



## BREAKFAST & LUNCH



### EARLY RISER

#### Fruit and Yogurt Parfait 8

Greek yogurt, fresh fruit, granola

#### Jet Ski 8

Two eggs, any style, home fries, toast

ADD // Bacon // Sausage // Pork Roll // Ham 4

#### Endeavor 14

Two eggs any style two pancakes, home fries, choice of meat, toast

### PANCAKES & FRENCH TOAST

#### Three Buttermilk Pancakes 8

#### Islander Pancakes 12

Toasted coconut, banana, macadamia nuts served with coconut syrup

#### Brûlée Brioche French Toast 9

#### Summer Fruit French Toast 12

Fresh fruit and Chantilly cream

#### Captain Crunch French Toast 11



#### SANDY BOWL

Four scrambled eggs, home fries, bacon, sausage, pork roll and cheese

### SANDWICHES & WRAPS

Available on a hard roll or wrap

#### Egg and Cheese 7

served with home fries

ADD // Bacon // Sausage // Pork Roll // Ham 2

#### Benny NEED PRICE

Egg, chorizo, home fries, jalapeño, cheddar

#### Morning Glory NEED PRICE

Egg, avocado, tomato, cheddar

### OMELETS

Served with home fries and toast

#### Dinghy 11

American cheese

#### Clipper 13

Ham, onion, peppers, American cheese

#### Riverboat 13

Eggplant, zucchini, tomato, onion, feta

#### Boardwalk 14

Steak, peppers, onions, mushrooms, American cheese

#### Bumpkin 13

Bacon, mushroom, cheddar

#### Rip Current 13

Black beans, jersey corn, tomato, cheddar

#### Wharf 13

Egg whites, spinach, roasted red peppers topped with avocado

### BENEDICTS

Served with home fries

#### Lavalette 14

Canadian bacon, poached egg, hollandaise sauce

#### Exit 82 18

Jumbo lump crab meat, poached egg, avocado, hollandaise sauce

#### Barrier Island 19

Filet mignon, jersey tomato, poached egg, hollandaise sauce

# SALADS & SOUPS

## House Spring Mix 6

Spring mix, tomato, onion, red wine vinaigrette

## Caesar 8

Romaine, croutons, Parmesan, house made Caesar dressing

## Iceberg Wedge 10

Iceberg, tomato, onion, bacon, fresh bleu cheese, house made bleu cheese dressing

## Greek 10

Romaine, cucumbers, peppers, tomato, olives, feta, pepperoncini, house made Greek vinaigrette

## Caprese 12

Jersey tomatoes, fresh mozzarella, fresh basil, olive oil, balsamic

## Arugula 10

Arugula, beets, mangoes, walnuts, Gorgonzola, house made red wine vinaigrette

### ENHANCE YOUR SALAD

Chicken 5 Tuna 14

Crabmeat 15 Salmon 12 Shrimp 10

Manhattan Clam Chowder 6 Crab and Corn Chowder 7

# APPETIZERS

## NJ Clams New England Style 15

Jersey corn, smoked bacon, peppers, onions, fingerling potatoes, and a touch of cream

## Thai Style PEI Mussels 15

Thai chili, coconut, lime broth

## Crispy Calamari 13

Honey ginger glaze, sesame seeds, mango dipping sauce

## Jumbo Lump Crab Cake 15

Jersey corn and tomato salsa, cilantro lime aioli

## Channel Wings 12

Sweet, sour, and spicy cherry pepper jam

## Ahi Avocado Tower 15

Fresh Ahi tuna layered with avocado and mango salsa

## Lobster Roll 18

Fresh Maine lobster, blend of spices, buttered potato roll

## Thai Chili Shrimp 14

Tempura fried shrimp tossed in a Thai chili remoulade

## Fried Oysters 14

Spicy cabbage slaw, channel tartar

# RAW BAR



## ASK ABOUT OUR SELECTION OF THE DAY

Clams // Shrimp // Crab // Lobster

# HAND HELDS

Served with home fries and toast

## Channel Burger 12

10 oz. special blend prime burger, lettuce, tomato, onion, American cheese, served on a brioche bun

## Lobster Club 19

Maine lobster, avocado, smoked bacon, lettuce, tomato, served on whole grain bread

## Fried Flounder 14

Fresh flounder, tomato, onion, channel tartar served on whole grain bread

## Fried Oyster Po' Boy 14

Fresh local oysters, spicy slaw, channel tartar, sriracha drizzle, served on baguette

## Jumbo Lump Crab Cake 18

Our signature Jumbo Lump crab cake, arugula, tomato, onion, lemon tarragon aioli, served on a brioche bun

