

Coastal GRILLE



DINNER MENU

SOUP & SALADS

Seaview Clam Chowder 6/8

Named Best at the Shore.

Classic French Onion 9

Melon Madness Salad 15

Watermelon, Rocket Lettuce, Blue Cheese, Grape Tomatoes,

Radishes, Balsamic Vinaigrette.

Classic Caesar 11

Hearts of Romaine, Freshly Shaved Parmesan,

House made Dressing, Croutons.

The Mighty Quinoan 14

Quinoa, Arugula, Red Onion, Marinated Chickpeas, Pickled Vegetables, Roasted Peppers, Dried Fruit, Cucumbers, Tomatoes, Avocado, Creekside Farm Honey-Cider Vinaigrette.

* The Seaview 22

Atlantic City Day Boat Scallops, Grilled Shrimp, Avocado, Tomato, Asparagus, Egg, Crisp Bacon, Blue Cheese, Lemon Vinaigrette.

**Add: All Natural Chicken \$6, Shrimp, Crab or Scallops \$8*

APPETIZERS

Flash Fried Chicken Wings 14

Blue Cheese or Ranch & Celery.

Choice of: Seaview Hot Sauce, Sweet Chili Cilantro,

Siracha-Maple Glaze or Spicy Dry Rub.

Flash Fried Calamari 14

Zucchini, Squash, Jalapeno & Oyster Sauce.

* Great Bay Clams 14

White Wine, Garlic, Butter & Parsley.

* Tuna Tataki 15

Seared Rare with Crisp Napa Cabbage,

Pickled Vegetables, & Unagi sauce.

Long Hots & Burrata 15

Arugula & Balsamic vinaigrette.

Entrees

* Angus Beef Burger 16

Aged Cheddar, Bacon, Lettuce, Tomato, Sliced Red Onion, Brioche Bun.

* New York Strip 32

12 oz. House Cut Choice Beef, Creamed Spinach, Seaview Steak Fries.

* Bone-in Pork Chop 22

Roasted Long Hots, Sweet Potato, Shallot and Chorizo Hash.

Chicken Paillard 22

Bell & Evan's Chicken Breast, Roasted Peppers, Baby Spinach, Asparagus, Saffron Rice Pilaf, Sambuca Demi Glace.

"Jumbo" Crab Cake 26

Chive whipped Potatoes, Asparagus, and Remoulade.

* Pan Seared Day Boat Scallops 29

Smoked Corn & Tomato Relish, Steamed Basmati Rice, Black Garlic Sauce.

* Clams & Linguine 18

White Wine, Garlic, Butter, Parsley. Served Red or White.

* Crispy Skin Salmon \$23

Tomato-Cucumber & Dill Salad with Garlic & Herb Crème Fraîche and Fingerling Potatoes.

* Market Fish Du Jour Market price

Chef's regional catch selection. Served grilled with Chimichurri White Rice and local Vegetables.

As the Seasons change, so does Chef Rodolfo Correa and his culinary team's creatively classic menu.

Featuring Farm & Ocean to table dining, as well and seasonal cocktails and local beers.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.