

Dining Out

The Lifestyle Magazine
with Good Taste

Jersey
SHORE

Celebrate in Coastal Style

at The Shore Club's
Sea Crest Grille

Page 29

YOUR
GUIDE TO
NEW JERSEY
FOOD
CULTURE

- 20** Waterfront Dining
- 26** Chef-Inspired Healthy with Diane & Chef James Avery
- 18** Dining Under the Influence @JohnnyDrinks_
- 48** Gather & Celebrate Spring

A BOSSONE FAMILY
TRADITION SINCE 1964

Squan Tavern

ITALIAN CUISINE - PIZZA
DINE IN-TAKE OUT



15 BROAD STREET, MANASQUAN, NJ
732.223.3324
WWW.SQUANTAVERN.COM



Fst. SOCIAL

CRAFT PIZZA & KITCHEN
BELMAR, NJ

Farm to Table Fresh



Days and Hours of Operation:
Wednesday, Sunday, and Monday 12pm to 9pm
Thursday through Saturday 12pm to 10pm

**BYOB
&
Wine Bar**

Email: info@fstsocial.com Phone: 732-934-2378 Website: www.fstsocial.com

VARIETY IS THE SPICE OF LIFE



Metropolitan
CAFE

8 EAST MAIN ST • FREEHOLD, NJ



tre

PIZZA . PASTA . BEER GARDEN

611 PARK AVE • FREEHOLD, NJ
1048 CEDAR BRIDGE AVE • BRICK, NJ



ROSALITA'S
ROADSIDE CANTINA

180 US 9 NORTH • MARLBORO, NJ
1048 CEDAR BRIDGE AVE • BRICK, NJ



N
NONNA'S
CUCINA

448 ROUTE 9 N • ENGLISHTOWN, NJ



S

THE STANDARD
AMERICAN@THEAMERICANHOTEL

18-20 EAST MAIN ST • FREEHOLD, NJ



sk
KITCHEN

sk
KITCHEN

812 MAIN ST • BRADLEY BEACH, NJ

GREAT RESTAURANTS NJ
Hospitality Group

www.greatrestaurantsnj.com



SAFFRON

MODERN INDIAN DINING

THE ALLURE OF AUTHENTIC INDIAN
CUISINE IMMERSSED IN MODERN ELEGANCE.



31 WEST FRONT STREET RED BANK, NJ 07701
(732)-230-6700 ~ SAFFRONREDBANK.COM



"We must strive to do ordinary things extraordinarily well."—Catherine McAuley

That is my mission. Every *Dining Out Jersey Shore* issue provides opportunities to discover something new, experience unique places, and taste delicious dishes from master chefs.

This edition introduces a new column called "Chef-Inspired Healthy" with Diane Henderiks. She visited Asbury Park to interview Chef James Avery about incorporating healthy ingredients into recipes. We also went to Neptune City to remember the famous Lindy Salad.

In every issue, we highlight the top mixologists in town, and this time, I had the chance to interview @johnnydrinks_ for our "Dining Under the Influence" article. Be sure to check out that interview on our YouTube Channel!

When the weather is warm, I also love to drive the winding country roads to visit the stunning wineries in New Jersey—especially those recommended in our "Uncorking New Jersey" column.

One of my favorite articles in *Dining Out Jersey Shore* this season presents you with the best of the best. Put this on your bucket list: the "Best Waterfront Dining" for water-lovers and the best venues to "Gather & Celebrate Spring" for Easter and Mother's Day this season!

We must always remember that we have the ability to "empower, enrich, and educate" one another, as the Mercy Center of Asbury Park aims to do every day for those in need. I commend them for their mission and am happy to share their message on our platforms.

I hope you enjoy reading the stories and relishing the beautiful pages of our magazine while you dine by the waterfront and bask in the warm sunshine at the Jersey Shore.

Yours Truly,

Tara Jean

Tara Jean McDonald Bonanno,
Publisher *Dining Out Jersey Shore*

ON THE COVER: The Shore Club in Spring Lake, NJ | MODELS: Anna Olech & Shahrina Ankhi-Krol, Esq.
PHOTOGRAPHER: Andrei Jackamets

Dining Out *Jersey* SHORE

Dining Out Partners, LLC
P.O. Box 194, Colts Neck, NJ 07722
Phone: 732-816-0398 diningoutjersey.com

CEO/PUBLISHER

Dining Out Jersey
Paul Turpanjian
paul@diningoutmedia.com

PUBLISHER/Executive Director

Dining Out Jersey Shore
Tara Jean McDonald Bonanno
tarajeam@diningoutmedia.com

EDITOR

Yvonne Koulouthros
editor@diningoutmedia.com

CREATIVE DIRECTOR

Kerstin Michaelsen
kerstin@michaelsendesign.com

PRODUCTION & DESIGN

Raymond Chabot
Robert Hazelrigg

ADMINISTRATION

Dawn Martucci
admin@diningoutmedia.com

ADVERTISING SALES EXECUTIVE

Cristin McCarthy Krokosz
cristin@diningoutmedia.com
Gayle Farbman
gayle@diningoutmedia.com

CONTRIBUTING WRITERS

Tara-Jean McDonald Bonanno, Chef David Burke,
Amanda Claire Goodwin, Leslie Ferrier,
Adam Horvath, Laura D.C. Kolnoski, Cristin
McCarthy Krokosz, "Produce Pete" Napolitano
with Susan Bloom, Lucy Segal, Deborah Smith

PHOTOGRAPHER & VIDEOGRAPHER

Katerina Akafor, Antonio Candemir,
Andrei Jackamets, Jason Nappi,
Rafael J. Sanchez Pedraza, Andy Russo,
John Vitollo, Tom Zapcic, Natali Zharkina

PUBLISHED BY DINING OUT MEDIA, LLC

201-380-2011
725 River Road, Suite 32-191, Edgewater, NJ 07020

Facebook: @diningoutjerseyshore

Instagram: @diningoutjerseyshore
@diningoutnj

Twitter: @diningoutjersey

READERS

We would love your feedback! Any great dining experiences and favorite restaurants missing from our Dining Guide? Any suggestions for our next issue? Please contact us by email: tarajeam@diningoutmedia.com

WRITERS

Have a great idea for a food-related story? We'd love to hear about it. Queries should be sent to editor@diningoutmedia.com

RESTAURANTS AND ADVERTISERS

For information regarding listing your business in our next issue, please contact us at:
tarajeam@diningoutmedia.com / 732.816.0398
cristin@diningoutmedia.com / 732.859.3692
gayle@diningoutmedia.com / 908.415.0472

All materials herein are the property of Dining Out Media LLC and may not be copied or reproduced in any form without the written consent of the publishers. Copyright 2023.

Savor the Ambience

THE FOOD - THE WINE - THE EXPERIENCE



Scarborough Fair

SEASONAL CUISINE - WINE LIST - CRAFT COCKTAILS

(732) 223-6658

WWW.SF&SEAGIRT.COM



FEATURED CONTENTS

10 RESTAURANTS FEATURED

Apéritifs

12 New in Town

The area's newest and recently renovated restaurants

16 Meet the Mixologists

Best of bartenders and their favorite spring cocktails

18 Dining Under the Influence

Father and son duo @johnnydrinks_

23 KAWAMA USA

Lindsay & Kelsey Reed's tequila soda

Entree

31 The Shore Club in Spring Lake

Experience the delicious cuisine, the ambiance, and the excitement.

Starters

20 Down the Shore

Best Waterfront Dining
Deborah Smith and Fiona Sheridan
The Lindy's Salad
Cristin McCarthy Krokosz
Rumson's Longstanding Speakeasy
Adam Horvath

26 Chef-Inspired Healthy

Healthy Dining with Chef Diane Henderiks

28 Food for Thought

Executive Chef Abhishek Patil of Saffron, Red Bank

30 From the Kitchen of Chef David Burke

Amazing Oysters

Side Dishes

36 For I Was Hungry...

Mercy Center in Asbury Park

38 Destination Dining

Rat's Restaurant at the Grounds of Sculpture

40 Atlantic City Insider

Discovering "The Orange Loop"

42 Uncorking New Jersey

@theRealHousewine's take on Warren County wineries

44 Events

Multi-Chamber Tee Off
Mercy Center's Chefs' Feast & Top Chef Contest
Jive's Cafe Pop-Up Party

48 Best Venues

Gather & Celebrate Spring



Subscribe to *Dining Out Jersey* for more behind-the-scene stories and the best places to dine!

77





FREEHOLD, NJ



BROWNSTONE PANCAKE FACTORY

• ENGLEWOOD CLIFFS • BRICK • FREEHOLD • EDGEWATER



BRICK, NJ

BRUNCHERY • BURGER BAR • INSANE SHAKES

201.945.4800 brownstonepancakefactory.com @brownstonepancakefactory



RESTAURANT CONTENTS

ASBURY PARK

Berkely Oceanfront Hotel 45
The Black Swan 58
Cameo Love Market 13
Catbird 13
The Art of the Bean and Leaf 13
The Mainstay 27, 66

ATLANTIC CITY

Bar 32 Chocolate & Cocktails 41
Girasole 41
Good Dog Bar 40
Rhythm and Spirits 40
Tennessee Avenue Beer Hall 40

BAYVILLE

B2 Bistro + Bar 48, 57

BELMAR

F St. Social 3, 48, 62

BRADLEY BEACH

Skratch Kitchen 4, 49, 79

BRICK TOWNSHIP

Brownstone Pancake Factory 9, 59
River Rock 21, 56
Rosalita's 4, 74

COLTS NECK

La Candela Gallega 56

EAST BRUNSWICK

Orchard Park by David Burke 35, 70

ENGLISHTOWN

Nonna's Cucina 4, 49, 69
Rosalita's Roadside Cantina 4, 74

FREEHOLD

The American Hotel 4, 48, 53
Brownstone Pancake Factory 9, 59
Metropolitan Cafe 4, 67
The Standard 4, 81
Tre 4, 82

HAMILTON

Rat's Restaurant 38

HOWELL

Jive's Cafe 14, 47

JACKSON

Adventure Crossing USA 44
The Edge 55

LONG BEACH ISLAND

Parker's Garage 21

MANALAPAN

Peking Pavilion 17, 72

MANASQUAN

Joe Leone's 45
Squan Tavern 2, 80

MATAWAN

Fernandes, Matawan, 13

MILFORD

Alba Vineyard 42

NEW BRUNSWICK

B2 Bistro + Bar 57

OCEAN GROVE

Dale and Dollops 13

PHILLIPSBURG

Little Ridge Vineyards 43
Villa Milagro Vineyards 43

POINT PLEASANT BEACH

B2 Bistro + Bar 57
Crystal Point Yacht Club 48, 51

RED BANK

B2 Bistro + Bar 57
JBJ Soul Kitchen 37, 65
Molly Pitcher Inn 21, 48, 52, 68
Oyster Point Hotel 49, 52
Pearl 21, 71
Saffron 5, 28, 75

RUMSON

Murphy's Tavern 24
Red Horse by David Burke 35, 73
Salt Creek Grille 21, 76

SEA BRIGHT

Donovan's Reef 20, 55
Drifthouse by David Burke 21, 49, 50, 61

SEA GIRT

Fratello's 63
Scarborough Fair 7, 49, 77

SEASIDE PARK

Chef Mike's ABG 20, 60

SPRING LAKE

The Shore Club 1, 29, 49
The Sea Crest Grille 29, 78

TOMS RIVER


B2 Bistro + Bar 57
JBJ Soul Kitchen 37, 65

UNION BEACH

THE GOAT by David Burke 48, 64



The Mainstay

 FOLLOW US ON INSTAGRAM
[@DININGOUTNJ](https://www.instagram.com/diningoutnj)

[@DININGOUTJERSEYSHORE](https://www.instagram.com/diningoutjerseyshore)

AMENITIES INDEX

SEASONAL OUTDOOR DINING

B2 Bistro + Bar
 Chef Mike's ABG
 Donovan's Reef
 DRIFTHOUSE by David Burke
 F St. Social
 Fratello's
 THE GOAT by David Burke
 JBJ Soul Kitchen
 The Mainstay
 Metropolitan Café
 Molly Pitcher Inn
 Orchard Park by David Burke
 Pearl at Oyster Point Hotel
 Peking Pavilion
 Red Horse by David Burke
 River Rock
 Saffron
 Salt Creek Grille
 Scarborough Fair
 Sea Crest Grille
 Skratch Kitchen
 Squan Tavern
 The Standard
 Tre

BYOB

F St. Social
 La Candela Gallega
 Saffron
 Skratch Kitchen

BRUNCH

B2 Bistro + Bar
 Brownstone Pancake Factory
 THE GOAT by David Burke
 Molly Pitcher Inn
 Orchard Park by David Burke
 Pearl
 Red Horse by David Burke
 Sea Crest Grille
 The Standard

CATERING

B2 Bistro + Bar
 Brownstone Pancake Factory
 DRIFTHOUSE by David Burke
 Fratello's
 THE GOAT by David Burke
 Molly Pitcher Inn
 Nonna's Cucina
 Orchard Park by David Burke
 Pearl
 Red Horse by David Burke
 Rosalita's
 Salt Creek Grille

Scarborough Fair
 Sea Crest Grille
 Squan Tavern
 The Standard
 Tre

WATERFRONT DINING

B2 Bistro + Bar Bayville
 Chef Mike's ABG
 Donovan's Reef
 DRIFTHOUSE by David Burke
 Molly Pitcher Inn
 Pearl
 River Rock
 Salt Creek Grille

LOUNGE & BAR

B2 Bistro + Bar
 Black Swan
 Chef Mike's ABG
 Donovan's Reef
 The Edge
 Fratello's
 THE GOAT by David Burke
 The Mainstay
 Metropolitan Cafe
 Molly Pitcher Inn
 Nonna's Cucina
 Orchard Park by David Burke
 Pearl
 Peking Pavilion
 Red Horse by David Burke
 River Rock
 Salt Creek Grille
 Scarborough Fair
 Squan Tavern
 The Standard
 Tre

KID FRIENDLY

Brownstone Pancake Factory
 F St. Social
 THE GOAT by David Burke
 La Candela Gallega
 Nonna's Cucina
 River Rock
 Rosalita's Roadside
 Salt Creek Grille
 Scarborough Fair
 The Standard
 Tre

LIVE MUSIC

B2 Bistro + Bar
 Black Swan
 Donovan's Reef
 DRIFTHOUSE by David Burke



Good Dog Bar



Good Dog Bar

The Edge
 Molly Pitcher Inn
 Pearl
 River Rock
 Scarborough Fair
 Sea Crest Grille

PRIVATE PARTIES

B2 Bistro + Bar
 Black Swan
 Brownstone Pancake Factory
 Chef Mike's ABG
 Donovan's Reef
 The Edge
 F St. Social
 Fratello's
 THE GOAT by David Burke
 The Mainstay
 Metropolitan Cafe
 Molly Pitcher Inn
 Nonna's Cucina

Orchard Park by David Burke
 Pearl
 Peking Pavilion
 Red Horse by David Burke
 Salt Creek Grille
 Scarborough Fair
 Sea Crest Grille
 The Standard

FIREPLACE

B2 Bistro + Bar
 DRIFTHOUSE by David Burke
 Metropolitan Cafe
 Molly Pitcher Inn
 Red Horse by David Burke
 Salt Creek Grille
 Sea Crest Grille
 Squan Tavern
 The Standard



New IN TOWN

Dining Out Jersey looks for the newest or recently renovated places to dine at the Jersey Shore!

BY LESLIE FERRIER



The Art of the Bean and Leaf

The Art of the Bean and Leaf

{633 Cookma- Avenue, Unit 1, Asbury Park; 732.988.2000; artofbeanandleaf.com}

Nancy Jonson learned risk-taking during her 23 years in the hedge fund industry. When the fund closed during the pandemic, she needed a new direction, so she bought a coffee shop on Main Street in Asbury Park. She learned everything about the business including roasting coffee beans to perfection, working seven days a week, and commuting from Linden. Pop in for a fantastic cappuccino, a special tea blend, or explore the menu with some of her more unusual beverage creations! On a recent visit, some new customers were raving about the bagels and the pastry case. Nancy and her team are warm and friendly, creating a wonderful vibe to linger over that special blend of happiness in a cup! The Art of the Bean and Leaf is open 7 days a week, 8:30am - 6:00pm.

Cameo Love Market

{1213 Main Street, Asbury Park; 732.361.5462; cameolovemarket.com}

Make no mistake, Cameo Love Market in Asbury Park is all about love—love of coffee, love of Mediterranean food, and love of welcoming and warm spaces. Owner Aja Feingold has lived in and loved Italy, Spain, and France—to name a few—and brought it all back to her home state of New Jersey. Born and raised in Oakhurst and Interlaken, Aja uses produce in her creations directly from the farmers’ market, and her mom even runs one of her favorites on Sunset in Asbury Park.

Linger over just coffee (with a friend or book) or choose among delectable offerings such as a croque, croissant, or hummus plate.

You can even BYOB if a glass of wine is your go-to. Cameo Love Market is a perfect takeaway spot for healthy and delicious salads and sandwiches, too—there’s even a grab-and-go case. Do you have an upcoming party or event? Aja and her team also cater—or you can buy out the space. It is perfect for that upcoming special occasion!

Aja’s approach to food combines her love of fashion (from her father and her education), art, and food to create beautifully delicious plates for the eye and palate. Seek out this special destination close to the farmers’ market and just across the street from Sunset Park. You can’t miss the love—it’s even written on the building! Cameo Love Market is open Mon - Thurs 9:00am - 3:00pm, and extended hours on Fri - Sun 9:00am - 5:00pm.

Catbird

{1215 Sunset Avenue, Asbury Park; catbirdap.com}

Aimee McElroy can’t wait to get her new restaurant in Asbury Park open this spring. Fingers crossed for an April date! If you’ve missed the stone-fired kitchen from days gone by (think Medusa’s pizza and bread on Main Street), your wait is *almost* over. The oven is *in* the building! Stay tuned for more in-depth information, as the story unfolds for this exciting new lunch and dinner spot on the west side of Asbury Park, by following Catbird’s progress on their website.



Catbird

Dale and Dollops

{69 Main Street, Ocean Grove; 732.532.6346; daleanddollops.com}

A charming, retro space located in Ocean Grove, Dale and Dollops is a delicious and creative exclusively vegan diner. Okay, don’t stop reading because you saw the word “vegan”! It might be difficult to imagine a vegan “diner,” but everything here is delicious. Serving an all-day menu of breakfast, lunch, and late night choices,



Dale and Dollops

Dale and Dollops packs a flavor punch in all of its creations. Choose from healthy and colorful smoothies to the more decadent “milk shakes” made with cashew milk. Try the BBQ sandwich made with BBQ tempeh with ranch dressing on a brioche. Their French toast sticks are also a favorite, served with real maple syrup. You really can’t go wrong with anything on their menu, and you can order at the counter, eat in its retro dining room, or order online. Dale and Dollops’ hours are Thurs 10:00am - 8:00pm, Fri - Sat 10:00am - 2:00am, Sun 10:00am - 8:00pm, and Mon 10:00am - 4:00pm.

Fernandes Matawan

{27 Freneau Avenue, Matawan; 732.820.6814; fernandesmatawan.com}

A family-owned Portuguese steakhouse, Fernandes has opened its third location. Now in Matawan, the restaurant features delicious cuisine with authentic recipes passed down through generations. Discover the flavors of Portugal by indulging in a diverse selection of traditional dishes made with the freshest and finest ingredients. Start with the crispy



Fernandes Matawan

Apéritifs

calamari, Lulas Fritas, served with a lemon wedge and marinara sauce. Try the Rigatoni ao molho de Vodka, c/ Camarão ou Frango, a Rigatoni in vodka sauce with shrimp or chicken breast. Fernandes also offers many varieties of paella, including the Paelha “Valenciana” à Fernandes, c/ 1 Lagosta de 1 pound—a seafood combination with chicken, sausage, and pork in rice with 1 pound of lobster. Don't forget to save room for dessert and choose from their Sliced Pineapple with Cinnamon from the Rodizio, the Tiramisu, or the Tropical “Fernandes,” their signature dish.