## Grilled Chicken 10

Arugula, roasted red peppers, fresh mozzarella, fresh basil, balsamic and olive oil served on a baguette

## Grilled Ribeye 12

8 oz. ribeye steak, fried onions and peppers served on a toasted garlic baguette

## Sesame Seared Tuna Wrap 14

Fresh seared Ahi tuna, spring mix, spicy mix, wasabi ginger dressing

## Blackened Fish Tacos 14

Blackened cod, black bean, corn and tomato salsa, avocado, lime, cilantro, spicy slaw

## Grilled Veggies 11

Roasted red peppers, grilled eggplant, grilled portabella, fresh mozzarella, fresh basil, olive oil, served on a baguette



## SALADS & SOUPS

### House Spring Mix 6

Spring mix, tomato, onion, red wine vinaigrette

### Original Caesar 8

Romaine, croutons, Parmesan, house made Caesar dressing

### Iceberg Wedge 10

Iceberg, tomato, onion, bacon, fresh bleu cheese, house made bleu cheese dressing

### Zorba 10

Romaine, cucumbers, peppers, tomato, olives, feta, pepperoncini, house made Greek vinaigrette

### Caprese 12

Jersey tomatoes, fresh mozzarella, fresh basil, olive oil, balsamic

### Arugula 10

Arugula, beets, mangoes, walnuts, Gorgonzola, house made red wine vinaigrette

#### ENHANCE YOUR SALAD

Chicken 5 Tuna 14

Crabmeat 15 Salmon 12 Shrimp 10

### Manhattan Clam Chowder 6

### Crab and Corn Chowder 7

## APPETIZERS

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Honey ginger glaze, sesame seeds, mango dipping sauce

### Jumbo Lump Crab Cake 15

Jersey corn and tomato salsa, cilantro lime aioli

### Channel Wings 12

Sweet, sour, and spicy cherry pepper jam

### Ahi Avocado Tower 15

Fresh Ahi tuna layered with avocado and mango salsa

### Lobster Roll 18

Fresh Maine lobster, blend of spices, buttered potato roll

### Eggplant Tower 11

Grilled eggplant, Jersey tomatoes, smoked mozzarella, with a roasted tomato vinaigrette

### Fried Oysters 14

Spicy cabbage slaw, channel tartar

## RAW BAR



### ASK ABOUT OUR SELECTION OF THE DAY

Clams // Shrimp // Crab // Oysters

## FRESH FISH

### GRILLED // BLACKENED // BROILED

Served with fresh vegetables and potato

Shrimp 27 Scallops 28 Tuna 29 Snapper 29

Salmon 25 Lobster Tail 35 Chicken 19

#### TOPPINGS

##### GRILLED

Jersey Tomato bruschetta

##### BLACKENED

Mango salsa and Cajun aioli

##### BROILED

Oregano bread crumbs, lemon, olive oil

##### FRIED

Served with fresh cut fries, coleslaw, and channel tartar

Clam Strips 17 Flounder 17 Scallops 26 Shrimp 26

Channel Marker Combo (choice of three) 29

## CHANNEL SPECIALTIES



### Channel Marker Signature Crab Cakes 32

100% Colossal lump crab meat topped with a Jersey corn tomato salsa and cilantro lime aioli

### Cioppino of the Day (please ask your server) 28

Specialty Styled Italian stew with fresh catch and tomatoes finished in a white wine sauce

### Grilled Filet Mignon 6 oz. 25 // 10 oz. 35

fresh vegetables and potato

ADD // Shrimp 10 Scallops 12 Lobster Tail 12

### Chicken Milanese 19

Panko encrusted chicken, served with arugula salad tossed with beets, mangoes, walnuts, Gorgonzola, red wine vinaigrette

### Linguine with Clams // White or Red 25

### Angry Lobster 35

Lobster tails, sautéed with plum tomato, chili flakes, garlic olive oil tossed over linguine

### Seafood Pot Pie 26

Mix of scallops, shrimp, and crab simmered in a sherry cream and baked in a puff pastry

### Channel Burger 12

10oz. special blend prime burger, lettuce, tomato, onion, choice of cheese, served on a brioche bun

### Lobster Club 19

Maine lobster, avocado, smoked bacon, lettuce, tomato, served on whole grain bread

### Fish and Chips 19

Beer battered cod served with hand cut fries, channel tartar

## CHILDREN'S MENU

Grilled Cheese & Fries 6 Chicken Fingers & Fries 8

Channel 6 oz. Burger 7 Mac & Cheese 7