

Appetizers

MUSSELS

A heaping bowl of North Atlantic mussels prepared with a marinara or traditional scampi style. 11



TUNA TARTAR

Served rare with avocado, chives, sesame oil, crispy wontons and wasabi. 14

SURF & TURF SKEWERS

Lobster Tail and Filet Mignon. 22

BAKED BRIE

Wrapped in puff pastry, served with seasonal fruit and 3-berry coulis. 14

SLIDERS

3 Kobe beef mini's guaranteed to melt in your mouth. 11

FRIED MOZZARELLA

Strips of freshly breaded mozzarella cheese fried and served with marinara. 8

CLAMS CASINO

Tender whole clams baked with our homemade seasoned topping of peppers, onions, celery, and bacon. 9

ONION RINGS

Thinly sliced rings, freshly breaded and fried to a golden brown. 8

PARMESAN CRUSTED DAYBOAT SCALLOPS

Served with homemade creamy lobster risotto. 14



ONION RING TOWER

Deep fried onion rings stuffed with baby arugula salad and topped with crumbled bleu cheese. 12

CRAB BITES

5 miniatures of our signature crab cake. 11

SALT & PEPPER CALAMARI

Fresh calamari lightly dusted in seasoned bread crumbs and flash fried until crisp. Served with marinara. 11

CHEESE STEAK SPRING ROLL

A traditional style cheese steak wrapped in a flakey spring roll shell served with horseradish cream sauce. 10

AHI TUNA SASHIMI

Sesame seared 4-oz. tuna, sliced thin, and served with wasabi and pickled ginger. 12

THE ITALIAN STARTER

An assortment of cheeses and meats including gorgonzola, pecorino, smoked mozzarella, gouda, dates, olives, supresatta, and hard salami. Served with rustic style bread. 15

BUFFALO SHRIMP

Hand-breaded, deep fried shrimp. Served with our world-famous Windrift wing sauce and crumbled bleu cheese. 12

TEMPURA BABY SHRIMP

Coated in sriracha aioli. 12

Soups & Salads

SOUP of the DAY

Cup 4 Bowl 6

NEW ENGLAND CLAM CHOWDER

Cup 4 Bowl 6

FRENCH ONION SOUP

Crock 6

CAESAR SALAD

Crisp romaine tossed with croutons and homemade dressing. Starter 5

Entrée 12 w/Chicken 15

TOMATO & FRESH MOZZARELLA

Sliced beefsteak tomatoes, fresh mozzarella, and basil, drizzled with balsamic vinaigrette. 12

BLUE CHEESE WEDGE

A crispy wedge of iceberg lettuce topped with crumbled bleu cheese, served with a light bleu cheese dressing and smokey bacon bits. 8

ROASTED BEET & GOAT CHEESE SALAD

Fresh spring mix, roasted beets and Chèvre cheese served with raspberry vinaigrette. 12

CHOPPED SALAD

Shredded iceberg lettuce, spinach and radicchio tossed with sliced red onion and mushrooms, chopped green olives, hearts of palm, eggs, bacon, croutons, bleu cheese and lemon basil dressing. Served with cherry tomatoes and topped with crispy fried onions. 13

GRILLED PEACH SALAD

Baby arugula, Jersey Fresh peaches, spiced nuts, and white balsamic vinaigrette. 12



Brick Oven Pizza

THE ITALIAN CLASSIC

Fresh mozzarella and garlic, pecorino spice mix, topped with prosciutto and fresh basil. 12

MARGHERITA

Red pizza sauce, fresh mozzarella and fresh basil. 10

THE OLD WORLD

Extra virgin olive oil, fresh garlic, mozzarella, romano spice mix, ricotta cheese, roasted peppers and fresh basil. 12

Sandwiches

Sandwiches served with fries and coleslaw, unless otherwise noted.