Jive's Café

{2212 US-9, Howell Township; 732.410.0015; jivescafe.com}

A must-visit for coffee lovers and history enthusiasts alike, Jive's Cafe is the newest coffee haven in Monmouth County and features an elegant decor of meticulously curated vintage pieces, creating a nostalgic and inviting atmosphere. Owner Oriana Calise, a wife and mom of four, always wanted have a café. “I've dreamed of owning my own café for over 15 years,” she says with a smile. “I'm so excited to welcome everyone through the doors of Jive's—a home away from home where everyone is family.” The cozy ambiance of the Jive's Café will transport you to a bygone era with every sip you take. You can choose from a variety of perfectly brewed cups of coffee as well as daily fresh-made pastries and cookies. Jive's Cafe is known for their signature 7-layer recipe that perfects the balance of flavors and textures. Brunch is served all day, offering waffles, pancakes, paninis, shakes, and more. Don't miss live entertainment on weekends! Hours are Mon - Fri 7:00am - 4:00pm, Sat 7:00am - 5:00pm, and Sun 8:00am - 3:00pm.



DAVID BURKE'S
Dixie Lee
BAKERY

WE'LL BAKE YOUR DAY
CAKES, COOKIES, PASTRIES,
CUSTOM ORDERS & MORE!

Retail & Wholesale | We Ship our Black & Whites!

303 Main Street, Keansburg, NJ 07734 | Tuesday - Sunday, 6 am - 6 pm



(732) 787-0674 | dixieleebakerybydb.com | [@dixieleebakerybydb](https://www.instagram.com/dixieleebakerybydb) | [@chefdavidburke](https://www.instagram.com/chefdavidburke)

RAINFOREST PURE.

**TASMANIAN PURE
VODKA**

TPVODKA.COM

DISTRIBUTED BY:



MEET THE Mixologists

Seeing familiar faces return
is their best reward. BY TARA JEAN MCDONALD BONANNO



Michael Martin

BARTENDER

THE GOAT by David Burke
{1411 NJ-36, Union Beach; 732.264.5222;
thegoatbydb.com}

During the day, you can find Michael Martin by the ocean, surfing or fishing with friends. But in the evenings, he is at THE GOAT by David Burke in Union Beach, serving cocktails front and center at the bar.

T.J.: When did you start working in the hospitality industry?

MICHAEL: When I was 17, I started as a cook in small delis and worked my way up to restaurants. I have always wanted to be a bartender. One afternoon I was working at a restaurant and... a bartender quit, so they put me behind the bar. I liked it! I spend time researching new drinks and talking with other friends who have been bartenders for a long time, and that helps a lot. I am always looking online for new recipe ideas. I like going to tasting with reps in AC and trying new things. You would be surprised at what you can come across.

T.J.: What do you feel makes a “great bartender”?

MICHAEL: Great personality and hard work. You have to be a hard worker. And you have to be attentive 100 percent to your customers.

T.J.: What do you enjoy most about this job?

MICHAEL: The people. You see their faces and they come in all the time. Once they come back again and again—then you know you are doing something right!!!

THE GOAT MANHATTAN

3 dashes black walnut bitters
0.5 oz. cinnamon simple syrup
2 oz. Asbury Park Bourbon
1 oz. apple cider
dehydrated apple wheel
Luxardo cherry

1. Start with a colander and fill with ice.
2. Add black walnut bitters, cinnamon simple syrup, and Asbury Park Bourbon.
3. Top off with apple cider and stir.
4. Strain into a rock glass with ice.
5. Garnish with a dehydrated apple wheel and a Luxardo cherry.





Jackson Lin

BARTENDER

Peking Pavilion {110 NJ-33, Manalapan Township; 732.308.9700; pekingpavilion.com}

When Peking Pavilion of Manalapan reopened their doors in 2007 after a devastating fire, Jackson Lin was there. He worked as a server for two years and then moved up to bartender, a position he has held now for 15 years. Working every day at Peking Pavilion's colorful bar, Jackson is well-known and loved by the patrons who come to dine and drink.

T.J.: What makes a great bartender?

JACKSON: Drinks are very important and getting to know people. Honesty is important too. I have known five generations of customers here. I have watched them grow up, have newborns, and then watched *them* grow up.

T.J.: What do you enjoy most about this job?

JACKSON: My friendships with my regulars—every holiday, they come. When they come here, I know what they want and make it for them. When they walk in, I want them to feel like they are coming home.

THE ORIGINAL MAI TAI

1 oz. Don Q 151 Rum
0.5 oz. almond orgeat syrup
0.5 oz. triple sec
1.5 oz. Myers's Dark Rum
fresh pineapple, cherry, and orange slices

1. Add Don Q 151 Rum, orgeat almond syrup, and triple sec over ice in a colander.
2. Shake and pour into rock glass with ice.
3. Pour Myers's Dark Rum on top. Garnish with pineapple, cherry, and orange slices.



T.J.: Could you give us one quote that sums up the experience you offer guests?

JACKSON: Whenever they are happy or sad, they come here, and I can make them happy. I think they really enjoy it here. I am so proud that they keep coming back. I love the job—that's why I have stayed here a long time.

Calling all bartenders—or those who know them—at the New Jersey shore: If you would like share your story and a recipe, email tara@diningoutmedia.com!



We met up with father and son while visiting one of Johnny Drinks' favorite bars, Danaher's in Fairfield, chatting about how it all began and then watching them in action as they filmed another Johnny Drinks video for their TikTok channel! (Watch the full interview and behind-the-scenes footage at Dining Out Jersey's YouTube channel.)

The Post

DAD Johnny: Thank you for giving us a chance to tell everyone about our journey, from where we started and where we continue to evolve. The short story of how we got started was pre-pandemic. So ...we were going out to dinner in February 2020, and prior to going out to dinner, my son, my nephews, and my brother-in-law all wanted to come over [for the] pre-game, [which] obviously includes some cocktails and just hanging out. Johnny says to me, "Can you make me a drink?" So, he videos my making of a Manhattan. And the way I was making the Manhattan at the time was the way I've always made my Manhattan. I had watched someone else do it, and I thought it was pretty cool. I took a cedar board, smoked it, put the glass on top of my Manhattan, strained it, poured it, and cheers! Done! So later we go to the steakhouse in New York City.

SON Johnny: My sister had downloaded TikTok two weeks before, and I thought, why not film a video, post it, and see what happens? So, at dinner, I checked my phone. It was doing pretty well, and then it was doing really well—then really, really well! I checked the next day, and it had a couple million views. I realized

DINING UNDER THE INFLUENCE *with* @JohnnyDrinks_

In 2020, **John Rondi** and **Johnny Rondi** of @JohnnyDrinks_ began their online journey through social media when Johnny asked his dad to make him a drink. A short video, a post to TikTok, and the rest is history. Now, across the Internet, people can watch as Johnny, the father, chooses ingredients, mixes a cocktail, and shares advice the way dads often do with their sons. Based in Wayne, the Johnny Drinks duo now has over 4 million followers on Instagram, TikTok, YouTube, and the Johnny Drinks Podcast combined. In addition, on their website, johnnydrinks.com, they sell merchandise and smoking kits for cocktails—and now have their own label on a favorite bourbon.

this was pretty cool, and when reading the comments, I saw that people liked it. So, I said, "Let's do it again." The second video also did well, as did the third, fourth, fifth, and so on.

DAD Johnny: In one day, that first post tracked 2 million views, and the next day, 5 million. Eventually, it hit about 9 million. So, when we say it went viral—it went viral. I had people coming up to me, my friends, saying, "My son showed me this video—you made a drink?" I'm like, "Yeah, I just did it last night. My son videoed it." I had no real perspective as to what TikTok was and what it ultimately is now today. So, he said, "Let's do it again," and then we started making cocktails... and the rest is just history.

The Rewards

DAD Johnny: At the end of the day, all I care about is making really good content, entertaining people, inspiring them, and helping them through different things. So, that's all that matters. We read comments on our posts where a father who didn't have a relationship with his son now feels closer. Or the opposite, where they don't have fathers, and we are teaching them things that they did not know, like how to

tie a necktie! Or it's pure entertainment—they will tell us, "I was bored, and I was really upset today. I got to watch your guys' video, and now I feel better!" You know, that's a really good feeling. Most of the comments we've seen are when people say, "You brought us closer." [They say either] ...my 'father and I' or 'my son and I' have found some common ground trying to make the cocktails that you guys make and do some of the things that you guys do." So, yeah, it's really rewarding that way.

Johnny and John agree that the goal of the Johnny Drinks platform is to continue with responsible, informative content that places emphasis on family and relationships. The future has many new opportunities and Johnny, the son, has many business plans. His dad, Johnny, is right by his side, every step of the way!

scan me →



"Let's do it again," and then we started making cocktails... and the rest is just history." —Johnny Rondi (Dad)



Johnny Drinks Favorites

BBQ

Hamilton Pork, Jersey City

DIVE PLACE WITH A GREAT BAR

River of Beer, Bloomingdale

IRISH PUB

Danaher's Pub, Fairfield

ITALIAN

Trovato's Due, Oakland

Cafe 2825, Atlantic City

RESTAURANT WITH GREAT BARS

Forte Ristorante, Hackensack

SEAFOOD

Steve and Cookie's, Margate

STEAKHOUSE

Del Frisco's Grille, New York City

The Butcher's Block, Long Branch

SUSHI

Tomatoe's, Margate

Sushi Lounge, Totowa

THROWBACK PROHIBITION BAR WITH HISTORY

Knife and Fork Inn, Atlantic City

Best Waterfront Dining

IN MONMOUTH & OCEAN COUNTIES

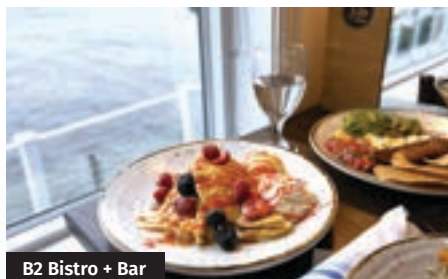
BY DEBORAH SMITH AND FIONA SHERIDAN



Chef Mike's ABG

CHEF MIKE'S ABG, Seaside Park

Check out Chef Mike's ABG in Seaside Park—a lively, coastal destination providing elevated American cuisine and delectable seafood dishes amidst stunning ocean views. From seafood appetizers and raw bar selections to land-and-sea entrees and more, Chef Mike's ABG has something for everyone. Sip on one of their various selections of wine or a delicious signature cocktail while overlooking the ocean. Discover the ideal summer dining spot to unwind after a day of soaking up the sun on the beach and exploring the vibrant attractions of the Seaside Boardwalk. {10 24th Central Avenue, Seaside Park; 732.854.1588; chefmikesabg.com}



B2 Bistro + Bar

B2 BISTRO + BAR, Bayville

With a casual waterfront dock featuring live music and a vibrant bar scene complemented by a stylish and contemporary indoor dining area, put B2 Bistro & Bar in Bayville on your list of must-try eateries this summer. In the summertime, indulge in a fantastic meal while

watching boats glide past from their spacious deck, groove to the beats of the Jersey Shore's vibrant nightlife at their lively Tiki Bar, or take a dip in their Bayside pool. You can also dock and dine while you enjoy menu selections such as their wood-fired pizza, sushi, and entrees from both land and sea. {125 Bayview Avenue, Bayville; 732.269.3000; b2bistro.com}



Donovan's Reef

DONOVAN'S REEF, Sea Bright

If you are looking for the perfect outdoor summer hangout, Donovan's Reef in Sea Bright is just the place. With a classic pub menu, an outdoor tiki bar and patio, private lifeguarded beach, and frequent live music, you'll see in one visit why Donovan's Reef has been voted "One of the Top 21 Beach Bars in America," as stated on their website. Not only does it showcase a great outdoor beach bar, but it also offers daily breakfast, lunch, and dinner. From burgers, wraps, and wings to quesadillas, pork roll eggs, cheese sandwiches, and more, your meal is made complete with incredible beach and ocean views. {1171 Ocean Avenue, Sea Bright; 732.530.1833; donovansreefbeachbar.com}



Drifthouse by David Burke

DRIFTHOUSE BY DAVID BURKE, Sea Bright

With ocean views, picturesque sunsets, and delicious eats, Drifthouse by David Burke in Sea Bright presents innovative and creative cuisine against the backdrop of an “elegant yet beach-casual full-service restaurant.” Always giving guests something to look forward to, Driftwood features a jam-packed schedule that includes: Tuesday Burger and Taco Nights; Wednesday Lobster and Prime Rib specials; and live music on Tuesdays, Thursdays, and Fridays. You can also enjoy their Tiki Bar Thursdays-Sundays for a more casual, upbeat beach experience with complete with cornhole fun and a DJ. **{Located at Driftwood Cabana Club, 1485 Ocean Avenue, Sea Bright; 732.530.9760; drifthousedb.com}**



Molly Pitcher Inn

MOLLY PITCHER INN, RED BANK

Near downtown Red Bank with incredible Navesink River views, the Molly Pitcher Inn is your ideal destination for dining as well as a beautiful location for weddings and private parties. It offers a “Dusk on the Navesink” prix-fixe menu in the dining room every Sunday - Thursday, 3:00pm - 9:00pm, with a 10 percent discount if dining 3:00pm - 5:00pm. Enjoy breathtaking views of the sunset on the river while indulging in filet mignon, scallops, rack of lamb, and more. The inn also serves breakfast, lunch, dinner, and brunch as well as a range of cocktails at their International Bar. **{88 Riverside Avenue, Red Bank; 732.747.2500; themollypitcher.com}**



Pearl at the Oyster Point Hotel

PEARL AT THE OYSTER POINT HOTEL, Red Bank

Priding itself on its “contemporary American cuisine with tastes of Asia and the American Southwest,” Pearl at The Oyster Point Hotel in Red Bank boasts an incredible view of the Navesink River. The many unique dishes on Pearl’s unique menu include Duck Sliders, Swordfish Milanese, Fig-Glazed Chicken, Butternut Squash Ravioli, and so much more. You can reserve your table for breakfast, lunch, dinner, and brunch. **{146 Bodman Place, Red Bank; 732.530.8200; theoysterpointhotel.com}**



Salt Creek Grille

SALT CREEK GRILLE, Rumson

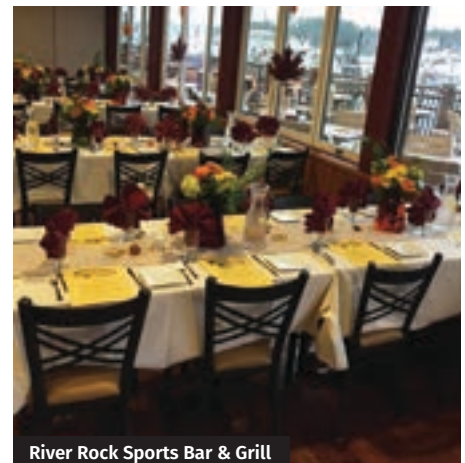
A polished and stylish location with classic meat and seafood dishes, Salt Creek Grille in Rumson provides guests with a panoramic view of the Navesink River, thanks to its incredible wall of floor-to-ceiling windows. The restaurant’s menu comes with a great selection of options: Start your meal with Burrata & Fig Jam or BBQ Chicken Flatbread, and then move on to your entree with choices including Coffee Encrusted New York Strip, Citrus Brown Butter Salmon, French Onion Burger, Scampi Gnocchi, and more. Salt Creek Grille also has a whole sushi kitchen as well as an extensive wine menu, so you can take in gorgeous views while sipping on a delicious glass of red, white, or sparkling wine. **{4 Bingham Avenue, Rumson; 732.933.9272; saltcreekgrille.com}**

PARKER'S GARAGE, Long Beach Island

An “easygoing venue with a nostalgic vibe” with bayfront dining and gorgeous views defines Parker’s Garage in Long Beach Island. Its extensive menu consists of a vast raw bar selection as well as classic seafood selections like Iberico (paella, pork belly, and mussels) along with Scallops and “Bacon” (celery root and truffle), lobster, halibut, salmon, and more.

RIVER ROCK SPORTS BAR & GRILL Brick

River Rock Sports Bar & Grille is more than just a restaurant; it’s a lively hub for entertainment, community, and relaxation. The restaurant is situated on the waterfront, offering guests an exceptional dining experience and a vibrant bar and nightlife scene. The menu is diverse and features a variety of delectable dishes, including seafood appetizers, sandwiches & wraps, soups, salads, specialty burgers, wood-fired pizza entrees, and a kids menu. Whether you’re looking for a casual lunch or a fun night out, River Rock has something for everyone to enjoy. **{1600 NJ-70, Brick Township; 732.840.1110; riverrockbricknj.com}**



River Rock Sports Bar & Grill



REMEMBERING THE Lindy Salad

BY CRISTIN MCCARTHY KROKOSZ

Lifelong Jersey Shore residents are familiar with “the Lindy Salad,” a delightful iceberg lettuce salad that quickly became a “locals’ favorite” in the 1970s. This recipe has taken on a life of its own for decades, as local restaurants and country clubs have adopted “the Lindy Salad” to their menus, keeping its familiar name. As a result, many diners have lost track of its origin and history.

Big in Personality

In 1949, Jersey Coast truck driver Olindo (Lindy) E. Siciliano suddenly came down with tuberculosis. The aftermath of this illness took a toll on his kidneys and prevented him from driving a truck again. So, with Jersey resilience, Olindo pivoted on his career aspirations and opened

up **Lindy’s Bar and Restaurant**, on Highway 35 in Neptune City, with his cousin Sam Siciliano... and the legendary Lindy Salad was born.

The rest, as they say, is history. Incredibly popular with Jersey Shore diners, this restaurant and bar was and had a solid reputation for serving authentic Italian cuisine. Besides its salad, other popular items were the rich marinara sauce, chicken parmesan, and their renowned veal chop. Grandson John Napolitani described his grandfather Lindy as small in stature but “big in personality with a sharp, quick wit... and a scratch golfer at the Spring Lake Golf Club.” What a legacy he’s left behind!

Renditions to Lindy

In 1971, Lindy’s closed down for one year. From 1972 to 1978, the restaurant was taken over



From left to right: Lindy Siciliano, Sam Siciliano, and Al Morrell



LINDY SALAD RECIPE

- ½ teaspoon of salt
- 1 teaspoon white pepper
- 1 teaspoon oregano
- 4 tablespoons grated parmesan
- 3 cloves of chopped garlic
- 4 ounces extra virgin olive oil
- Juice from one large lemon
- 1 tablespoon coarsely grated provolone cheese
- A generous portion of crisp iceberg lettuce (patted dry)**
- Optional—not in original recipe:**
- ½ red onion and 2 Jersey tomatoes quartered

Makes 4 servings

and run by Olindo’s daughter Marianne, son-in-law Buddy Napolitani, Buddy’s brother Richard, and his wife Joyce Napolitani. They sold Lindy’s in 1978. Since then, the original location has had new ownerships and other names (Fud’s Pub and Brennen’s). It’s now home to **Patrick’s Grille {62 Sylvania Ave. Neptune City; 732.774.5040; patricksgrillenc.com}**, where you will find a rendition of the Lindy Salad on their menu!



KAWAMA™

TEQUILA & SODA



Making its debut in 2021, KAWAMA Tequila & Soda (www.kawamausa.com) is the creation of brother-and-sister duo, and New Jersey locals, Lindsay and Kersey Reed. KAWAMA came about during the Covid pandemic when Lindsay, a former Harvard Women's Ice Hockey goalie and 2-time U.S. Hockey World Champion, found herself bored taking online classes and sitting around all day. She saw the market's need for a light, canned tequila drink that you could feel good about putting in your body—and thus KAWAMA was born! Lindsay's brother, Kersey, a former St. Lawrence Lacrosse graduate, has been part of the KAWAMA team from day one and is now full-time following a career in finance.

