

Appetizers

Soup of the day

Fried Calamari \$11

Served with sliced banana peppers with a sweet & spicy chili basil aioli

Mussels Margarita \$12

Prince Edward Island mussels in a premium tequila, fresh lime, cilantro and Serrano pepper sauce

Coconut Shrimp \$14

Pina colada dipping sauce

Tuna Tartar \$14

Fresh tuna, cilantro, mayo, lime, jalapeno accompanied with sweet potato chips

Margarita Flatbread \$10

With sliced tomato, fresh mozzarella and basil with a reduced balsamic drizzle

Gypsy Fries \$8

BBQ shoestring fries with Italian fondue

Island Grill's Crabby Fries \$14

Fries tossed with sautéed crab meat and old bay seasoning. A Cape May favorite!

Salads

Arugula \$9

Baby arugula with artichoke hearts, toasted pine nuts and crumbled goat cheese toasted in lemon vinaigrette

Caesar \$9

Romaine lettuce tossed our classic Caesar dressing, croutons and shaved parmesan; with grilled Chicken \$12; with grilled Shrimp \$16

Grilled Hearts of Romaine \$16

With 4 grilled shrimp, chipotle mayonnaise and shaved parmesan

Apple Salad \$11

Baby spinach, spiced pecans, golden raisins, topped with goat cheese, tossed in a honey mustard vinaigrette

Chopped Cobb \$12

Baby arugula and hearts of romaine lettuce with grilled chicken, bacon, hardboiled egg, avocado, tomatoes, crumbled bleu cheese and red wine vinaigrette

Tuna Nicois \$16

Hearts of romaine lettuce with seared rare tuna steak, diced potato, green beans, capers, tomatoes, olives, and hardboiled egg with an herbed mustard dressing

Asian Chicken Salad \$12

Mixed greens, carrots, mandarin orange, bean sprouts, honey lime vinaigrette with grilled chicken and crispy tortilla strips

Quinoa Mixed Berry Salad \$10

Mixed greens in agave lime vinaigrette with slivered honey almonds and feta cheese
Add chicken \$12 Add shrimp \$16

Grilled Salmon salad \$20

Mix greens with toasted almonds, avocado, and a mango vinaigrette

Sandwiches & Wraps

(All sandwiches served with French Fries)

Turkey and Swiss Burger \$10

Swiss cheese, lettuce, tomatoes, avocado ranch on a 9 grain bun

California Turkey \$9

With sliced tomatoes, avocado, bean sprouts, Muenster cheese, and ranch dressing on a multigrain bread

Turkey Club \$9

With bacon, cheddar cheeses, leaf lettuce, tomatoes & mayonnaise on toasted multigrain bread

Chipotle Cheeseburger \$10

8oz sirloin burger with leaf lettuce, tomatoes, avocado, and a chipotle aioli, on a brioche roll

Blackened Chicken \$9

With green leaf lettuce, sliced tomatoes, fresh mozzarella cheese, and a chipotle mayonnaise on brioche roll

Tuna Salad \$9

With Swiss cheese, leaf lettuce and tomatoes on a 9 grain roll

Roast Beef Wrap \$9

Onion rings, cheddar cheese and honey espresso BBQ sauce

Crab Cake Sandwich \$16

Chipotle aioli, leaf lettuce, tomatoes, avocado on a croissant bun

Entrees

Quesadilla \$12

Grilled chicken and cheddar cheese in soft tortilla with sour cream guacamole sauce and pineapple salsa

Chicken & Balsamic Mushrooms \$14

Sautéed with asparagus and balsamic wild mushrooms topped with shaved parmesan

Sushi Grade Tuna Steak \$20

Sesame seed encrusted seared rare tuna steak served over sautéed cabbage with a Thai tomato ginger sauce

Chicken Stir-Fry \$14

Sliced chicken cooked with snow peas, shitake and enoki mushrooms, carrots, water chestnuts and toasted sesame seeds in a soy plum sauce

Lobster Mac & Cheese \$20

Asiago, parmesan & goat cheese, Maine lobster

Chicken Parmesan \$14

Breaded chicken breast with fresh mozzarella and marinara sauce over linguini

