blanc, New Zealand (1/2 bottle available)	11 • 33
Sterling Vineyards • Chardonnay Vintner's, California	20 Split
William Hill • Chardonnay Central Coast, California	11 • 32
Mirassou • Pinot Noir, California	9 • 27
J Vineyards Black label • Pinot Noir, California	11 • 36
DaVinci • Chianti, Italy	9 • 27
Red Rock • Merlot, California	11 • 30
William Hill Central Coast • Cabernet Sauvignon, California	11 • 34
Budweiser, Bud Light, Coors Light, Miller Light	5
Blue Moon, Corona, Corona Light, Guinness, Heineken,	6
Land Shark, Michelob Ultra, Yeungling	
Ship Bottom Brewery • Seasonal selections available	7



## LUNCH

12PM - 4PM

TAKE-OUT

609 • 713 • 0667

### IN THE BEGINNING...

<b>Baked French Onion</b>	9
Swiss cheese, garlic crostini	
<b>Seafood Bisque</b>	10
<b>P.E.I Mussels Diavlo</b>	15
Spicy tomato sauce, garlic crostini	
<b>Spray Wings</b>	14
Spray sauce, bleu cheese dressing, celery sticks	
<b>Tuna Tataki</b>	16
Black pepper & sesame crusted tuna, Asian slaw, pickled ginger, wasabi aioli	
<b>Calamari</b>	15
Lightly fried rings, parmesan and fresh herbs, marinara sauce	
<b>Mojo Shrimp</b>	15
Garlic, butter, salsa, garlic crostini	
<b>Pork Pot Stickers</b>	13
Fried or steamed, Teriyaki garlic sauce	
<b>Chicken Fajita Quesadilla</b>	14
Grilled chicken, pepper, onion, cheddar, mozzarella, sour cream, salsa	

### PATTIES • WICHES • WRAPS

Served with lettuce, tomato, fries & pickle • Sub sweet potato fries \$1.50

<b>Maryland Crab Cake</b>	20
Cajun remoulade, brioche roll, lemon	
<b>New Awlins Chicken</b>	15
Cajun season, smoked bacon, pepper jack cheese, brioche roll	
<b>Spray Beach Lobster Roll</b>	25
Lettuce, split hot dog roll, Old Bay® fries, slaw	
<b>Buffalo Chicken Wrap</b>	15
Golden fried, buffalo sauce, bleu cheese dressing, lettuce, tortilla wrap	
<b>Baja Grilled Mahi</b>	18
Cajun season, sweet chili sauce, pineapple salsa, 7 grain bread	
<b>Honey Roasted Turkey B.L.T.</b>	15
Smoked bacon, honey mustard mayo, rye bread	
<b>Fried Oyster Po' Boy Wrap</b>	16
Lettuce, Cajun remoulade	
<b>◆Spray Burger</b>	16
Cajun spice, smoked bacon, sautee onions, swiss cheese	
<b>◆Jersey Shore Burger</b>	15
Pork roll, American cheese	
<b>◆Brunch Burger</b>	18
Fried egg, bacon, American cheese	
<b>Vegetarian Burger</b>	16
Guacamolé, onions, lettuce, tomato	

### COLD-N-CRISP...

<b>The Sand Dollar</b> ~ greens / champagne vinaigrette	12
Strawberries, sliced almonds, crumbled bleu cheese	
<b>House Salad</b> ~ spring mix / choice of dressing	10
Carrots, red onions, cucumbers, tomato	
<b>A Treasure Island</b> ~ greens / balsamic vinaigrette	12
Sliced beets, candied walnuts, feta crumbles	
<b>Goat Cheese</b> ~ spring mix / raspberry vinaigrette	13
Black olives, grilled peaches, crumble goat cheese	
<b>Classic Caesar Salad</b> ~ romaine / creamy caesar	12
Parmesan, seasoned croutons	
Top it off...	
Tataki Tuna 11 • Steak 12 • Chicken 8 • Maryland Crab Cake 12	
Roasted Salmon 11 • Grilled Shrimp 12	

◆ Our beef is certified black angus, lightly seasoned with sea salt and pepper and grilled to your liking over an open flame

We cannot guarantee the taste, texture or appearance of any meat cooked over medium (145°F). The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness - especially when pregnant or certain other medical conditions.