KAWAMA started around a kitchen table in a home near Morristown, New Jersey, where their three original flavors were born: Grapefruit, Lemon, and Lime. Each is made with blanco tequila, real grapefruit, lemon or lime juice, lower carbonation, no added sugar, 4.5 percent ABV, and only 99 calories. All three flavors won gold medals at the San Francisco World Spirits Competition, the most prestigious competition of its kind in the world.

Spring of 2024 will mark the launch of their fourth and fifth flavors, Blood Orange, and the first of its kind—Sparkling Tequila Tea. The tea is an extremely exciting innovation, as tea pairs very well with tequila to create a light yet robust flavor in bar cocktails, and KAWAMA will be the first to combine the two flavors in a Ready-To-Drink/RTD format.

The name "KAWAMA" originates from the Spanish word for loggerhead sea turtle—caguama—and the brand partners with 1% For the Planet (onepercentfortheplanet.com) to give back 1 percent of their revenue to help protect the environment and sea turtles. During the past year, KAWAMA 'adopted' a mother sea turtle at the Bald Head Island Conservancy in North Carolina to support her through her nesting season.

Since its launch, the KAWAMA brand has expanded across the Northeast and can be found in stores in New Jersey, Connecticut, Rhode Island, Massachusetts, New Hampshire, and Maine—and its mission is to become the household tequila soda name across the nation!



For information on KAWAMA Tequila & Soda visit their website at: www.kawamausa.com/contact-us





Murphy's Tavern:

RUMSON'S LONGSTANDING SPEAKEASY

BY ADAM HORVATH


Tucked away in the middle of a quaint residential street, Murphy's Tavern was originally an unassuming cellar that took on the role of a speakeasy shortly after the adoption of the 18th Amendment, when bootleggers and rum runners set up a pop-up shop. More than 10 decades and a few "legitimate" owners later, this basement watering hole might be the Jersey Shore's best hidden gem.

Behind the Door

Just a few 100 feet back from Rumson's main commercial drag, 17 Ward Lane at first glance looks like any other house on the block. Because it really is a house, with nothing other than a small "Murphy's Since Prohibition" wooden sign suggesting the presence of anything else. The bar is on the other side of a nondescript door near the end of an ordinary-looking driveway.

However, as you open the door, you are immediately transported to the best-looking man cave—or she-shed, take your pick—that you'd ever want fitted into the bottom floor of your home. The room is dimly lit with a black-and-white checkered floor, red walls, and darkly stained wainscoting. Wine barrels repurposed as pub tables compete for space with a full-size shuffleboard and a cozy bar top.

Since 2005 Heather Vena and Rob McMahon have co-owned and operated Murphy's, which Thrillist (thrillist.com) named as "Jersey's Best Small Town Bar in Every State." McMahon was proud to confirm that they tend to serve more "boots than suits," even though much of Rumson is home to mansions and estates. With a wink, McMahon said how someone has to service all the nice houses. The reality is, however, that this out-of-sight tavern caters to everyone.



Do you have a favorite Jersey Shore restaurant memory? Tell us about it—email us at shore@diningoutmedia.com!



Pair it Well

Murphy's serves a menu of handcrafted cocktails for \$15 a pop, like the Honey B. with Titos, Honeysuckle Orange Simple Syrup topped with Prosecco, or a classic Bulleit Bourbon Old Fashioned. Their \$10 tall drinks such as the Stoli Vodka and Ginger Beer Mule pair well with a small but tasty menu of snacks.

Grab a bar pie with pepperoni or get a little fancy with their white pizza with mushroom and truffle oil. Oh, and their pork roll fries are a must-try—crispy strips of fried Taylor Ham served with ketchup and cheese sauce. Open seven days a week from 4:00pm - 2:00am, Murphy's Tavern is also a perfect pre-game hangout before dinner. Note that parking is only available on the street—and trust me, there really is a bar under that house.

So, take this tip from a "hot shot professional food blogger" and hang at Murphy's, enjoy another pint, play some darts, and listen to Bruce on their jukebox. 'Cause that is a guaranteed nice night out!

Rumson has a handful of well-known restaurants perfect for dining out—visit Salt Creek Grille for one of their mouthwatering hand-cut steaks, or keep it casual and check out what some on social media are declaring is the best burger in Jersey at Barnacle Bills. And when it comes to local bars, that age-old question of "Is a bar really a neighborhood bar if not everyone knows about it?" is worth asking. Because in the case of **Murphy's Tavern {17 Ward Lane, Rumson; 732.842.1600; murfurysrumson.com}** in Rumson, the answer is an emphatic yes! In fact, it's probably the most neighborly that a bar can be.

About the Author: Adam Horvath is a true Jersey Guy. A CFO by trade, he is a food blogger by passion with an appreciation for local and indigenous foods. Check out his food blog, "Foodigenous," for entertaining stories about some of the country's best little-known foods.





Host of Fresh to Frozen and Back on ROKU & Amazon Firetv
www.DianeHenderiks.com

Facebook • Twitter • Instagram • Pinterest @DianeHenderiks

Proud member of Les Dames d'Escoffier

CHEF-INSPIRED HEALTHY WITH

Diane

BY DIANE HENDERIKS, RD,
CHEF AND NUTRITIONIST

One of America's most experienced and educated culinary professionals, Diane Henderiks is on a mission to teach new levels of cooking and eating well! With credentials as a

Registered Dietitian and corporate chef, Diane provides a wealth of knowledge to help the home cook take ordinary ingredients to new culinary heights. Chef Diane has

been an on-air contributor for Good Morning America, CNN, Fox & Friends, News 12 NJ and CBS News. She has also been featured in the *New York Times* and *Shape Magazine*.

Introducing "Chef-Inspired Healthy with Diane"

Dining out is one of life's pleasures but can be challenging if you are trying to eat healthy. In this regular series Diane will visit a local eatery, choose a better-for-you option from the menu and chat with the chef about healthy cooking. First up is James Avery, Executive Chef for Asbury Park's The Black Swan and The Mainstay.

Take your event to the next level



732.922.6269
www.DianeHenderiks.com

dianecatering
Fresh Food ~ Fabulous Flavor™

Facebook Instagram Pinterest YouTube Twitter
@dianehenderiks

Chef James Avery

THE BLACK SWAN | THE MAINSTAY

Asbury Park, NJ

James Avery's passion for the culinary and hospitality industry started in his teens, working at a pizzeria... and that was all she wrote. He went on to earn a Culinary Arts degree at the Art Institute of Fort Lauderdale before heading back to his roots here in Jersey. Working side by side with amazing chefs like David Burke, Michael Mina, and Gordon Ramsey, James was a chef for Ramsey's "Kitchen Nightmares" and "Hell's Kitchen."

James also helped to open the iconic Dos Caminos and its three sister restaurants at Harrah's Resort in Atlantic City. In the summer of 2014, he became the Executive Chef of the Asbury Feshall & Biergarten as well as the Executive Chef and partner at The Bonney Read in Asbury Park.

This year, The Bonney Read was redesigned with a new concept called The Mainstay, which has an up-tempo dining vibe that gives the feel of being at a pool or hotel lobby bar when you're on vacation. In 2021, James opened The Black Swan, a European Gastropub where he is the chef owner. When not at the restaurants, James enjoys reading, Brazilian jiu-jitsu, yoga, weight training, meditating, and spending as much time as possible with his wife, Diana, and their four children.

Let's get James' take on healthy cooking and eating!

DH: Do you see a trend with diners seeking better-for-you options on the menu?

JA: Yes, definitely! I see that people are looking for more approachable, diet-friendly options like gluten-free, paleo, and keto but don't want just a salad with a light dressing. They want flavor-filled, satisfying dishes that meet their personal needs.

DH: What's your definition of "healthy eating"?

JA: I've always considered healthy eating to mean "clean" and not worrying so much about calories and low fat this and that as much as dye-free, less processed, real food. If you ask your vegan friend what healthy eating is, they will give you a different opinion than someone who is following, say, a Paleo diet, right? Currently, I'm training for a bodybuilding competition so in my world right now, I eat 4,000 calories a day, 400 grams of carbohydrate, 250 grams of protein, about 120 grams of fat—so right now, that's healthy to me. When not training, I prefer to eat one meal a day with intermittent fasting.

DH: What is your secret to cooking healthier without sacrificing flavor?

JA: Knowing how to manipulate flavor combinations. For example, when making a chicken quesadilla, I could have just done it with grilled chicken but I decided to add jerk seasoning so it has a spicy Caribbean flavor without adding unwanted ingredients. It is so important to add balance through salt, acid, and heat and make sure you have the right texture in a dish.

DH: What is your favorite dish on your own menu and why?

JA: The Bonney Burger is my favorite at the Mainstay, which is why it's still here. It's a really juicy, homemade burger made with high-quality beef, a sundried tomato and balsamic jam, which is very bright and acidic served on a toasted King's Hawaiian roll with homemade burger sauce and some good waffle fries. When I want to indulge, this is my go-to. My everyday item is the Spicy Tuna Lettuce Cups, which is high-quality tuna with a sauce that I add truffle to and keep it fresh with the lettuce wrap.

At the Black Swan, the thing I'm most proud of there is the Tikka Masala. When we opened, Indian-centric dishes were something I really wanted to do. I didn't really know much about [that], so I taught myself how to make butter chicken which eventually evolved into a Tikka Masala type recipe. Learning how to work with those spices' aromatics and emulsifying the fat into the final product... yeah, that's my thing.

DH: How about an update on what's new and exciting in your world?

JA: Since COVID, it's been a long rocky road for the last four years, but I finally feel like for the first time in a long time like we're on the uptick. Things are going to start getting drastically better, and I have a lot of plans for expansion this year. I just signed on to a very big project and can't really say what it is just yet, but you will hear about it in the very near future. Stay tuned!



The Mainstay



Chef James Avery





FOOD FOR Thought

Modern Indian Cuisine

BY TARA JEAN MCDONALD BONANNO



Chef Abhishek Patil

Saffron: The Spice of Red Bank

{31 West Front Street, Red Bank; 732.230.6700; saffronredbank.com}

When choosing the name of their restaurant, the partners and owners of Saffron in Red Bank knew that they wanted it to be special. Known as the most expensive spice in the world, saffron enhances many Indian dishes. The restaurant's Executive Chef, Abhishek Patil, uses it often, combining traditional flavors with modern techniques and ingredients. "We offer elevated Indian plates for a more refined palate," he said.

Saffron is owned by four partners: husband-and-wife team Amrita Jogi and Manish Kumar, brother Hanish Kumar and wife Fatima. Born in India and living in New Jersey for over 25 years, they have spent most of their careers working in fashion. While enjoying the many eateries and cuisines in New York City, they always wanted to open their own restaurant locally to offer delicious Indian cuisine. So in June 2022, they opened their first Saffron restaurant, in Milwaukee, which became highly successful.

When the Red Bank opportunity arose soon thereafter, they knew this would be the best location. Their both traditional and modern Indian

concept has since created a loyal following, with customers loving Saffron's food as well as its ambiance. The owners are present daily in the restaurant, welcoming their guests as family during lunch from 11:30am to 3:00pm and dinner at 5:00pm.

With over 20 years of culinary experience, the talented and effervescent Chef Patil has always loved cooking, "ever since I was able to reach the kitchen counter," he said. "Cooking runs in my family, and I have had the privilege of learning from some amazing chefs. Over the years, I have developed my own unique style and techniques, constantly striving to enhance my skills and knowledge."

Reigning supreme in Red Bank at Saffron, Chef Patil wants to learn more and strive to be better than the day before. "So, in a sense, I look up to and am always competing with [my] future [self]," he said with a smile. He advises novices to "get ready to completely lose yourself in a good way," believing that dedication and an open mind are what it takes to be a great chef. "You live and breathe your kitchen," he said. "It's the most committed relationship you will have."

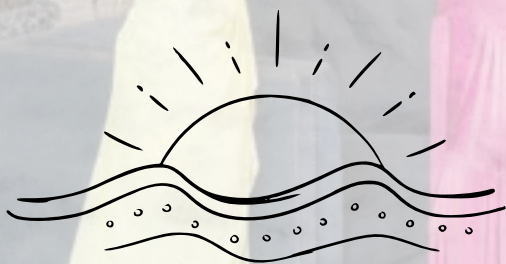


Celebrate

in Style at the Shore

The Sea Crest Grille &
Hideway Bar at the Shore
Club in Spring Lake.

BY LESLIE FERRIER



THE SHORE CLUB
a boutique hotel & spa

The Sea Crest Grille at The Shore Club
{700 US Highway 71, Spring Lake Heights;
732.440.3666; shoreclubnj.com}



Prepare to be enchanted by the stunning beauty of The Shore Club in Spring Lake Heights. Located a few blocks from New Jersey's Spring Lake beaches, the property boasts a boutique hotel, upscale restaurant, catering hall, speakeasy bar, and poolside bar. Whether you are lounging in the lobby, ordering your favorite drink from their friendly bartenders, or taking a selfie, the infamous style and elegance of the Shore Club is the #1 hot spot for dining out at the Jersey Shore.

ELEVATE YOUR SENSES

The sparkling chandeliers above the grand lobby mesmerize with their twinkling crystals, reminiscent of a setting sun hitting ocean waves at the shore. The notorious double staircase wraps the foyer with a charm of romance. The chic décor throughout the lobby and restaurant plays against hues of blue and gold, with velvet couches, a grand piano, and an impressive main bar. Designed by Maureen Skea of Finishing Touches in Spring Lake, the décor exudes elegance and style with a congenial vibe that is designed to elevate all your senses while having a really good time!

After all, this hallowed ground has a long history of sunny days and spirited nights.

A VERY TRUSTED TEAM

The Shore Club's owners, Spring Lake residents John Sullivan and Cornelius Durkin, purchased the property in 2020 from the Doolan Family. Many locals may remember that Jersey native Michael Doolan bought a neighborhood place called the Village Barn and changed its name to Doolan's. The rest was history in the making! For the next 66 years, when "down the shore", Doolan's Shore Club was a popular nightclub and leading restaurant, banquet, and wedding facility.

Following Michael's passing, the Doolan family knew they could not pass it on to just anyone. Their drive was to find new owners who would honor their storied past while creating a new future for the "long-in-the-tooth" property. Sullivan and Durkin, who were well-known and local to the Jersey Shore, were perfect for the task. Retaining much of Doolan's staff, they immediately went to work reviving the aging buildings, creating a more modern venue that held fast to its strong community roots.

A \$5 million-dollar renovation included fully renovating all of the hotel rooms, putting on a new roof, upgrading the pool and pool deck,



paving the parking lot, completely overhauling the ballrooms, lobby, and lobby bar, and creating new restaurants and bar areas—to name a few. There isn't a nook or cranny of The Shore Club property that hasn't been upgraded and renovated. The Shore Club boasts 60 hotel rooms including two bridal suites. The fully renovated rooms include 55-inch interactive televisions, updated phone systems, new flooring, and décor unique to each room. Rooms are available at a range of rates to suit every budget and need.

DINING

THE SEA CREST GRILLE

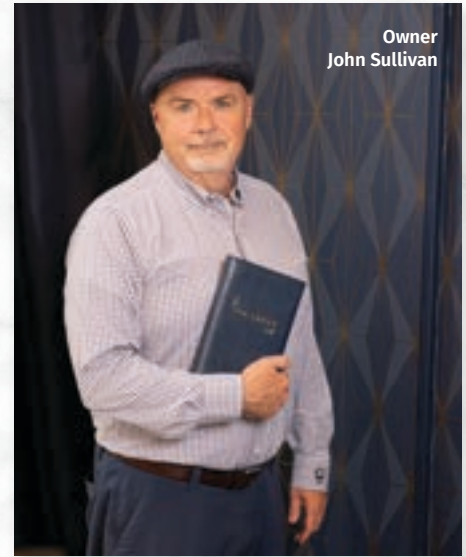
The Sea Crest Grille at the Shore Club in Spring Lake Heights combines sophisticated style, delicious food, and celebrations at the Jersey Shore.

Walking through the lobby, you enter the beautifully renovated restaurant. The Sea Crest

Grille is designed for comfortably elegant dining and is quickly becoming the favored spot for couples, celebration dinners, and other gatherings. Its interior is complimented with sparkling chandeliers, crystal lighting, and a unique mirror design. Owner John Sullivan's vision was "to bring to The Shore Club an upscale dining option as a companion to the other elevated enhancements made to the Shore Club."

Knowing all the other restaurants in the area, the owners felt there was a void for a high-end quality dining experience. They wanted to offer a venue that was not intimidating that would quickly become a neighborhood "go-to" place. The ambiance of upscale dining combines with a welcoming sense of comfort, as the team here exudes hospitality and service. The Sea Crest Grille defines itself as a steakhouse with a variety of steak and seafood choices. For Sullivan and Durkin, it was important to create a menu that was both modern and classic.





Owner
John Sullivan

And Then... Just Steps Away

Also owned by the Sullivan-and-Durkin team, mere steps from The Shore Club is **The Spring Lake Tap House {810 NJ-71, Spring Lake; 732-282-1530; springlaketaphouse.com}**, where you can enjoy culinary delights. The Spring Lake Tap House is celebrating 10 years of operation in May! Referred to by the “locals” as The Tap House, you will find a modern take on your favorite local sports bar with a food menu that is not an afterthought. Think blackened steak bites with horseradish sauce, volcano shrimp, and pesto chicken flat bread along with an array of sliders and gourmet pizza from its own brick oven.

The Tap House is the perfect place to watch the game, have Sunday Brunch, or just relax with friends. You will often find couples getting married at The Shore Club hosting pre-wedding “Welcome Parties” and “After the I Do” next day send-offs here. The Spring Lake Tap House provides a casual, comfortable environment where the staff is as friendly and caring as the team next door with plenty of indoor and outdoor seating for your enjoyment.



What you will experience when dining at The Sea Crest Grille is the culinary treats of Executive Chef Abel Urena, a chef extraordinaire who has been at the culinary helm of The Shore Club since it belonged to the Doolan family. Born and raised in Costa Rica, he came to the United States at 18 and worked in every position at restaurants that have long passed into the hands of time. Joining Doolan’s, Chef Urena worked his way from washing dishes to helping the cooks. Having found his passion with the guidance of his mentor, Chef Urena attended and graduated from the French Culinary Institute in New York City and now, 24 years later, is the Executive Chef of all culinary operations including the Sea Crest Grille, catering, weddings, and banquets hosted at The Shore Club.

LUSCIOUS OFFERINGS

STARTING OFF

The Applewood bacon smoked tableside is an exciting starter. Combine it with the Smoked Old Fashioned for a double-header of tableside showmanship. The unique Sicilian citrus salad with shaved fennel, extra virgin olive oil, and sea salt is refreshing, while the greens and bramble salad is a wonderful combination of blackberries, basil, and smoked pistachios... all dressed with a sweet and tangy raspberry champagne vinaigrette. And if it’s a bit on the chilly side when you visit, the browned-butter Maine Lobster bisque or French onion soup could be the elixir you need.

SURF AND TURF

The Sea Crest Grille may define itself as a steakhouse, but the menu features a variety of steak and seafood choices from a 10-oz. Filet

Mignon to a whopping 32-oz. Prime Tomahawk steak. Need some add-ons? Grilled colossal shrimp or petite cold water lobster tail could add some surf to your turf. Salmon, tuna, and seared sea scallops are another delicious option. You could also take the lobster roll route with a buttered New England-style bun. And yet another nod to New England style is the haddock sandwich on brioche with garlic butter and house-made tartar sauce.

HIT THE SPOT

If you have any room saved after that Tomahawk, you may be tempted by the tableside bananas foster for two or the cast-iron baked warm chocolate chip cookie a la mode. The cookie doesn’t say it’s for two, but you might want to bring a friend to help you enjoy it! An espresso martini then might just hit the spot, with or without dessert. If you’re celebrating a birthday, The Shore Club takes note—join their birthday club for surprises in addition to a sweet birthday treat.

CELEBRATION VIBES

In addition to the offerings of The Sea Crest Grille, The Shore Club boasts a variety of other venues with great vibes to celebrate good times with friends and family or enjoying quality time with whoever your significant other may be!