CRAB CAKE SANDWICH

Hand-breaded and lightly fried. Lettuce, tomato, and tartar sauce. 12

BLUE ONION BURGER

Steak sauce, onion rings, crumbled bleu cheese. 11

NOT-SO-CUBAN SANDWICH

Sliced roasted pork loin, ham, pickles, swiss cheese, stone-ground mustard. Served with sweet potato fries. 11

CHICKEN QUESADILLA

11

Oyster Bar

JUMBO SHRIMP COCKTAIL

Served five to an order with cocktail sauce. 10

MARYLAND CRAB FINGERS

Meaty blue crab claws with spicy mustard sauce. 9

OYSTERS

Single 2.5 ½ dozen 14

CLAMS ON THE HALF SHELL

½ dozen littlenecks shucked to order. 8

CRABMEAT COCKTAIL

Fresh jumbo lump crab served with cocktail sauce. 12

JERSEY SHORE SAMPLER

Shrimp cocktail, clams, crab fingers and jumbo lump crab meat. 15

STEAMERS

Tender littleneck clams steamed in garlic and butter. 11

HOT & SPICY SHRIMP

U-peel shrimp steamed with Old Bay. 11

Paninis

Paninis served with fries and coleslaw, unless otherwise noted.

CHICKEN BLT

Grilled chicken, smoked bacon, romaine, sliced tomato and ranch dressing. 10

SLICED STEAK

Filet mignon, griddled onion, roasted tomato, and creamy horseradish. 15

TURKEY FLORENTINE

Sliced turkey breast, provolone cheese, roasted peppers, spinach. 11

CHICKEN PARMESAN

Hand-breaded fried chicken breast with melted provolone cheese, marinara, lettuce and tomato. 11



Entrées

All entrées served with choice of potato, vegetable and house salad.



PARMESAN CRUSTED DAYBOAT SCALLOPS

Served with house-made creamy lobster risotto. 26

HOISIN GLAZED ATLANTIC SALMON

Served over stir-fried vegetables and rice. 25

PASTA OF THE DAY

Ask your server for today's presentation. 23

SESAME TUNA

Sesame crusted tuna with warmed soba noodle salad, served with wasabi. 24



OSSO BUCO

8 oz. veal shank braised all day in a rich demi-glace. 32

CHICKEN or VEAL BALTIMORE

Your choice of sautéed chicken breast or veal cutlet with jumbo lump crab meat and asparagus in a light garlic broth. 24 | 27

CHICKEN & FOREST MUSHROOMS

Pan-seared chicken breast with wild mushroom ragoût. 26

JUMBO LUMP CRAB

Fresh jumbo crabmeat sautéed and served in a creamy sauce made with a touch of sherry. 26



CRAB CAKES

Our house recipe for over twenty years.

Two hand-breaded cakes lightly fried until golden brown. 28

WINDRIFT SHRIMP

Six hand-breaded fried shrimp. 23

Or five broiled shrimp stuffed with our own Crab Imperial. 28

FILET of FLOUNDER

Locally caught flounder broiled or fried. 23

Stuffed with Crab Imperial. 28

SHRIMP SCAMPI

Five jumbo shrimp sautéed in garlic, butter and white wine. Served over angel hair pasta. 24

STUFFED VINE-RIPE TOMATO

Roasted vine-ripened tomato stuffed with toasted quinoa and spring vegetables. 23

18% gratuity may added to parties of 8 or more.



GRILLED RIB EYE

A classic 10 oz. center cut grilled to your liking. 28



PAN-SEARED GROUPER

With Jersey Fresh strawberry salsa. 26

RED SNAPPER FRANÇAISE

A boneless filet sautéed in a seasoned egg batter with lemon and capers. 25

SAUTÉED VEAL & SHRIMP

Milk-fed veal sautéed in a lemon caper butter sauce. 27

FILET MIGNON

Your choice of a 6 oz. or 8 oz. center cut beef tenderloin, served with onion rings. 27 | 30



CRAB CRUSTED HALIBUT

Halibut encrusted in a combination of jumbo lump crabmeat, herbs, and spices broiled crispy on the outside, moist on the inside. 25

VEAL or CHICKEN PARMESAN

Our traditional fried cutlets served with a side of angel hair pasta.
Veal 26 | Chicken 24

Enhance any steak or entrée with the following:

Oscar

Asparagus, jumbo lump crabmeat, and Hollandaise. 8

Scampi

Three shrimp sautéed in garlic and oil. 8

Windrift Crabcake

Hand-breaded and fried. 8

Baltimore

Blackened, Old Bay seasoned and topped with crabmeat. 8



Ask your friendly server today about Windrift Gift Cards and Rewards Cards.

18% gratuity may added to parties of 8 or more.