THE HIDEAWAY BAR – SPEAKEASY

The grand center bar in the main lobby, encompassed by the prominent staircase, is well-lit by the original chandeliers. But if you pass through the hidden door just a few steps from the front door, you will find yourself in the notorious Hideaway Bar. Take a seat at the

long, cozy bar or pass through to another door that leads to a hidden lounge reminiscent of a speakeasy from days gone by. Find a couch or cozy chair by the fireplace—the Hideaway Bar provides plenty of comfy options to lounge in their speakeasy-styled hideaway, with velvet curtains and dim lighting to entice conversations. Enjoy table service by their congenial staff and relish in the taste of creative craft cocktails or your reliable go-to beverage, whether it's an ice-cold beer or a Tostitos Martini.

Each season and holiday, the staff creates a magical experience for guests in the lounge, with photo opportunities in every corner. Whether a winter wonderland, romantic Cupid's Hideaway, or just a Friday Night Theme, the team at the Hideaway Bar will not disappoint.

THE POOL BAR

If it's summer fun you're looking for but don't want to fight through throngs at the beach or have sand in your toes, join the party at The Shore Club's Pool Bar. This summer hang-out was inspired by the iconic pool scene at the now-lost Warren Hotel in Spring Lake. Owner John Sullivan shares, "We wanted to offer the same 'summer-fun' feeling that the Warren Pool Bar offered, and we are confident that The Pool Bar being the only place like it in the area, that it will quickly become the 'fun-day' place to be."

The owners launched The Pool Bar last spring, and it exceeded all expectations. As Sullivan says, "We are very excited to see how great the summer of 2024 will be." The Pool Bar will open May 18th and have live music for happy hour every Friday, Saturday, and Sunday.

Dedicated to capturing the essence of all things summer, the owners even rescued the old signage from the Warren Hotel. Replicating its crossed paddles as The Pool Bar's logo, the Shore Club pays homage to another piece of Spring Lake's history, bringing it into today and the future. Spread the word: Everyone is welcome to enjoy the pool and the pool bar's summertime fun—no need to be a hotel guest!

The Pool Bar's lunch menu includes delicious options such as fresh ahi tuna tacos, sweet and spicy wings, juicy sliders, refreshing fruit dishes, and classic BBQ items. Not to be missed are the blended frozen drinks and island-style cocktails. The mood is always upbeat with theme party nights, BBQs in the afternoon, and some movie nights with the family. Bring your bathing suit to join in the



water shenanigans with inflatable pool games! The Pool Bar books special DJ appearances and live acoustic performances to keep the party going all summer long. One of the local's favorites is Poolside "Bubbles & Brunch" on Sundays!

Service at the pool bar is strictly for the 21+ crowd. Though reservations are not accepted, if you have a special event coming up or a large group, you can arrange for the elevated gazebo seating, to take your celebration to the next level and truly enjoy the sun without having to shake off the sand!

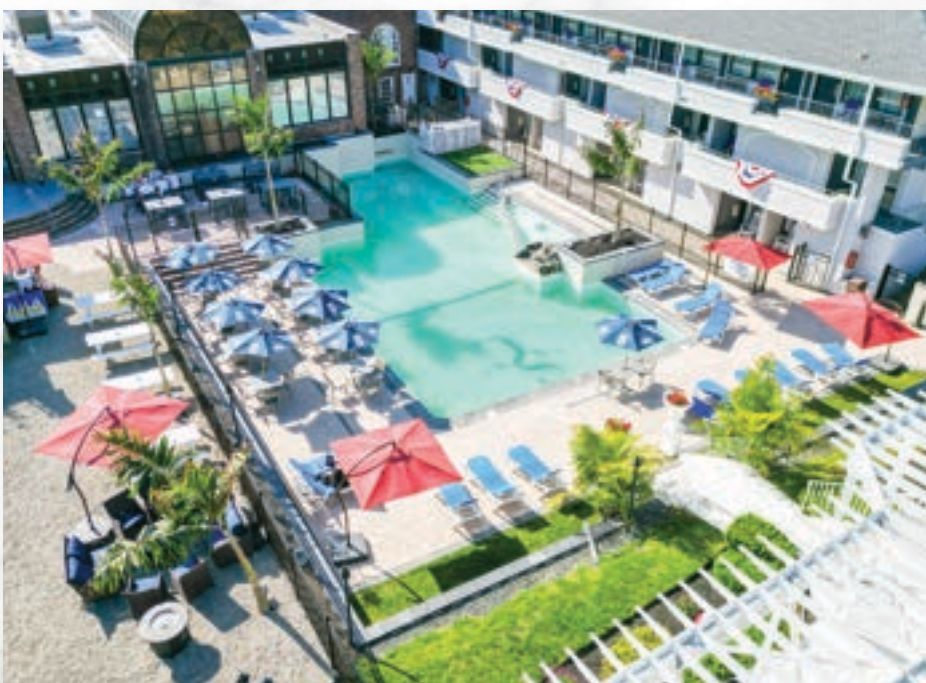
THE SPRING LAKE TROLLEY AND MORE

The Shore Club holds as a special amenity, exclusive access to the Spring Lake Trolley Company that provides guests the opportunity to arrange for local travel in a vintage-style trolley or shuttle to any area location and safe return to the hotel. There is no need for multiple cars and designated drivers!

Corporate events, birthdays, proms, and weddings are just a few examples of events that can utilize this unique option. Whether as

transportation to the ceremony or a local family barbecue or other creative group transportation you may need, The Shore Club can work with you to arrange fun transportation.

In addition, exciting future plans at The Shore Club include second restaurant and spa area for getaway retreats and well-being weekends. The Shore Club is truly one of those rare places that combine hospitality, history, community, and a whole lot of summers. As Chef Urena says, "Hospitality is pleasing our guests, and, in turn, that pleases us." Mike Doolan would be proud!





New Jersey native, Chef David Burke and his team at David Burke Hospitality Management continue to fire up the NJ dining scene with new spaces, fresh plates and innovative tastes.

We strive to surprise and delight with seasonally driven menus, creative decor, and flexible spaces for events and more!

DINING, SPECIAL EVENTS, PRIVATE EVENT SPACES + MORE



KEANSBURG



SEA BRIGHT



EAST BRUNSWICK



RED HORSE
BY DAVID BURKE
RUMSON & BERNARDSVILLE



UNION BEACH



BY DAVID BURKE

MORRISTOWN



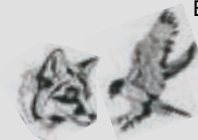
SON GUBANO
RESTAURANT - BAR

WEST NEW YORK



VENTANAS
restaurant & lounge

FORT LEE



THE FOX & FALCON
BY DAVID BURKE

SOUTH ORANGE



CHEFDAVIDBURKE.COM | @CHEFDAVIDBURKE



FOR I WAS Hungry...

BY TARA JEAN MCDONALD BONANNO

All graduates—100 percent—from Mercy Center's Sisters Academy of New Jersey, a tuition-free middle school, have graduated from high school.

Mercy Center: Empower, Enrich, Educate

{1106 Main Street, Asbury Park; 732.774.9397; mercycenternj.org}

Children born into poverty experience more than just hunger on a daily basis. Unfortunately, they are often born into a cycle of poverty that can be passed down through generations, making it incredibly challenging to break free. Thankfully, organizations like Mercy Center and Sisters Academy are dedicated to breaking this cycle by promoting values of respect and dignity for every individual. They also provide ample opportunities for individuals to develop valuable skills that can support their emotional, economic, and physical well-being.

SISTERS OF MERCY

Mercy Center is a nonprofit organization founded by the Sisters of Mercy. For over 35 years, its location in Greater Asbury Park has built a tremendous team of volunteers who aim to alleviate the burden of poverty and hunger. The center provides a range of services, programs, and educational resources designed to empower and enrich the lives of families and children in need.

In Dublin, Ireland 170 years ago, Catherine McAuley established the Sisters of Mercy with a primary mission to "relieve misery and address

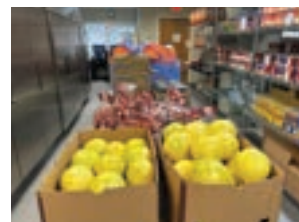
its causes." Since then, the Sisters of Mercy have been dedicated to serving the poor and disadvantaged with great diligence. In 1986, the Sisters of Mercy recognized the desperate need for their services in the Asbury Park area and began serving the community there. They called this new location Mercy Center.

The Mercy Center has grown to include various services such as a food pantry, youth support centers, and family programs. In 1997, they opened the Sisters Academy of New Jersey, a tuition-free and independent girls' middle school that aims to provide

"The tender Mercy of God has given us one another."

—Catherine McAuley, founder of Sisters of Mercy

young women with an opportunity to strive educationally and break free from the generational cycle of poverty. Every child receives a nutritious breakfast and lunch on a daily basis in addition to a high-quality



In the greater Asbury Park community, Mercy Center's food pantry helps nourish neighbors in need.

education. The school is proud to celebrate the fact that 100 percent of the graduating middle school students have gone on to graduate high school. Recently, Dayra Mejia-Reyes, a student from the Sisters Academy's 2018 graduating class, was accepted to Yale University. Some of the Sisters Academy of Mercy Center graduates are nurses, chemists, and businesswomen; some are studying to be doctors.

THE FOOD PANTRY

Opening at 8:30am, five days a week, the food pantry offers a wide range of fresh produce including fruits, vegetables, chicken, and fish. It also provides staples like cereal, pasta, and yogurt. The Executive Director of Mercy Center, Kim Guadagno, who also served as the former Lt. Governor of New Jersey, has explained that the area is in great need. She stated that even during the winter and freezing weather, people form a line an hour before the Pantry opens.

According to the Mercy Center Newsletter, on a single day, the center supplied over 400 individuals with fresh fruits, vegetables, meats, dairy products, and essential supplies. Over



The Mercy Center team is dedicated to breaking the cycle of generational poverty in the greater Asbury Park area.

the past year, the Mercy Center has provided more than 1.1 million meals to the people in the Asbury Park area, all thanks to the efforts of dedicated staff and volunteers who rely solely on donations to keep the center running.

YOU CAN HELP

In Asbury Park, one out of every four families fall below the poverty line, and one out of every seven children goes to bed hungry. The situation is dire, and the community needs urgent help. The Food Bank is stepping in to assist the pantry, and local businesses like

Joe Leone's, Wegmans, and Stop & Shop are providing food.

By donating to fundraisers, contributing to food drives, or making a direct donation, you can make a significant difference in the lives of hundreds of families in need. Imagine the impact of every penny, every dollar, every contribution towards fulfilling their never-ending needs. Your generosity can provide much-needed support and hope to those who may be struggling to make ends meet. To donate, volunteer or learn more, visit mercycenternj.org.

PHOTO CREDITS: John Vitello

ARTISTIC Expression

An immersive celebration of art and nature, Grounds for Sculpture is also home to the whimsical, wildly delicious Rats' restaurant.

BY LAURA D.C. KOLNOSKI



The mere mention of Rat's at the Grounds for Sculpture in Hamilton, about 60 miles west of the Shore in central New Jersey, elicits swooning superlatives and fond recollections. This colorful dining spot with its charming entrance, inventive menu, and surrounding art and water features gets top billing as one of the state's most unique culinary venues.

The name is a nod to party animal Ratty from Kenneth Grahame's 1908 book, *The Wind in the Willows*, the favorite literary character of J. Seward Johnson of the Johnson & Johnson pharmaceutical family. The founder of Grounds for Sculpture, Johnson—who died in 2020 at the age of 89—opened this 42-acre site on the former New Jersey State Fairgrounds in 1992. Myriad diverse contemporary art works are

placed among lush green scenes outside, some intended to mimic Monet paintings right down to the lilies floating in the pond under a scenic footbridge.

CULINARY ART

Envisioning an onsite eatery incorporating and complementing the surrounding aesthetic, Johnson crafted Rat's in the early 2000s with Philadelphia restaurateur Stephen Starr. The result—a venue with meandering rooms, fireplaces, and quirky surprises—provides a feast for the senses as well as the palate. Outdoor patios also enable diners to closely view the seasonally changing sceneries, which include rare plants and over 100 species of trees. Indoor exhibit buildings house more art to explore.

J. SEWARD JOHNSON: PATRON AND ARTIST

Renowned as a philanthropist, J. Seward Johnson was also an internationally recognized painter and sculptor whose own works can be viewed throughout the walkable museum of his Grounds for Sculpture as well. He is best known for his life-sized versions of famous, everyday people engaged in daily activities that have been loaned to public spaces in Spring Lake, Wildwood, and elsewhere. One of his most well-known works is a 26-foot statue depicting Marilyn Monroe holding down her skirt in the film *Seven Year Itch*.



With more than two decades of experience, Rat's new Executive Chef Chris Curtis incorporates tropical flavors from South Florida and his native Jamaica with products from local vendors: Cherry Grove Farm (cheese and dairy), Griggstown Farms (organic raised chickens), and Blue Moon Acres (micro greens, herbs, and vegetables). "As a destination restaurant, we aim for innovation and creativity in our offerings," he said. "We feature signature dishes while highlighting local and sustainable ingredients, especially in our seafood selections."

Lunch selections include artisanal cheeses, charcuterie, entrees, sandwiches, and salads. The yellowfin tuna carpaccio and barramundi particularly stand out. For dinner, savor the Coq au Vin, masala roasted cauliflower, or seared scallops with creamy risotto.

A la carte brunch features Quiche Lorraine, Steak au Poivre, Pappardelle Beef Bourguignon, and a Foie Gras Brulee'. Desserts are predictably delightful, from eclairs to Ginger Mousse and house-made sorbets. Some standard menu items appear on the Happy Hour menu, joined by Cassoulet, Deviled Eggs, and Coq au Vin Pot Pie.

Over the years, Rat's has attracted top culinary talent including a "Top Chef" winner and a relative of singer Johnny Cash. Rat's has also repeatedly been named "Most Romantic Restaurant" and earned a place on Open Table's "100 Most Scenic Restaurants in America" as well as its 2023 Diner's Choice Award.

FINE WINE AND MORE

Michael Kurtz, Rat's director of operations overseeing the restaurant's wine program, said J. Seward Johnson recognized that a dining component with a wine program complementing the French-inspired menus was key to the experience at The Grounds of Sculpture. As such, seasonal vintages are ever evolving and influenced by French and American regions.

"The focus is always put on wines that are small production, highly allocated, or new to the market," Kurtz said. Hand-crafted cocktails along with an eclectic beer and wine list

complete the canvas. Hours change seasonally, so check the website for the latest on lunch, dinner, Sunday Brunch, and bar hours.

Along with wine dinners, cooking classes and other events fill the calendar. Through April 7, guests can also attend the outdoor "Night Forms" by Klip Collective, a multi-sensory light and sound experience employing projection mapping, an enlightening after-dinner activity.

Dining at one-of-a-kind Rat's among its equally unique Grounds of Sculpture undoubtedly leaves guests both inspired and well-satiated. "The connection to the venue adds depth, making dining experiences about more than food. We curate romantic dishes, provide personalized touches, and offer customized menus for special occasions," said Chef Curtis. "We find motivation in the historical and cultural aspects of the property, infusing our dishes with storytelling." A more picture-perfect combination is, truly, hard to find!



Executive Chef Chris Curtis
of Rat's Restaurant

Rat's New Chef Invigorates Cuisine

With more than two decades of experience, Rat's new Executive Chef Chris Curtis has worked under New York chefs Marcus Samuelsson, John DeLucie, and Eric Ripert. He learned to cook from his restaurateur father as a youth in Jamaica and began his career at the Half Moon Hotel in Montego Bay, where he worked his way from dishwasher to line cook. He then moved on to the island's Sunset Beach Resort for four years before emigrating to the U.S. and enrolling at The Art Institute of New York City, where he completed an Associate Degree in Culinary Arts and Restaurant Management.

Hitting the internship jackpot, he joined Aquavit, Samuelsson's three-star Manhattan hot spot. From there it was on to the Tribeca Grand Hotel under Chef DeLucie, after which he accepted a Sous Chef position with Chef Ripert's team at the Standard Hotel Miami. Within six months, he was promoted to Chef de Cuisine of the hotel's signature restaurant.

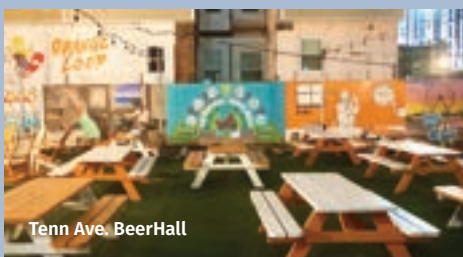
Chef Curtis then became Banquet Chef at Miami's Viceroy Hotel, mentored by Michelin-star Chef Michael Psilakis. After two years of intensive tutelage, he was named Banquet Chef at the W Hotel Fort Lauderdale. Chef Curtis next transitioned to catering for Starr Events Miami as Executive Chef, directing culinary operations for large events.

"Working with Chef Ripert, I learned the importance of using the best ingredients, keeping dishes simple, and allowing culinary teams to develop," Chef Curtis told *Dining Out NJ Shore*. "Chef Samuelsson taught me the art of combining traditional flavors with a modern twist. He emphasized kitchen management and workplace diversity. From Chef DeLuctte, I gained insights into menu development and making traditional comfort foods sophisticated. Chef Psilakis revolutionized my understanding of flavor combinations and technique, particularly in Greek and Italian cuisine."

ATLANTIC CITY BY LAURA D.C. KOLNOSKI Insider

The city's "next big thing" is a fresh spin on the lure of "America's Playground."

Those orange-colored streets on the Monopoly board—New York Avenue, Tennessee Avenue, and St. James Place—are having a real-life Renaissance with a slew of new hot spots in Atlantic City, led by visionary entrepreneurs who christened the area "The Orange Loop."



Tenn Ave. BeerHall



Tenn Ave. BeerHall

Tennessee Avenue Beer Hall & Chucktown BBQ*
{133 South Tennessee Avenue; 609.541.4099; tennesseavenuebeerhall.com}

With 40 taps and award-winning food, this multi-faceted indoor/outdoor venue presents live music and special events year-round, as Chef Charles Soreth whips up inventive twists on brunch, lunch, and dinner at Tennessee Avenue Beer Hall.

Myriad craft and draft brews accompany starters like Surf & Turf Styx and Rich Uncle Pennybags Tots with brisket chili. Soups, salads, sandwiches, entrees, burgers, and dogs incorporate American, Asian, Mexican, and both Texas and Korean

BBQ flavors. Soreth's Sweet Soy Wings are "Wing Wars Peoples' Choice Award" winners. Try the Mexicali Dog, wrapped in bacon and clothed in avocado puree.

Last May, owner Mark Callazzo added a Chucktown BBQ section that delivers the aromas and tastes of Carolina-style, mesquite-smoked pulled pork, sausage, brisket, chicken, and ribs that carnivores can drench in custom sauces and embellish with savory sides. Fans rave over specialty cocktails such as the Tennessee Honey Sour, El Diablo, and Vanilla Chai Old Fashioned.

Tennessee Avenue Tobacco Company
{121 Tennessee Avenue; 609.706.2101; Facebook}

COMING SOON

Opening this spring is Atlantic City's first cigar lounge, promising top brands, exclusive offerings, and events in "a sophisticated and elevated" experience. Overseen by Coby Frier, a master tobacconist and cigar expert, this venue will also serve as the exclusive cigar lounge for the Atlantic City Boxing Hall of Fame. Expect brands like My Father, Drew Estate, Deadwood Tobacco Co., Montecristo, and Arturo Fuente.

"Recognizing the void for cigar newbies and aficionados in Atlantic City, we aimed to create a haven where people can savor premium cigars in a welcoming and stylish setting," said owner Mark Callazzo, who anticipates hosting charity and celebrity events, golf outings, bachelor/bachelorette parties, and corporate dinners.

Rhythm & Spirits will also integrate a lounge open to the public. Memberships with benefits such as exclusive lounge access, cigar dinners, guest passes, and limo transportation will also be available.

Good Dog Bar*
{3426 Atlantic Avenue; 609-808-3038; gooddogbar.com/atlantic-city}

"Come. Sit. Stay." is the alluring motto of this dog-friendly establishment set in a brick-and-wood space occupying a renovated two-story building with an upstairs game room. Owners Heather Gleason and Dave Garry opened their



PHOTO CREDITS (clockwise from top right): Paper Boy Media (2); iStock: Saimaniru



original location in Philadelphia in 2003 and brought the concept to Atlantic City last May.

Boasting “good food, good drinks, good old-fashioned competition, and patio seating,” the pair emphasizes elevated pub fare for every taste. Specials can feature Chicken Pozole, steak tacos, flatbreads, and pork chops. The diverse regular menu presents Banh Mi, grilled octopus, short-rib grilled cheese, and custom soups.

Rhythm and Spirits*

{129 South Tennessee Avenue; 609-350-6852; rhythmandspirits.com}

Lee Sanchez’s Italian-Spanish heritage and world travels influence the recipes served here for dinner, brunch (served both Saturday and Sunday), and Happy Hours, where small plates impress with an A. Rando Bread Board with honey-whipped ricotta, baked rigatoni with Sunday gravy, and buffalo-chicken meatball sliders.

The all-day menu rocks Sinatra’s Salad, TennAveAC Broccoli Rabe & Pork, and

signature pizzas. For dinner, Sanchez’s “Italian American without the rules” menu touts Squid Ink Arancini, macaroni dishes from Cacio e Pepe to Truffle Bucatini Alfredo, and other tempting entrees.

Brunch means Belgian Pearl sugar waffles with honey-whipped ricotta, mint, and blueberries as well as the awesome Italian-American waffle with house-made ricotta cannoli filling and orange marmalade topped with cracked cannoli shells and shaved dark chocolate. Try the chili hash or the Carbonara bucatini tossed with parmesan, egg, and glazed bacon. Pizzas and more are also available during brunch. Wash it down with a Mimosa or specialty cocktail. The venue also hosts DJ Dance Parties, a Sinatra Supper, and more.

Bar 32 Chocolate & Cocktails

{121 South Tennessee Avenue; 609.248.6960; bar32chocolate.com}

Cheers to Atlantic City’s sweetest bar! Combining a 1960s vibe with handmade

chocolate, music, art, craft cocktails, and a chocolate shop featuring customizable bars, owners Mark Callazzo and Lee Sanchez created this unique date night, special event, and after-dinner destination. Desserts and cocktails are made with Tanzanian cacao chocolate beans, allowing mixologists and pastry chefs to craft a “funky menu with perfect pairings.”

Decadent desserts take center stage with Mole S’mores, Mama’s Chocolate Cannoli Supreme Cake, and the Resurrection by Chocolate brownie with Willow’s Way Marina Mud ice cream, whipped cream, and Bar 32 chocolate flakes, finished with a chocolate cherry cordial. Or choose from cheesecake, banana pudding, and a bacon concoction with ganache and gold leaf. Cocktails like Late Night at Bimbo as well as Death by Chocolate are just the beginning. Patrons can also order from Cuzzie’s Pizza nearby.

**Offers Happy Hours*

CULINARY CONGRATS



Girasole

{3108 Pacific Avenue; 609.345.5554; mygirasole.com}

A standout among Atlantic City non-casino legacy restaurants, the multi-award winning, beloved Girasole is celebrating 30 years of continuous operation by the same family: owners Gino Iovino, a Naples native, and his cousin Rosalba Morici, who trained at Le Cordon Bleu in Bari on the Adriatic Coast.

Located in the Ocean Club Condominium and named for the Italian word for “sunflower,” Girasole presents its modern Italian and Mediterranean fare with flavors as bright, fresh, and colorful as the establishment’s décor. Loyal patrons favor Girasole’s homemade pastas—gnocchi, spinach ricotta ravioli, pappardelle, and Spaghettoni Neri (thin black spaghetti paired with jumbo lump crab meat, artichokes, and Chardonnay).

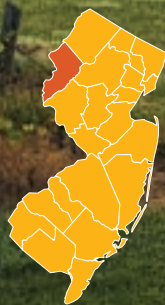
All food here is made from scratch. Particularly popular are the “Pasta Tasting of Three” and modern interpretations of classics Baccala’ and Osso Bucco. Gourmet pizzas are made with Caputo Soft Wheat Flour from Naples and baked in a hand-built stone oven. Branzino Al Sale, a whole Mediterranean Sea bass baked in salt, is a showstopper. For dessert, Girasole raises the bar with their original Tiramisu’, Italian Ricotta Cheesecake, Panna Cotta, and Giandua, a Nutella Chocolate Cake with Godiva liquor. Relax after dinner with the Affogato Di Sorrento made with Malfy Gin, Limoncello, Vanilla Gelato, and a shot of Toraldo Espresso. And coming this summer, Girasole will be introducing a new and Bar/Lounge menu. Congratulations, Girasole!

PHOTO CREDITS (clockwise from top left): Ruben Garcia; Nick Valinote (2)

Uncorking NEW JERSEY



Explore the world-class wines of Warren County! BY AMANDA CLAIRE GOODWIN



Situated on the border of the Delaware River and Pennsylvania, Warren Hills comprises 182,000 acres of diverse topography including well-draining soil and rolling hills. This combination makes Warren County well-suited for growing certain types of grape vines, providing a home for six American Viticultural Area (AVA) wineries—Alba Vineyard, Brook Hollow Winery, Four Sisters Winery, Little Ridge Vineyards, Vacchiano Farm, and Villa Milagro Vineyards. Of these, the following three well-received wineries are most within proximity to one another:

Alba Vineyard



ALBA VINEYARD

{269 Riegelsville Warren Glen Road, Milford; 908.995.7800; albavineyard.com}

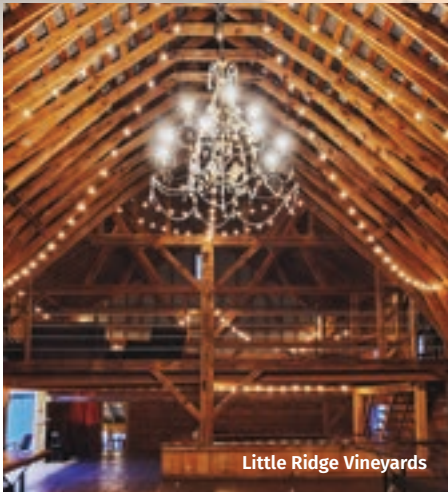
Nestled among hills and farmland where the Musconetcong and Delaware Rivers meet lies Alba Vineyard. A premier 93-acre vineyard estate, it focuses primarily on Pinot Noir, Dijon Clone Chardonnay, and Riesling with minor planting of Gewurztraminer, Cabernet Franc, Pinot Gris, Chambourcin, and Traminette.

Since 1997, Alba has been sustainably farmed under the ownership of Tom Sharko, and their intensively managed vines subsequently rely very little on fungicides. After learning how laborious their system is, I was impressed that they successfully grew Pinot Noir—a very finicky grape susceptible to mold due to its thin skins

and tight clusters. But Alba's 2022 Pinot Noir has appreciable notes of black cherry with a subtle earthiness, while its 2020 Grand Reserve Pinot Noir noticeably spends time in oak.

Another wine to try is Alba's Chelsea Rosé. What struck me most about this wine, with its notes of watermelon and strawberries, is that Alba chose to age it on the lees (dead yeast cells) for six months. Also called "Sur Lie" and more commonly used with white and sparkling wines, this process can impart a rounded mouthfeel, creamy flavors, and even yeasty bread-like notes.

In April, this vineyard resumes its live music series. If you're a fan of quality winemaking and vineyard practices, Alba is especially worth the trip. And if you're lucky, you might catch a glimpse of a golden labrador named Daisy, its new vineyard dog!



Little Ridge Vineyards

LITTLE RIDGE VINEYARDS

{607 Ridge Road, Phillipsburg; 908.319.4032; littleridgenj.com}

The newest addition to the Warren Hills AVA, Little Ridge Vineyards opened their doors in 2021. Its setting on a small ridge affords some of the most breathtaking views of rural Warren County and the Appalachian Foothills—I highly recommend visiting particularly around sunset. You will be amazed!

As with its vista’s photographic opportunities, Little Ridge’s tasting room does not disappoint. Housed in an old converted barn, much of the room’s furniture is handmade from restored barn wood found on the property and surrounding area. You can even host an event there if you’re looking for a rustic, “barn-chic” feel.

Owners William and Abigail Postma are Warren County natives who grew up on dairy farms. Passionate about their farmland heritage, they fulfilled their dream when founding Little Ridge with their daughter, Ashley Mae. Periodically hosting farm-to-table dinners, the family also offers live music on the weekends.

For William, the wine he is most proud of is the Farmstead red blend of Cabernet Franc and Chambourcin, produced in a dry style. Many of Little Ridge’s sweeter styles of wine are also big sellers. Combined with the vineyard’s ambiance and views, these tastings make for many a memorable visit!

Beneath the Vines

Established in 1988 as an AVA, Warren Hills runs 20 miles northeast to southeast and comprises a multitude of rolling hills, agriculture, and vineyard sites in Warren County. In this AVA, Chardonnay and Pinot Noir plantings thrive on a well-draining, silt loam soil that rests on a limestone base. Silt soils retain water and heat, which is beneficial in cooler growing climates such as that in New Jersey.

In addition, having a limestone base is ideal when dealing with silt loam soils. The loam portion is an almost equal mix of silt, clay, and sand as well as an organic matter called humus (no, not the dip—that’s “hummus”). Coupled with south and southeast-facing vineyard slopes, this mix maximizes sun exposure, which also helps these Warren Hills grapes achieve their full ripening and concentration potential.

VILLA MILAGRO VINEYARDS

{33 County Road 627, Phillipsburg; 908-651-9736; villamilagrovineyards.com}

In 2001, Dr. Audrey Cross and her husband, Steve Gambino, purchased 104 acres of corn field with the dream of turning it into a completely organic homestead. After a lot of hard work, Villa Milagro Vineyards was born, a true labor of love.

With an estate of 10 acres dedicated to sustainable vineyard plantings and a current production of 1,100 cases, Villa Milagro is among the smallest wineries in the state! At one point, Dr. Cross (who received her doctorate in nutrition and public policy) was the only female winemaker in New Jersey. She is also a lawyer who helps her clients in the wine industry navigate the various rules, regulations, and requirements of becoming a bonded winery in the state of New Jersey.

During May through October, Villa Milagro is part of the Delaware Valley Wine Train. Departing from the Lehigh Junction in Phillipsburg, the excursion gives a unique opportunity to view this vineyard’s behind-the-scenes. Visitors learn how its grapes are grown and how its wine is harvested, fermented, aged, and bottled—along with tasting Villa Milagro’s wines paired with hot appetizers!

In addition, the vineyard’s “Bootcamp for your Tastebuds®” teaches the skill of wine-tasting. Those enrolled in the course sample wines inspired by Spanish names like Luz del Sol, Rosita, Casi Dulce, and the like. With its assortment of dry to sweet wines, Villa Milagro provides offerings and opportunities to please a variety of tastes.

For more information on Spring events, visit the wineries’ websites listed here.



Vila Milagro Vineyards



About the Author: Amanda Claire Goodwin is a New Jersey native who has been blogging about wine since 2017 under her handle *The Real Housewine*. She has been educated at the International Wine Center in New York, NY and is a professional Wine Concierge and Consultant. Amanda has a special interest in Italian wines and wines from emerging regions. She also founded National Orange Wine Day. For more information about Amanda see her website www.therealhousewine.com or IG account @TheRealHousewine.





MULTI-CHAMBER TEE OFF 2024 EVENT

Members of local New Jersey Chambers of Commerce came together to help support local businesses at a Multi-Chamber Tee Off 2024 Event on January 24, 2024. This fun night at Adventure Crossing USA in Jackson offered excitement for everyone. The Dome is a premier entertainment destination that offers a Toptracer indoor golf range, a colorful arcade, enhanced axe throwing, Topgolf Swing suites, and a virtual coaster. Guests enjoyed delicious food from the Tap-In Restaurant & Sports Bar, where the accomplished executive chef and his experienced team use high-quality ingredients to deliver a fresh twist on American classics.





MERCY CENTER'S CHEFS' FEAST & TOP CHEF CONTEST

A "Chefs' Feast" fundraiser and "Top Chef" competition supported Mercy Center's food pantry on February 29, 2024 at the Berkeley Oceanfront Hotel in Asbury Park. The culinary extravaganza drew nearly 200 guests and 22 sponsors whose generous support will assist Mercy Center in keeping its food pantry "well-stocked" to meet the needs of struggling families and individuals in Asbury Park and surrounding communities. "It was a great night for Mercy Center," said its executive director, Kim Guadagno. "We are incredibly grateful for the tremendous support from the restaurant community and from our guests and sponsors. Thanks to their big hearts, we can help ensure that no child goes to bed hungry."

This inaugural event featured a competition among six area restaurants for the title of "Top Chef," which was captured by Chef Ulises Nova from Metropolitan Café in Freehold. Nova won over guests with his signature dish: pinwheel scallops stuffed with crabmeat and served over a Yukon potato pancake with bacon and saffron vanilla butter. The food competition was inspired by the evening's emcee, Joe Leone Introna, a friend of Mercy Center and owner of Joe Leone's Italian Specialties in Point Pleasant and Manasquan. Joe Leone said he was "humbled and grateful" to be a part of the event to raise support for the food pantry.



What's C^{ookin'}
JERSEY SHORE
PIZZA
WAR



CLARION HOTEL & CONFERENCE CENTER

815 Rt. 37 West, Toms River

Monday, April 8, 2024

6 pm to 9 pm

To purchase tickets, please visit www.JerseyShorePizzaWar.com
or call Chef Umberto at (732) 684-8912

The Essentials of Food Photography Workshop



A fun 4 hour hands on workshop
on the basics you need to know.
Food Styling, Presentation & Lighting

Saturday, May 11
10am-2pm



scan for tickets \$50

Lakewood Historical Museum in Pine Park
500 Country Club Dr, Lakewood, NJ 08701

andrei@photographershere.com



JIVE'S CAFE'S POP-UP PARTY

An exciting pop-up party at Jive's Cafe with VIPs and influencers to celebrate its opening in Howell. (See NEW IN TOWN feature article for more info.) Owner Oriana Calise called in the Porterhouse Party for the festivities: Pete and Joe brought the "Steakhouse Experience" with the highest-quality steak and a one-of-a-kind party; a "Porterhouse Package" includes 45-day dry-aged prime steaks including Porterhouse & T-Bone cuts cooked over a wood-fired flame and served individually to guests on skewers. Entertainment included an aerialist, bone marrow shots, champagne, and music by Michael Liconti. And Oriana served her delicious pastries for dessert!



BEST Venues to Gather & Celebrate Spring

As the Spring season sets in, we welcome warmer weather, blooming flowers, and festivities. Celebrations are a time to bring together friends and family, and hosting a party in a stunning venue has always enhanced the experience and memories. Several local restaurants have spacious private rooms for events, while other venues offer unique brunch or dinner options.

Hosting your wedding or anniversary at one of the best venues can make all the difference between a good event and a great one. Whether you're planning an intimate gathering or a grand celebration, our list has got you covered.

THE AMERICAN HOTEL

{18-20 East Main Street, Freehold; 732.431.3220; www.americanhotelnj.com}

An elegant and classic site perfect for any celebration or gathering, The American Hotel in Freehold is a landmark facility that evokes the history and memories of gracious living. With three unique banquet rooms, this New York-style, 20-room boutique hotel full of charm and intimacy caters to any event, whether large or small. Its gorgeous rooms, lobby lounge, and restaurant make your event at The American Hotel an extraordinary experience (see page 53).

B2 BISTRO + BAR

{125 Bayview Ave., Bayville; 732.269.3000; www.b2bistro.com}

Amazing waterfront views from every seat in the house is one of the fabulous features characterizing B2 Bistro + Bar. Located in Bayville, it provides a banquet hall that specializes in weddings and other events. Their "garden-to-table" concept means that their executive chef and his skilled team use fresh, locally-sourced ingredients to create delicious culinary masterpieces that reflect the American and Mediterranean bistro-style of cooking. You can also enjoy a more formal dining experience while overlooking the bay from their indoor,



B2 Bistro + Bar

second-story dining room. Check out B2 Bistro + Bar's other locations for more options for private celebrations, too!

THE CRYSTAL POINT YACHT CLUB

{3900 River Road, Point Pleasant; 732.295.7000; www.thecrystalpoint.com}

A gorgeous seaside inn in Point Pleasant, The Crystal Point Yacht Club provides top-notch customer service, an eclectic menu, and exclusive on-site accommodations. Its spectacular views create the perfect backdrop for photographs. Their newly renovated Crystal Point Inn also includes a complimentary bridal suite. Enjoy a two-night stay at The Crystal Point Inn the night before your wedding and the night of your wedding (see pg. 51)!

F ST. SOCIAL

{1002 Main Street, Belmar; 732.934.2378; www.fstsocial.com}

The perfect destination for food lovers who appreciate locally sourced and seasonal ingredients, F St. Social in Belmar supports local businesses by carefully selecting each item from local farmers' markets. The restaurant's private dining area provides an intimate and cozy atmosphere where you can indulge in the freshest and most delicious flavors of the season. With a commitment to quality evident in every dish, F St. Social goes above and beyond



The American Hotel

to ensure a truly enjoyable dining experience that is not only delicious but sustainable.

THE GOAT BY DAVID BURKE

{1411 NJ-36, Union Beach; 732.264.5222; www.thegoatbydb.com}

On the second level of THE GOAT by David Burke's restaurant in Union Beach you can find its Chandelier Room, showcasing several huge crystal chandeliers saved by Chef Burke from a Middletown estate. Designed for private and intimate events that can comfortably accommodate up to 80 guests, the Chandelier Room is filled with natural light and has its own bar as well as a dedicated dance floor. With a fun vibe, THE GOAT itself—a casual tavern that serves great food and drinks—features a menu comprised of modern American-Italian cuisine that focuses on innovative interpretations using the tavern's custom-made wood-fired oven.



Crystal Point Yacht Club

MOLLY PITCHER INN

{88 Riverside Ave, Red Bank; 732.747.2500; www.themollypitcher.com}

With a picturesque setting, exceptional service, and remarkable cuisine, Molly Pitcher Inn in Red Bank is the perfect location for weddings, celebrations, and social events. Its panoramic views of the Navesink River provide



Molly Pitcher Inn

a breathtaking backdrop for any event, making the Molly Pitcher Inn a standout choice for those seeking a venue that offers luxury, scenic dining, and versatile event-hosting capabilities. In addition, the Molly Pitcher Inn provides various accommodations catering to different preferences and needs, from European-style queen rooms to spacious suites (see pg. 52).

NONNA'S CUCINA

{448 US Highway 9N, Englishtown; 732.536.9050; www.nonnasnj.com}

The beautifully Italian villa-styled Nonna's Cucina in Englishtown is perfect for parties and banquets! Its expert event-planning team can help you plan an unforgettable experience for your guests, whether it's for a communion, rehearsal dinner, business function, or wedding. With a variety of rooms available, Nonna's Cucina can accommodate groups of all sizes, from intimate gatherings to grand celebrations. Imagine your guests enjoying the trifecta of delicious food, impeccable service, and a warm, inviting atmosphere!



Nonna's Cucina

THE OYSTER POINT HOTEL

{146 Bodman Place, Red Bank; 732.530.8200; www.theoysterpointhotel.com}

Always a popular choice for waterfront weddings, celebrations, and more, The Oyster Point Hotel in Red Bank offers a variety of luxurious and sophisticated spaces. This boutique venue can customize events to include ceremonies, receptions, rehearsal dinners, and corporate



The Oyster Point Hotel

meetings. Guests can choose from contemporary and stylish rooms, and the hotel also boasts a full-service restaurant and bar, making it an ideal choice for guests attending events (see pg. 52).

DRIFTHOUSE BY DAVID BURKE

{1485 Ocean Avenue, Sea Bright; 732.530.9760; drifthousedb.com}

Drifthouse by David Burke is a stunning beachfront venue that's perfect for hosting weddings, and private dining events. The venue offers breathtaking views of the ocean, making for a perfect backdrop for photographs. With a cozy fireplace and a nautical theme, the restaurant is open year-round. The Coastal Seafood menu includes an array of delicacies such as a raw bar, lobster bisque, and much more. (see pg. 50)



DRIFTHOUSE by David Burke

SCARBOROUGH FAIR RESTAURANT

{1414 Meetinghouse Road, Sea Girt; 732.223.6658; www.sfseagirt.com}

The Butterfly Room and the Octagon are two of three fantastic spaces for celebrations



Scarborough Fair Restaurant

at Scarborough Fair Restaurant in Sea Girt. Newly-decorated and accommodating up to 50 guests, the Butterfly Room has been transformed into a seasonal paradise for guests with decorations for each holiday. With its versatile seating arrangements, this room is suitable for any event. The Octagon, on the other hand, is a private space with character that can seat a maximum of 25 guests, and its fully closing French doors are also sure to impress your guests!



The Shore Club

THE SHORE CLUB

{700 NJ-71, Spring Lake; 732.250.3398; www.theshoreclubnj.com}

A premier Jersey Shore banquet hall that offers everything you need to make your event a hit, The Shore Club in Spring Lake Heights offers party venues for up to 350 guests. Its elegant restaurant, hideaway bar, outdoor patios, and beautifully appointed guest rooms guarantee that your event will be special and unique. Whether you're planning an intimate family gathering or a grand celebration, The Shore Club's on-site catering options include station, plated, or buffet dining options to suit your tastes and preferences. To ensure that your event is stylish and elegant, the venue also provides seating arrangements and design, table accents and décor, linens, and silverware.

SKRATCH KITCHEN

{812 Main Street, Bradley Beach; 732.984.6363; www.skratchkitch.com}

Indulge in irresistible comfort food at Skratch Kitchen in Bradley Beach. Book a private event in their cozy space. Their skilled chef, JT Dunn, has created a custom-designed, rustic menu that will tantalize your taste buds with unforgettable flavors. With the use of high-quality ingredients and an uncompromising commitment to excellence, every dish will leave you craving for more. Don't miss out on this amazing culinary experience with unforgettable flavors!

The Perfect Space — all of your — Special Moments.



WEDDINGS. SHOWERS. PRIVATE DINING.
REHEARSAL DINNERS. OUTDOOR SPACES.



485 OCEAN AVE N #2225
SEABRIGHT, N J 07760
732.530.9760



CONTACT PENNY KAPLAN
PENNY@DAVIDBURKE.COM
732.786.3596

DRIFTHOUSEDB.COM @DRIFTHOUSEDB



CRYSTAL POINT YACHT CLUB

One Exquisite Waterside Wedding at a Time



With 30 years of experience making wedding dreams come true, our dedicated staff and wedding specialists are here to assist you every step of the way.

We take pride in our outstanding service and professionalism from the moment you walk in the doors.

Your guests will indulge in exceptional cuisine and sip on our signature cocktails, all while enjoying breathtaking views of the Manasquan River.



Private Tours Available! Contact: Sales@TheCrystalPoint.com
732 - 295 - 7000 | www.TheCrystalPoint.com | Point Pleasant, NJ



Awaken your senses.

Mouthwatering
cuisine with the best
views in town.



Molly Pitcher Inn

732-747-2500
themollypitcher.com

THE OYSTER POINT
HOTEL

732-530-8200
theoysterpointhotel.com

200th Anniversary

Eat. Drink. Celebrate. Stay.



Under New Management!

THE AMERICAN
HOTEL

- ★ Boutique Hotel Rooms
- ★ Award Winning Cuisine
- ★ Newly Renovated Ballrooms & Bridal Suite
- ★ Historic Landmark Building



18-20 East Main Street • Freehold, NJ 07728 • 732-431-3220

americanhotelnj.com



dining Guide

DINING GUIDES

Donovan's Reef55

The Edge55

La Candela Gallega56

River Rock56

DINING GUIDES WITH MENU

B2 Bistro + Bar 57

The Black Swan58

Brownstone Pancake Factory59

Chef Mike's ABG60

DRIFTHOUSE by David Burke 61

F St. Social.....62

Fratello's.....63

THE GOAT by David Burke64

JBJ Soul Kitchen65

The Mainstay66

Metropolitan Cafe.....67

Molly Pitcher Inn68

Nonna's Cucina69

Orchard Park by David Burke.....70

Pearl.....71

Peking Pavilion72

Red Horse by David Burke.....73

Rosalita's Roadside Cantina74

Saffron.....75

Salt Creek Grille.....76

Scarborough Fair77

The Sea Crest Grille.....78

Skratch Kitchen79

Squan Tavern 80

The Standard.....81

Tre.....82



FOLLOW US ON INSTAGRAM
 @DININGOUTNJ
 @DININGOUTJERSEYSHORE

DONOVAN'S REEF

SEA BRIGHT



donovansreefbeachbar.com

1171 Ocean Avenue
Sea Bright, NJ 07760

Memorial Day - Labor Day:
9:00am - close

Off-season: 10:00am - close

Happy Hour, Mon - Fri: 3:00pm - 6:00pm

Memorial Day - Labor Day Charges

\$10/\$20 weekdays/weekends

\$10 cover beginning at 5pm



Voted "One of the Top 21 Beach Bars in America," Donovan's Reef offers breathtaking views of the ocean with several open-air bars and decks. You can place your order—from a variety of freshly made grilled classics, healthy salads, and fresh seafood—at the walk-up window and enjoy a delicious oceanside meal any time of the day!

THE EDGE

JACKSON



theedgeinjackson.com

109 North County Line Road,
Jackson NJ 08527

PH: 732.408.EDGE (3343)

Wed-Sat: 4:30pm - 10:00pm

Sunday: 4:30pm - 8:30 pm

Dress Code: Smart Casual

Take Out & Delivery

Wednesday Burger Night

Thursday Lobster & Seafood Night

Fridays Ladies Night

Friday & Saturday Live Entertainment

Sundays Pasta Night



The accomplished culinary team offers a delicious New American menu, with subtle Latin and Asian influences, abundant with local seafood, meats and produce. The New Chef Selection is not to be missed! The Edge uses organic eggs and is in support of local farming practices and utilizes such products when available. The EDGE Restaurant's elegant multi-level design, is modern yet understated. A stunning dining experience with a full bar featuring handcrafted cocktails, fine wines, craft beers, and an array of bourbons, ryes, scotch, whiskeys, whiskies (Japanese), and rums.

LA CANDELA GALLEGA

COLTS NECK



Instagram: @lacandelagallega

340 Route 34
Colts Neck, NJ 07722

PH: 732.252.6080

Sun - Thurs: 10:00am - 9:00pm
Fri - Sat: 10:00am - 10:00pm

BYOB

Parking

Indoor Seating

Pick-up/Delivery



With a menu that features exquisite Spanish and Mexican cuisine, family-owned La Candela Gallega restaurant offers a truly unique, inviting culinary experience. Considered a hidden gem in Colts Neck, it's known for its warm ambiance, soft lighting, and vibrant, colorful décor—and the friendly staff is committed to delivering dishes made with the freshest ingredients and authentic flavors!

RIVER ROCK RESTAURANT & MARINA BAR

BRICK TOWNSHIP

RIVER ROCK

riverrockbricknj.com

1600 NJ-70
Brick Township

PH: 732.840.1110

Monday-Sunday
11:30 am - 2:00 am
Kitchen Closes at 10:00 pm

Indoor Seating

Outdoor seating (Summer)

Outdoor Tiki Bar

Dock and Dine

Happy Hour

Entertainment Calendar

Takeout

Kids Menu

Dress Code: Casual



An iconic Jersey Shore waterfront establishment since 2010, River Rock earned this reputation with its serene view of the Manasquan River, outdoor seating and beach bar, 55 flat-screen TVs, and 20-foot video wall (the largest in Ocean County)—not to mention its enticing menu that includes favorites such as wood-fired pizza and a hollowed-out pineapple filled with shrimp and scallops.

B2 BISTRO + BAR

BAYVILLE, RED BANK, TOMS RIVER,
NORTH BRUNSWICK & POINT PLEASANT BEACH



b2bistro.com

125 Bayview Ave., Bayville

141 Shrewsbury Ave., Red Bank

1250 Hooper Ave., Toms River

230 Washington Place, North Brunswick

709 Arnold Ave., Point Pleasant Beach



Full Bar
Craft Beer Selection
Craft Cocktails
Seasonal Menu
Happy Hour
Brunch
Outdoor dining

Modern Rustic Interior
Fireplace
Private dining rooms
Live music (Bayville and Point Pleasant Beach only)



Experience our garden-to-table, seasonal menu and weekly specials, plus an exceptional assortment of craft beer, extensive wine list, and artfully-prepared cocktails. Dine your way: Offering indoor/outdoor restaurant dining, pickup and delivery. Open 7 days a week.

SAMPLE MENU SELECTIONS

weekly specials

hand-rolled sushi

Combo platters, traditional rolls, specialty rolls, vegetarian rolls

poke bowls

All bowls are served with warm sushi rice, seaweed salad, & crunchy onions

starters

Spicy Tuna Nachos

Tortilla chips topped with spicy tuna, cucumber, avocado, wasabi infused ponzu sauce, spicy mayo, eel sauce, pico de gallo, pickled jalapenos & cilantro

Scarpariello Wings

special blend of seasoning, wood-fired, tossed with cherry peppers

Baked Mac n' Cheese

aged cheddar, colby jack, garlic breadcrumbs

Bavarian Pretzel

pale ale cheddar cheese sauce, coarse salt, whole grain mustard

Cheese and Charcuterie Board

asbury cheese, brie, asiago, Manchego, prosciutto, petit jesu, rosette de lyon, calabrese

Tuna Bites

Cajun dusted, horseradish dipping sauce

entrees

Pan Seared Scallops

jumbo sea scallops, vegetable risotto, beurre blanc

Pork Chop

14oz chop, bone-in, wild mushroom risotto, rosemary demi

Seafood Risotto

saffron risotto, lobster, shrimp, mussels, peas, baby heirloom tomatoes

Fish & Chips

beer battered cod, old bay seasoned fries, slaw, tartar sauce

Salmon

pear & mustard encrusted, sweet pea pancetta risotto, mango burre blanc

Wood-Fired Oven Pizza

Dry-Aged Burger

lettuce, tomato, onion, pickles, brioche bun

Steaks

16 Oz. Ribeye

truffle compound butter, sauteed mushrooms, rosemary demi, garlic mashed

NY Strip

12 oz ny strip, hericot verts, heirloom carrots, garlic mashed potatoes, add a sauce of your choice: horseradish encrusted or bleu cheese gratin

Surf N Turf

6 oz petit filet, lobster & shrimp, old bay bechemel cheese sauce, garlic mashed potatoes

Coffee Rubbed NY Strip

14oz NY strip, potato puree, demi, grilled asparagus

Braised Short Rib

braised short rib, garlic mashed, spinach, rosemary demi

Variety of pasta dishes

dessert

Towering Chocolate Cake for 2

triple layer chocolate cake

Carrot Cake for 2

caramel, whipped cream

THE BLACK SWAN

ASBURY PARK



theblackswanap.com

601 Mattison Avenue
Asbury Park, NJ 07712

PH: 732.361.7159

Mon - Fri: 2:00pm -10:00pm

Sat: 10:00am - 10:00pm

Sun: 9:00am - 9:00pm

Reservations by telephone or Opentable.com

Indoor Seating

Private "Bank Vault" Room/

Private Dining

Cocktail Bar

Catering

Online Ordering/Takeout

Wednesday 2-for-1 Burgers

Monday \$5 wings

Happy Hour:

Mon - Fri: 4:00pm - 6:00pm

Sun: 3:00pm - 6:00pm

Sunday Brunch:

11:00am - 3:00pm



Led by renowned Chef James Avery, the Black Swan embraces various cultures to offer innovative dishes like Indian-inspired curries and pastas alongside classics such as Shepherd's Pie. Diners can also host an intimate, romantically lit gathering in the "Vault" (an actual bank vault and locals' favorite!) or in the sunny Tea Room with its floor-to-ceiling windows overlooking downtown Asbury Park.

SAMPLE MENU SELECTIONS

appetizers

Steak Bites

filet tips, garlic, lemon, butter, parsley

Handmade Potstickers

sesame ginger dipping sauce

Scotch Egg

traditional sausage wrapped egg with bread crumb crust, harissa aioli

Shrimp in a Blanket

smoked bacon, lemon, Worcestershire sauce

Perogies

potato cheese filling, onion sour cream

soup & salads

French Onion Soup

sourdough, Emmental, muenster cheese

Baby Pub Wedge

bacon bits, gorgonzola, red onion, cherry tomato, chive

Mixed Chicories

candied walnuts, orange segments, feta, fig dressing

Caesar Salad

little gem, parmesan, anchovy, sourdough crouton

sandwiches

Black Swan Burger

muenster cheese, onion, lettuce, pickles, Marie Rose Sauce, sesame bun, fries

Impossible Burger

muenster cheese, onion, lettuce, pickles, Marie Rose Sauce, sesame bun, fries

Chicken Cordon Bleu

crispy cutlet, swiss, ham, dijonnaise, fries

entrees

Fish & Chips

haddock, tarter, mushy peas

Traditional Shepherd's Pie

ground beef and lamb, peas, carrots, mashed potato

Mushroom Tagliatelle

marsala, thyme, lemon, cream

Prime Reserve Pork Chop

mashed potatoes, green beans, apricot horseradish glaze

12oz New York Strip

herb butter, truffle mustard greens

desserts

Flourless Chocolate Cake

vanilla ice cream

Irish Coffee Cheesecake

Bailey's, coffee ganache, cream, bourbon drizzle

Apple Galette

served warm, vanilla ice cream

Sticky Toffee Pudding

bourbon caramel, homemade toffee

signature cocktails

Spicy Peach

Milagro Reposado, Ancho Reyes Verde, Peach Nectar, Citrus, Agave

Europa Cup

Aczu Gin, Limoncello, Citrus, Thyme

Pim's Cup

Pimm's No. 1, Citrus, Peach Liqueur, Honey Syrup, Club Soda

Irish Coffee Martini

Tullamore Dew, Coffee Liqueur, Vanilla, Butterscotch Whipped Cream

FREEHOLD AND BRICK



brownstonepancakefactory.com

Freehold:
3445 US-9
Freehold, NJ 07728
PH: 201.945.4800

Brick:
8979 Cedar Bridge Ave
Brick Township, NJ 08723
PH: 201.945.4800

Sun - Wed: 8:00am - 4:00pm
Thu - Sat: 8:00am - 8:00pm

All Day Breakfast
Family Dinner Packages
Indoor / Outdoor Dining
Takeout & Delivery



The Brownstone Pancake Factory seeks relentlessly to redefine the diner experience, while maintaining the comforting mystique that only an old-fashioned diner can provide. The menu at Brownstone has something to please all palates. With dozens of breakfasts, lunch, dinner, and dessert options, you will never run out of new items to try. The love of food for more than 45 years shows in every dish Brownstone serves.

SAMPLE MENU SELECTIONS

coffee drinks & smoothies & milkshakes

- Caramelo**
Espresso, caramel, steamed milk, and whipped cream
- Fruity Pebbles Waffle Shake**
Our strawberry ice cream shake in a fruity pebbles frosted glass, topped with mini waffles & ice cream.
- Unicorn Coton Candy Shake**
Our strawberry ice cream shake in a unicorn frosted glass, topped with cupcake, cotton candy, lollipops & fun candy.

breakfast favorites

- Fried Oreos Cheesecake Pancakes**
Our buttermilks baked with Oreos, topped with chunks of cheesecake & fried Oreos, drizzled with chocolate sauce.

- Chocolate & Peanut Butter Pancakes**
Baked with peanut butter chips & chocolate chips, peanut butter & chocolate smores topped with whipped cream.

- Jersey Chicken & Cheddar Pancakes**
Our buttermilk baked with bacon, jalapeño peppers & cheddar cheese, topped with boneless crispy chicken fritters & drizzled with sour cream — as featured on TLC's Cake Boss.

- Mac Daddy Buffalo Chicken Mac 'n' Cheese Pancake Wrap**
Crispy buffalo chicken and our cheese mac 'n' cheese stuffed into an oversized pancake, drizzled with sour cream sauce.

- Blackout Brownie Chocolate Chip Pop Waffle Tower**
Two Belgian waffles baked with chocolate chips, stacked and topped with vanilla ice cream, chunks of our homemade fudge walnut brownies and ice cream bar, drizzled with Nutella, chocolate and caramel sauces and served with a Nutella syringe.

- Cinnamon Toast Crunch Churro French Toast**
Our churro French toast piled high and topped with vanilla ice cream & cinnamon toast crunch cereal drizzled with vanilla and caramel sauce.

appetizers & insane fries & quesadillas

- Vodka Pepperoni Fries**
Our house fries topped with melted mozzarella, made from scratch vodka sauce, slices of pepperoni and grated parmesan, topped with our homemade pesto sauce.
- Carnitas Breakfast Quesadilla**
Scrambled eggs, pepperjack, pulled carnitas, smashed avocado, shredded lettuce & diced tomatoes, served with our chipotle aioli.

lunch & dinner favorites

- Brownstone Supreme Burger**
Topped with towering onion rings, bacon, cheddar cheese & bleu cheese dressing — as seen on our episode of Food Network's Diners, Drive-Ins & Dives.
- Quinoa Kale Salad**
Organic baby kale, red onions, kalamata olives, tri-color quinoa, imported feta, ripe tomatoes & capers, topped with grilled chicken, drizzled with our balsamic vinaigrette.
- Churrasco Steak Sandwich**
Our marinated skirt steak with caramelized onions, drizzled with chipotle aioli, served on a hero roll with pepperjack cheese.
- Lemon Chicken**
Cutlets dipped in egg batter and sautéed with lemon, shallot & white wine, tossed with baby broccoli plated over rice.
- Sizzling Fajitas**
choice of chicken, steak or combo — served sizzling tableside with grilled onions, peppers & mushrooms accompanied with warm tortillas, shredded cheese, diced tomatoes, lettuce, guacamole, sour cream & salsa.

CHEF MIKE'S ABG

SEASIDE PARK



chefmikesabg.com

10 24th Central Avenue
Seaside Park, NJ 08752

PH: 732.854.1588

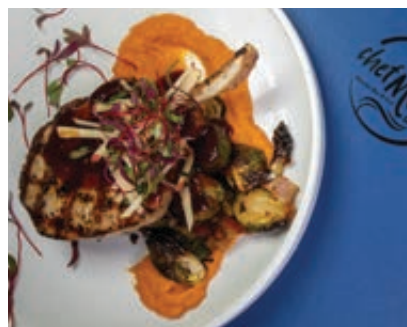
September thru April:
Thurs: 5:00pm - 9:00pm
Fri - Sat: 5:00pm -10:00pm
Sun: 4:00pm - 8:00pm

May
Wed - Thurs: 5:00pm - 9:00pm
Fri - Sat: 5:00pm -10:00pm
Sun: 5:00pm - 9:00pm

June - August
Tiki Bar open 7 days a week for Lunch & Cocktails:
11:00am - 4:00pm
Dinner: Mon - Thurs, Sun: 5:00pm - 9:00pm
Fri - Sat: 5:00pm -10:00pm



**Indoor/Outdoor
Seating
Cocktails and
Wine Menu**



Adjacent to Island Beach State Park, Chef Mike's Atlantic Bar and Grill is a gourmet beachside restaurant. Its executive chef for the past 37 years, Mike Jurusz, has received numerous awards for his innovative dishes that perfectly balance bold and subtle flavors, pouring his heart and soul into his culinary creations and building a reputation as one of the area's most renowned chefs.

SAMPLE MENU SELECTIONS

appetizers

Warm Roasted Garlic Cloves
Extra virgin olive oil, lavash, flatbread

Crab Cake
Joe's mustard sauce, micro green salad

Grilled Octopus
Crispy potatoes, kimchi, peanuts, gochujang, scallion

Olive Oil Whipped Ricotta
Fig jam, prosciutto, pine nuts, marinated tomatoes, olives, crostinini

Steamed Clams
garlic basil butter, crostinini

Crispy Fried Calamari
tossed with a sweet Thai chili sauce

Bar Bacon
house-made peppered bacon

Garlic Shrimp
extra virgin olive oil, roasted garlic, lemon, crostinini

Ahi Tuna Nachos
soy, garlic, ginger, seaweed salad, avocado, siracha, crispy chips, chili crunch

salads

Chop Salad
Chopped romaine, crumbled feta, olives, tomatoes, polinta, cucumber, red onion, balsamic dressing

ABG House Salad
Baby greens, sliced fennel, cipollinin onions, shaved pecorino cheese, croutons, aged sherry vinaigrette

soups

ABG's Famous Creamy Crab Bisque
Cup or bowl

entrees

Horseradish Crusted Chilean Sea Bass
Stem on artichoke hearts, charred Japanese eggplant, romesco sauce, crispy fried leeks

Lobster and Shrimp Pasta
Pancetta, peas, tomatoes, parm cream sauce, gemelli pasta

Grilled Lamb Chops
Butter mashed potatoes, spinach, pinot noir demi-glace

Slow Braised Boneless Short Rib
Butter mashed potatoes, pan sauce, fried onions

Grilled 8 oz. Filet Mignon
Crispy Yukon gold potatoes, haricot vert

Peppercorn Crusted Ahi Tuna
Vegetable lo mein, kabayaki sauce

Peppered Filet mignon Medallions
Lump crab blue cheese cream sauce, butter mashed potatoes, spinach

Reef and Beef
8 oz. Filet mignon, 6 oz lobster tail, crispy Yukon gold potatoes, haricot vert

Pan Seared Pecan Crusted Salmon
Vegetable orzo, mustard dill lemon aioli

Pan Seared Local Sea Scallops
asparagus risotto, crispy pork belly

Pan Seared Chicken Milanese
fresh mozzarella, baby greens, red onion, pine nuts, tomatoes, balsamic vinaigrette

Jumbo Lump Crab Cakes
jasmine rice, asparagus, joe's mustard sauce

DRIFTHOUSE BY DAVID BURKE

SEA BRIGHT



www.drifthousedb.com

Located at Driftwood Cabana Club
1485 Ocean Avenue
Sea Bright, NJ

PH: 732.530.9760

@drifthousedb @chefdavidburke

Tue - Sat: 4:00pm - 10:00pm

Sun: 4:00pm - 9:00pm

Oceanfront

Happy Hour w Live Music

Outdoor Deck

Private Dining Rooms

Valet Parking

**Tuesday Burger Night; Sunday Lobster Night
Fireplace**



The full-service oceanfront, year-round restaurant has a trendy, beach-chic interior serving a seafood focused menu. During warmer seasons there is an outdoor dining deck. A private dining room with views and an authentic wood-burning fireplace provides a perfect setting for social and business events. DRIFTHOUSE, the only oceanfront restaurant in Sea Bright, is located in the Driftwood Cabana Club owned by the Stavola family, who have owned and operated the club since 1957!

SAMPLE MENU SELECTIONS

appetizers

The Original Sea Bright Lobster Bisque

Rich and Creamy Bisque packed with the meat of an entire lobster!

Clothesline Bacon

maple black pepper glazed

Eggplant and Zucchini Chips

Parmesan, spiced yogurt sauce, tomato jam

Classic Caesar

Parmesan, croutons, soft egg

Pretzel Crusted Crab Cake

chipotle aioli, tomato jam

Steamed Mussels

nduja, tomato basil orecchiette

Housemade Popovers

with sweet butter

raw bar

Barnegat Oysters

Jumbo Shrimp Cocktail

cocktail sauce, lemon

Chilled Half 1.25 lb. Lobster

Scallop Carpaccio

orange, cucumber, chimichurri, sea salt

Snow Crab Claws 8 pc

Local Littleneck Clams on Half Shell

seafood towers

Small Tower

3 Barnegat Bay oysters, 4 Littleneck clams, 3 jumbo shrimp, Snow Crab Claws

Large Tower

Chilled 1/2 lb lobster, 6 Barnegat Bay oysters, 6 West Coast oysters, 6 Littleneck clams, 6 jumbo shrimp, Snow Crab Claws 12 pc

entrees

Seared Scallop and Octopus

Parmesan Risotto, Peas

Lobster, Shrimp, Calamari Fra Diavolo

Squid Ink Tagliatelle, Marinara, Chili

Drifthouse Burger

8 oz Prime Beef, cheddar, B1 mayo, lettuce, tomato, onion, English Muffin, French Fries

Rigatoni

Sausage, Tomato, Peas, Pecorino Romano

Salt Brick Chicken

seasonal vegetable, chicken jus

Whole Roasted Branzino Piccata

market vegetable, lemon butter caper sauce

Market Seafood

Seared Halibut, Seared Grouper, Grilled Salmon, Seared Snapper, Tuna

Whole Lobsters

steamed or grilled, with drawn butter and seasonal vegetable

F STREET SOCIAL

BELMAR



fstsocial.com

1002 Main Street
Belmar, NJ, 07719

PH: 732.934.2378

EMAIL: info@fstsocial.com

Mon, Wed, Thur and Sun: 12:00pm - 9:00pm
Fri and Sat: 12:00pm - 10:00pm

Reservations by telephone or online

BYOB — Yes and also offer wine by the bottle

Indoor/Outdoor Seating

Private Dining Room

Takeout & Delivery

Family-Friendly



While famous for its incredible variety of thin crust and craft pizzas, F Street Social offers so much more, and does it well. Fresh ingredients are sourced from local farmers' markets no matter the time of year. The extensive menu includes house made soups, crisp salads, inventive appetizers, juicy beef, chicken and veggie burgers, steaks & chops, pastas, and fresh fish dishes. Family style offerings and a kids menu are also available. While BYOB, wines are also offered.

SAMPLE MENU SELECTIONS

appetizers

Social Garlic Shrimp

Spicy or mild with toasted bread points

Sizzling Garlic Steak Toast

Topped with caramelized onions, drizzled with homemade steak sauce

Calamari

Traditional, Thai chili, balsamic glaze or buffalo

Avocado Fries

With kabayaki and spicy yum yum

soups & salads

Crock of Guinness

French Onion Soup

F Street House

Mixed greens, tomato, cucumber, onion, dried cranberry, candied walnut, crumbled feta & croutons

Sorrento Citrus Salad

Mixed greens, baby arugula, tossed in citrus vinaigrette, shaved Reggiano parmesan

sandwiches

Social Smashed Burger

Grass fed beef, spring mix, tomato, onion, melted cheddar

Black Bean Burger

With lettuce, tomato, onion, chipotle mayo, feta chunks

Grilled Chicken Sienna

Roasted red pepper, mozzarella, basil, onion, balsamic glaze

Classic BLT

Crispy Applewood smoked bacon, romain, fresh tomato, mayo, on Texas toast

from the sea

The Social Salmon

Teriyaki, grilled, blackened, or picata. Served with rice pilaf, potatoes, or sauteed spinach

Seafood Caraselli

Asparagus, sun dried tomatoes, spinach, mussels, shrimp, in a tomato cream sauce over capellini

Fish & Chips

Beer battered cod with our hand cut fries

from the land

Bone-In Ribeye

Murphy style or blackened, with rice pilaf or roasted potatoes and green beans

Chicken Social

Hot and sweet cherry peppers, garlic white sauce with crumbled sausage. Over pasta or pilaf

Eggplant Parm

Served over choice of pasta

pasta

Penne Vodka

Homemade vodka sauce

Garlic & Oil

Olive oil, fresh herbs, garlic, chicken stock, topped with seasoned bread crumbs & Romano

Bucatini Social

Fresh made bucatini tossed in a pecorino cheese bowl tableside with fresh cracked pepper

signature pizza

Thin Crust

Ultra thin or hand tossed, with your choice of toppings. Gluten free available

Classic Margherita

Fresh homemade marinara, mozzarell, basil

The Firebird

Shredded chicken, jalapeno & sweet peppers, bacon, mozzarella

Garden State Primavera

Alfredo or marinara, topped with roasted asparagus, cherry tomato, onion, squash, zucchini, oregano

Zesty Arugula

Roasted cherry tomato sauce, fresh basil pesto, fresh mozzarella, topped with baby arugula tossed in olive oil, parmesan, sea salt

beverages

Milkshakes

Choc/Vanilla/Strawberry, Cookies & Cream, Moca Caramel, Mint Dream

House Crafted Sodas

Ginger lime, lavender vanilla, orange cream, birch beer, black sweet cherry

SEA GIRT



Fratellosnj.com

810 the Plaza
Sea Girt, NJ 08750

PH: 732.974.8833

Mon - Thursday 3 pm - 10 pm
Friday & Saturday Noon - 11 pm
Sunday Noon till 10 pm

Happy Hour, Mon - Fri: 3:00pm - 5:30pm

Cocktails and Full Wine menu

30-seat beautiful Mahogany bar with full-service

Early Dinners served Mon - Fri, 3:00pm - 5:00pm,
\$19.99

Private Party room for up to 40 guests

Outdoor dining with heaters

Live Music Every Thurs & Fri night

Off-premise catering

Door Dash and Uber Eats available

Reservations on RESY network



An Italian restaurant with an outdoor dining area that evokes a European feel, Fratello's serves mouth-watering steaks, fresh seafood from the Atlantic Ocean, and traditional pasta dishes—all bursting with flavor and crafted from the finest ingredients. Relax and enjoy a delicious cocktail or glass of wine from their full-service bar's extensive lists of wines and martinis as well!

SAMPLE MENU SELECTIONS

appetizers

Blue Point Oysters Gratinee

Fratello's signature dish of fresh blue point oysters topped with panko, baked in the oven, and finished with chardonnay wine and lemon beurre blanc

Garlic Shrimp

Sauteed jumbo shrimp with garlic, diced Roma tomatoes, capers, scallions, and fresh herbs in chardonnay wine sauce over crostini

Stuffed Mushrooms

Sausage and fontina cheese stuffed mushrooms served with port wine demi glaze

Jumbo Five-Cheese Ravioli a la Vodka Sauce

Filled with fontina, asiago, mozzarella, ricotta and pecorino cheese served with sauteed diced prosciutto, scallions, and herbs in our famous pink cream vodka sauce

salads

Sea Girt Salad

Baby arugula with fresh mozzarella, roasted peppers, and red onion drizzled with creamy balsamic

Fresh Mozzarella and Tomato Salad

With sweet roasted peppers, pepperoncini, red onion, and tomatoes with creamy balsamic

sandwiches

Fratello's Steak Sandwich

With mozzarella and balsamic vinaigrette served on a hoagie roll with mixed greens, tomato, and onion

BBQ Chicken Sandwich

Marinated in our BBQ sauce, grilled and topped with mozzarella and fresh arugula

8oz Hamburger

With topping choices of American, cheddar, Swiss, or mozzarella cheeses, sauteed or raw onions, bacon, or mushrooms

pasta

Rigatoni Bolognese

Fratello's signature pasta dish, a hearty tomato sauce of ground beef, pork and veal with onions, carrots, celery, red wine, and a touch of cream tossed with rigatoni pasta

Penne Capri

With grilled chicken, escarole, roasted peppers, garlic, and oil

Linguini in Clam Sauce

Red or white loaded with middle neck clams

steak and chops

12oz New York Sirloin and Shrimp Scampi

Grilled sirloin and served with 3 sauteed jumbo shrimp in garlic wine sauce with mashed potatoes and mixed vegetables

14oz Prime Reserve Bone-In Pork Chop

Grilled with sauteed onions, roasted peppers, hot cherry peppers, and white wine vinegar reduction with mashed potatoes

Filet Mignon Dr. Chris

8 oz. filet topped with bleu cheese and port wine sauce accompanied by sauteed jumbo shrimp, diced roma tomatoes, capers, and fresh herbs in chardonnay wine sauce over crostini served with mashed potatoes and asparagus

seafood

Shrimp Andrea

Sauteed jumbo shrimp with garlic, diced prosciutto, crushed plum tomatoes, scallions, asparagus and fresh herbs in white wine plum tomato sauce served over fettuccine pasta

Scallops

Atlantic U-10 Dry Sea scallop (4) topped with crabmeat, broiled, and finished with champagne dill sauce with side of mixed vegetable and potato croquet

THE GOAT BY DAVID BURKE

UNION BEACH



thegoatbydb.com
[@thegoatbydb](https://www.instagram.com/thegoatbydb)

1411 NJ-36
Union Beach, NJ 07735

PH: 732.264.5222

Tue - Sun: Dinner 4:00pm - 10:00pm
Fri - Sat: Lunch 12:00pm - 3:45pm
Sun Brunch: 11:00am - 3:45pm

Daily Happy Hour

Sunday Brunch

Tuesday Burger Night

Comedy & Trivia Nights Monthly

Wednesday Bingo

Wood-burning Oven, Outdoor Porch, Outdoor Dining

Banquet Hall

Takeout



A Wood Burning Italian American Cuisine Restaurant by Hazlet native, celebrity chef David Burke, located in Union Beach, NJ. THE GOAT, is a casual American bistro. The menu includes burgers, pizza, house-made pastas, seafood and dessert. The restaurant also has an extensive list of locally distilled spirits and craft beers.

SAMPLE MENU SELECTIONS

appetizers

Clothesline Bacon

Maple black pepper glazed 2pc
(option to add)

Asparagus Watermelon Burrata

asparagus, prosciutto, tomato

Local Corn Soup

roasted chicken & corn dumpling,
basil oil

Fried Mozzarella "Hipster Style"

shisito, peppadew, parmesan,
preserved lemon

Crispy Eggplant Chips

marinara, parm, basil, herb
whipped ricotta

pizza

Angry Butcher

Pepperoni, chorizo, crispy prosciutto,
arugula, hot honey

THE GOAT

Bacon, goat cheese, tomato orange
jam, caramelized onions

Margarita

mozzarella cheese, fresh basil

Cheese Calzone

mozzarella, ricotta cheese, fresh basil
tomato sauce on side

pasta

Paper Bag Lasagna

Layers of beef & ricotta, wrapped in
herbed pastry crisp

Creamy Penne Lobster

Preserved lemon, gremolata

"Breaking My Balls" Rigatoni

Wagyu meatball bolognese, tomato,
basil, ricotta

mains

Flaming Chicken with Corn Risotto

Sundried tomato & basil

Shrimp & Scallops Al Forno

Wood oven roasted, local corn
succotash, arugula, basil pesto

DB Cheese Burger "Royale"

Hand cut french fries, pickle, english
muffin, B-1 aioli

Pork Chop & Dumplings

Pan roasted, pork & chive dumplings,
sauteed spinach and mushrooms, lemon,
caper, garlic, peaches

Seared Yellowfin Tuna Puttanesca

Tomato, capers, olives, sautéed spinach,
crispy potato shavings

8 Ounce Filet Mignon

B-1 steak sauce, watercress salad,
seasonal vegetable

Herb Crusted Salmon

Roasted eggplant, blistered tomato,
citrus zest, basil

desserts

"THE GOAT" Chocolate Mousse Cake

Goat milk caramel, raspberry, espresso
whipped cream, almonds

DB's Dixie Lee Not So Humble Pie,

Gold painted berries, whipped cream

DB's Cheesecake Lollipop Tree

chocolate tuxedo, cherry pistachio, toffee
crunch, bubblegum whipped cream,
cotton candy

Sunday brunch

Tuna Tartare

Capers, sundried tomato, olives

Chic Wings & Calamari Marinara

Italian long hots, pepperoni, oregano,
lemon pepper

New Jersey Eggs Benedict

Poached egg, pork roll, english muffin,
hollandaise sauce

The "UB" Omelette

Cherry tomato, mushroom, spinach,
cheddar cheese ADD BACON +8

JBJ SOUL KITCHEN

RED BANK & TOMS RIVER

THE JBJ SOUL FOUNDATION
JBJ SOUL KITCHEN
Community Restaurant

[Jbjsoulkitchen.org](http://jbjsoulkitchen.org)

Red Bank

207 Monmouth Street
Red Bank, NJ 07701

PH: 732.842.0900

Lunch: 11:30am - 1:30pm • Friday & Saturday
Dinner: 5:00pm - 7:00pm • Wednesday - Saturday
Brunch: 11:30am - 1:30pm • Sunday
Monday & Tuesday: Closed

Toms River

1769 Hooper Avenue
Toms River, NJ 08753

PH: 732.731.1414

Lunch: 11:30am - 1:30pm • Wednesday,
Thursday & Friday
Dinner: 5:00pm - 7:00pm • Tuesday, Friday & Saturday
Sunday & Monday: Closed

Dine In Only



JBJ Soul Kitchen is a non-profit Community Restaurant, run by the Jon Bon Jovi Soul Foundation, that serves paying and in-need customers. With locations in Red Bank and Toms River, the restaurant serves nutritious, culinary dishes designed by JBJ Soul Kitchen Chefs in a beautiful atmosphere. They offer American cuisine as a three-course meal, including a warm cup of soup or healthy salad, and choice of a hearty entrée. For dessert, they have a fresh fruit plate or delicious sweet dish. Their menu is seasonal and new dishes are introduced on a bi-weekly basis. Everything they serve is fresh and locally sourced. Be sure to experience this special establishment where “dignity and respect are always on the menu.”

SAMPLE MENU SELECTIONS

Sample Menu selections are seasonal and may vary with each location. This is a small preview of what you can expect as they change their menu bi-weekly. Please visit www.jbjsoulkitchen.org to view current menus.

appetizers

Sesame Citrus Salad

Mixed Greens, Mandarin Orange Slices, Edamame, and Scallions. Topped with a Citrus and Sesame Oil Dressing.

Winter Panzanella Salad

Mixed Greens, Toasted Bread, Beets, Grapefruit, Butternut Squash & Grated Parmesan; Tossed in a Soul Seasoning Vinaigrette

Chicken & Artichoke Soup

With Carrots, Onions, Celery & Spinach; Finished with Shaved Parmesan

Creamy Tomato Soup

Topped with Parmesan Croutons

main course

Cilantro Lime Soul Seasoning Pork Tacos

Topped with Cilantro Lime Slaw & Pickled Red Onions; Served with Soul Seasoning Chips

Tarragon Shrimp

Served over Soul Seasoning Rice & Roasted Vegetables; Finished with Tarragon Brown Butter

Chicken Jambalaya

Cajun Style Chicken and Pork Stew; Served over Rice

Soy Glazed Salmon

Over Bok Choy, Snap Peas & Mushrooms; Served with a Side of White Rice

Baked Ziti

With Mozzarella & Ricotta Cheese; Served with Garlic Bread

Soul Seasoning Chicken Caprese

Thigh Served over Soul Seasoning Couscous; Topped with Fresh Mozzarella, Blistered Grape Tomatoes, Fresh Basil & Balsamic Glaze



**TWO NEW
FLAVORS OF OUR
JBJSOUL
SEASONING!**
Nashville
Cilantro Lime

THE MAINSTAY BAR & LOUNGE

ASBURY PARK



itsthemainstay.com

525 Cookman Avenue
Asbury Park, NJ 07712

PH: 732.455.3352

Mon: 4:00pm -12:00am
Tues: Closed
Wed - Thurs: 4:00pm -12:00am
Fri: 4:00pm -1:30am
Sat: 12:00pm - 1:30am
Sun: 12:00pm - 12:00am

Reservations by telephone or Opentable.com

Indoor/Outdoor Seating
Up-tempo Dining
Cocktail Bar/Lounge

Catering
Online Ordering/Takeout
Happy Hour



Chef James Avery's newest location is the Mainstay, a premier destination for up-tempo dining with views of the Asbury Park scene from any of its high-top tables or lively bar. "I really wanted to create an endless summer kind of vibe at the Mainstay," says Chef Avery, "...what I intend to do: ...a laid-back coastal vibe with exciting cocktails and fun bar food."

SAMPLE MENU SELECTIONS

shareables

Burrata

Goat horn Peppers, basil,
Benchmark Sourdough

Potato Skins

Bacon, NY Cheddar, sour cream,
cheddar, chives

Coconut Shrimp

Pineapple sweet chili sauce

Korean Beef Bao Buns

Kimchi, scallion

Oooh Mommy Wings

Sesame, scallion

Spicy Tuna Lettuce Cups

Truffled Sriracha, scallion, soy sauce

soup and salads

Vegetarian Chili

Sour Cream, cheddar

Caesar Salad

Add chicken or shrimp

Lobster Bisque

handhelds

Lobster Roll

Celery Seed, Lemon Herb Mayo

Jerk Chicken Quesadilla

Pico, Sour Crème

Bonney Burger

Served with waffle or sweet potato fries

Black Bean Burger

Veganaise, Vegan Cheddar

baskets

Breaded Chicken Tenders

Hot Honey

Coconut Shrimp

Pineapple-chile sauce

Ale Battered Shrimp

Tartar sauce

Rice Bowls

Served with Asian Salad in Ginger dressing

Salmon Teriyaki

Chicken Teriyaki

Tofu Teriyaki

Sesame Tuna

desserts

Stuffed Churros

Dolce de leche dip

Ice Cream Sandwich Sliders

Chocolate Chip, Toffee, Red Velvet

signature cocktails

Tiki Rum Punch

Bacardi Oakheart, Grapefruit, Tangerine & Coconut,
pineapple, orange & grapefruit juices. Glass or Bucket

Ye Old Salt

Aldez Blanco Tequila, Guava, Lime, Giffard Pineapple

Dr. Pepper

Bombay Bramble, Cherry liqueur, Amaretto, Citrus, Dram
Black Bitters

Black Sails

Mezan XO, Stroh, Molasses Bitters, Jones Cane Sugar Cola

Bubble Gum Gimlet

Hendricks, Bubble Gum, Lime

Salt Water Taffy

Milagro Reposado, Giffard Vanilla, Citrus, Banana

Root Beer Old Fashioned

Elijah Craig, root beer, Giffard Vanilla, Sarsaparilla Bitters

Metropolitan
CAFÉ

metrocafenj.com

8 E Main St
Freehold, NJ 07728

PH: 732.780.9400

Monday - Wednesday: 12:00pm - 9:00pm

Thursday: 12:00pm - 9:30pm

Friday - Saturday: 12:00pm - 10:00pm

Sunday: 12:00pm - 9:00pm

Outdoor Dining

Take Out/Delivery

Happy Hour

Catering

Fireplace

Private Parties



The Metropolitan Café is a Modern American restaurant with a Pacific Rim flair. You can find a variety of sushi, Artisan cocktails, and a Wine Spectator Award winning wine list. Relax in their casual yet upscale atmosphere at the martini bar, or sink into their swanky seating.

SAMPLE MENU SELECTIONS

appetizers

Signature Calamari & Shrimp

sweet and spicy shrimp with sesame seeds

Tuna Tartare Pizza

Ahi Tuna, crispy scallion pancake, cucumber, avocado, kabayaki

Short Rib Empanada

served with toasted Manchego cheese and Mexican street corn salsa

Stuffed Mushroom

Grilled Portobello, sweet Italian sausage, spinach, Manchego, Parmesan, Sweet n sour

Crab Cake

Micro arugula, preserved lemon, mustard aioli

salads

Roasted Pear and Goat cheese salad

with pistachios, local arugula, craisins, prosecco vinaigrette

Sriracha Dusted Tuna Salad

Carrot, Cucumbers, Edamame, Mango, Cellophane noodles, Mesclun, Miso-Honey Vinaigrette

Grilled Shrimp & Watermelon Salad

Ricotta Salata, arugula, pickled shallots, champagne-honey-mint vinaigrette

*You can also build your own salad from a selection of greens and protein

hand held

Burger Experience

slab bacon, aged cheddar, frizzled onion, chophouse dressing, served on a brioche bun

Grilled Chicken Club

with Manchego, avocado, bacon, pesto aioli, Panelle

Ultimate Grilled Cheese & Soup

truffled cheddar and Manchego, bacon, tomato, fresh Panelle, lobster bisque for dipping!

pasta

METRO "ZUPPA"

lobster tail, shrimp, clams, calamari, Athens tomato sauce, chili flake, brandy, bucatini. fried calamari garnish

Mezze Rigatoni Vodka

with sweet Italian sausage, mushroom, peas, chili flake and parmesan

Shrimp Ravioli

heirloom tomato, fresh basil, ricotta salata

main course

Asian Skirt Steak

sake-soy marinade, stir fried vegetables, lo mein, pineapple salsa

Scallop pinwheels

crabmeat stuffed, coconut-ginger sauce, basmati rice, baby spinach

Chicken & Lobster

Artichokes, cherry tomato, capers, lemon butter, thyme

specialty rolls

White Tiger Roll

spicy lobster, cucumber, tempura flakes, wrapped in white tuna, avocado, topped with mango salsa and caviar

Crazy Tuna Roll

pepper tuna and avocado topped with spicy tuna and tempura flake

Sleeping Beauty Roll

spicy tuna, crab, avocado, tempura flake and cucumber wrapped in soy paper

MOLLY PITCHER INN

RED BANK



themollypitcher.com

88 Riverside Avenue
Red Bank, NJ 07701

PH: 732.747.2500

Breakfast

Mon - Fri: 7:00am - 10:30am
Sat: 8:00am - 11:00am
Sun: 8:00am - 10:30am

Lunch

Mon - Fri: 11:30am - 3:00pm

Brunch (Ala Carte)

Sat: 11:00am - 3:00pm
Sun: 10:30am - 3:00pm

Dinner

Daily: 3:00pm - 10:00pm



**Outdoor Dining
on Promenade
Brunch
Bar/Lounge**



The Dining Room at the Molly Pitcher Inn boasts stunning panoramic views of the Navesink River. Dine inside in traditional elegance or sit outside and enjoy the sailboats gliding by. This historical inn also serves as a beautiful wedding venue with its grand Ballroom. With breakfast, brunch, lunch, and dinner menus, there's plenty of options from morning until night.

SAMPLE MENU SELECTIONS

breakfast

Homemade Granola & Yogurt
served with seasonal berries

Eggs Benedict
Canadian Bacon, Poached Eggs
and Hollandaise

**Vanilla Bean and Cinnamon
French Toast**

served with seasonal berry compote and
maple syrup

appetizers

American Sturgeon Caviar
sweet potato blini, caramelized onion
jam, crème fraiche

Oysters
Rhubarb Mignonette, Micro Greens

Atlantic Chowder
Lobster, potatoes, clam broth, corn,
cream and herbs

salads

Mr. Barry Salad
Mixed Greens, Cambozola Blue Cheese, Candied
Pecans, Bartlett Pear, Champagne Vinaigrette

Grilled Skirt Steak Salad
Tamarind Marinated, Mixed Greens, Avocado,
Ancho-lime Vinaigrette

Quinoa Salad
your choice of protein with Arugula, Granny Smith
Apple, Walnuts, Lemon Vinaigrette

sandwiches

Lobster Roll
tender lobster with Celery, Boston Bibb, Mayonnaise

Molly Pitcher Burger
House Blend Burger, Cheddar, Blue or Swiss Cheese,
Lettuce, Tomato, Onion, French Fries

entrees

Jumbo Lump Crabcake
Cajun Remoulade, Cucumber, Radish, Red Pepper,
Lemon Vinaigrette

Molly Pitcher Chicken Pot Pie
their own take on the classic!

Seafood Pot Pie
Shrimps, Scallops, Lobster Meat, "Bisque"

Filet Mignon
Roasted Garlic Mashed Potatoes, Grilled Asparagus,
Gorgonzola Butter

New Zealand Rack of Lamb
Garbanzo, White Asparagus, Charred Cippolini

Pan-Seared Salmon
Peas, Orzo, Radish, Meyer Lemon, Red Pepper Coulis

Dinner Specials
Featuring Butcher's Block Prime Angus Cuts!!

desserts

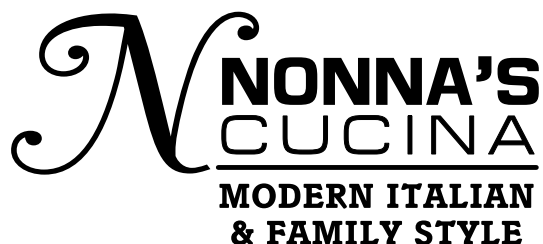
"Tiramisu" Affogato
Mascarpone Semifreddo, Lady Finger Sponge, Brandy
Caramel, Espresso Poured Table Side (Decaf or
Regular available)

Blueberry Lemon Napoleon
Puff Pastry, Crème Bavaois, Blueberry Compote,
Lemon Gel

Warm Apple Cobbler
Sliced Apples, Brown Sugar Oat Streusel, Tahitian
Vanilla Gelato

NONNA'S CUCINA

ENGLISHTOWN



nonnasnj.com

448 US Highway 9N
Englishtown, NJ 07726

PH:732.536.9050

Mon: Closed
Tue - Thu: 12:00pm - 9:00pm
Fri and Sat: 12:00pm - 10:00pm
Sun: 12:00pm - 9:00pm

Dine In
Take Out
Curbside Delivery
Online ordering
Happy Hour
Private Dining Area
Catering



Nonna's Cucina serves up traditional Italian food made from clean, fresh ingredients in a variety of preparations. They offer a la carte and family style options. Favorites like "Not Your Everyday Sunday Sauce" and their Cacciatori & Hot Honey Pizza are some examples of the traditional yet creative flair you will find at this modern Italian farmhouse restaurant.

SAMPLE MENU SELECTIONS

signature appetizers

Avocado & Crab Crostini
heirloom tomato, avocado, lump crabmeat, chili oil, toast points

Meatball Sliders
topped with mozzarella and marinara crostini

The Works
with prosciutto & roasted peppers

Long Stem Artichokes
pan seared, lemon caper butter sauce, bread crumb, and currant topping

Parmesan Polenta & Sausage
mushroom ragu, sausage, rich Demi fire-roasted polenta, truffle oil

appetizers

Zucchini Frite
fresh sliced panko crusted zucchini, garlic aioli dipping sauce

Crispy Calamari
lightly fried, served with mixed peppers, marinara and garlic aioli dipping sauce

Zuppa di Clams or Mussels
white wine, garlic, basil, broth

Mozzarella Popcorn
bocconcini balls, basil & bread crumbs marinara & chipotle pepper aioli

salads

Nonna's Chopped Salad
Italian meats and cheeses, mixed lettuces, balsamic vinaigrette

The Italian
candied walnuts, Chianti poached pear, blue cheese, mixed greens, fig balsamic vinaigrette

The Sicilian
Pecorino, orange segments, fennel, arugula, pine nuts, citrus vinaigrette

pizzettas

Burrata & Prosciutto
white pie, truffle oil and arugula

Nonnas Upside Down Pie
Italian deli meats, caramelized onion & mozzarella, truffle honey, and sauce on the top

Caramelized Pear & Pancetta
chianti poached pear, mozzarella & gorgonzola, balsamic glaze

Cacciatorini & Hot Honey
Italian salami, mozzarella, basil, finished with hot honey (infused with habanero)

entrees

Orecchiette alla Pugliese
broccoli rabe, italian sausage, garlic & extra virgin olive oil

"Not Your Everyday Sunday Sauce"
sweet Italian sausage, beef short rib meatballs, Bolognese sauce and spaghetti. Served every day!

Lox Ravioli
Maine Lobster & ricotta cognac cream sauce with shrimp with a touch of marinara sauce

Chicken Vino Bianco
grilled chicken, shitake mushrooms, artichokes, roasted tomatoes, rosemary wine sauce

Veal Saltimbocca
pan seared veal scallopini, prosciutto, sage, spinach and tomato in a white wine demi

Nonna's Eggplant Rollatini
pan fried eggplant, ricotta, mozzarella, parmesan cheese and marinara sauce

Bronzino Arrosto
butterflied Mediterranean Sea Bass with lemon caper piccata sauce

Short Rib
braised boneless beef ribs, tuscan mashed potatoes, sauteed vegetables in a burgundy demi

ORCHARD PARK BY DAVID BURKE

EAST BRUNSWICK



orchardparkbydb.com

670 Cranbury Road
East Brunswick, NJ 08816

PH: 732.554.5714

Sun - Mon: 4:00pm - 9:00pm
Tue - Thu: 4:00pm - 10:00pm
Fri - Sat: 4:00pm - 11:00pm

Happy Hour, Extensive Wine List

Monday Burger Night, Tuesday Taco Night

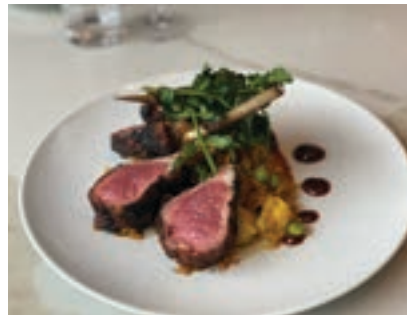
Wednesday Date Night, Saturday LIVE DJ Music

Sunday Brunch

Private Wine Room, Banquet Space

Year-round Terrace

Chef's Table



Orchard Park by David Burke is a grand European style restaurant located at the Chateau Grande Hotel in East Brunswick. This restaurant showcases award-winning celebrity chef David Burke's modern American cuisine with a seasonal menu highlighted by cuts of steak prepared using his patented Himalayan sea-salt dry-aging technique. An abundant dinner menu with apps, pasta, pizza, main entrees and artistic desserts. Sunday Brunch menu offered with an assortment of delicious classic dishes with a creative twist of flavors.

SAMPLE MENU SELECTIONS

appetizers

Pretzel Crab Cake

Aji pepper aioli, spiced plum jam

Lobster Dumplings

Chili oil, tomato miso, preserved lemon

Clothesline Bacon

Black pepper, maple glazed

Tuna Tartare Parfait

Soy ginger, avocado, shaved vegetables, potato crisps

pasta & pizza

Sun Dried Tomato Pesto Pizza

Eggplant, summer squash, mozzarella

White Clam Pizza

Ricotta, mozzarella, peppadews, capers, arugula

Eggplant Ravioli

Roasted summer squash, spinach pesto

Tuscan Beef Ragù

Citrus ricotta, garlic breadstick

mains

Roasted Branzino

Cauliflower two ways, marcona almond pesto

Atlantic Salmon

Asparagus, charred spring onion and mushroom risotto, citrus vinaigrette

Charred Cauliflower Steak

Roasted garlic, crema, broccoli, mushrooms, pine nut vinaigrette

DB Signature Chicken

Peach bbq sauce, caramelized onion, fingerling potatoes

David Burke U.S. Patented Pink Himalayan Salt Dry-aged Prime Steaks Porterhouse, Ribeye, NY Strip

All steaks are served with house made B1 sauce

DB Dry Aged Cheeseburger

Aged cheddar, english muffin, LTO, B1 aioli, fries

desserts

Red Velvet Parfait

Red Velvet cake, cream cheese frosting, chocolate chips, strawberries, whipped cream

Strawberry Shortcake

Orange glazed buttermilk biscuit, strawberry preserves, whipped cream

Tin Can Cake

Chocolate sauce, caramel anglaise, toffee crunch, vanilla ice cream and a lil' bit of whipped cream

Key Lime Pie

Golden Berries, whipped cream, raspberry sauce

Cheesecake Lollipop Tree

Cheesecake and graham cracker, chocolate mousse and caramel, B&W cookie, bubblegum whipped cream

Ice Cream Slider

Sugar cookie, vanilla ice cream, cherries & pistachio, toasted marshmallow, chocolate sauce

sunday brunch

Cinnamon Sugar Donuts

Raspberrry yogurt sauce, whipped cream, passionfruit caramel, fresh berries

Popovers

Naked Oysters
Charred peach mignotte

Titanic French Toast

Berry compote, maple mascarpone, fresh berries

Giant Cornbread Pancakes

Seasonal fruit, toasted almonds, syrup

Fried Chicken & Waffles

Salsa verde, pickled peppers & onions

Biscuits & Gravy

Stewed beef, seared shrimp poached egg, citrus hollandaise

after dinner delights

B-A-N-A-N-A-S

Kalani Coconut, Giffard Banane De Bresil, Heavy Cream, Nutmeg

Nutty Bitch

El Tequilaño Tequila, Borghetti espresso Liqueur, Fresh Espresso, Frangelico, Chocolate Bitters

PEARL RESTAURANT & LOUNGE

RED BANK

PEARL

theoysterpointhotel.com

Oyster Point Hotel
146 Bodman Place
Red Bank, NJ 07701

PH: 732.530.8200

Dining Room Hours:

Breakfast Hours

Mon - Fri 8:00am - 11:00am
Sat - Sun 8:00am - 11:00am

Lunch Hours

Mon - Fri 11:30am - 4:00pm

Brunch Ala Carte

Sat - Sun 11:00am - 4:00pm

Dinner Hours

Mon - Fri 4:00pm - 9:00pm
Fri - Sat 4:00pm - 9:00pm



Indoor/Outdoor Dining
Terrace
Brunch
Bar/Lounge



The chic Pearl Restaurant & lounge located at the Oyster Point Hotel offers waterfront dining, live music and a private marina on the Navesink River where you can motor your craft and enjoy an elegant dock & dine experience. Dining at this intimate restaurant is upscale and serene, a perfect spot to relax and enjoy knock out contemporary American cuisine with local seasonal ingredients. Dine on the deck and enjoy a gentle breeze, with sailboats skimming across the water and a view of picturesque Red Bank. The Terrace Deck is open March thru November rain or shine. Pearl is open for breakfast, lunch, dinner and lite bites, so it's a perfect choice for your business and social occasions.

SAMPLE MENU SELECTIONS

breakfast

Good Morning Oatmeal
Golden raisins, blueberries, toasted coconut

Eggs Benedict
Two poached eggs, English muffin, Canadian bacon, hollandaise

Brioche French Toast
Banana and walnut syrup, whipped cream

Chorizo Skillet
Peppers, onions, potato, cheddar jack, eggs, avocado

soups/salads

Lobster Bisque
Chopped House Salad
Caesar Salad

appetizers

Golden Fried Calamari
Sweet or hot

Chicken Quesadilla
Pepper jack, pico de gallo, guacamole

Cast Iron Lump Crabcakes
House made sriracha sauce

Lobster Bisque
Lobster crouton

lunch

Steakhouse Burger
Fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar, onion rings

Lobster Roll
Toasted garlic roll, old bay chips

Fish & Chips
Tartar, lemon, coleslaw

dinner

Lemon Pepper Swordfish
With clams, broccoli rabe, white beans, garlic, potato

Crispy Whole Red Snapper for Two
Marinated in garlic, lemon, lime, fried crisp & served w/Asian stir fry veggies, jasmine rice, coconut lime sauce

Butcher Block
14oz prime boneless New York strip

desserts

Waffle Bowl Gelatos
Vanilla, chocolate, espresso, apple butter cinnamon, pistachio, banana salted caramel

Citrus Olive Oil Cake
House-made chamomile ice cream, almond cookie crumble, citrus segments, honey, dried flowers

PEKING PAVILION

MANALAPAN



pekingpavilion.com

110 State Route 33
Manalapan, NJ

732-308-9700

pekingpavilion@gmail.com

Mon: 12:00pm - 10:00pm

Tue: closed

Wed - Thu: 12:00pm - 10:00pm

Fri: 12:00pm - 11:00pm

Sat: 4:00pm - 11:00pm

Sun: 12:00pm - 10:00pm

Indoor/Outdoor Dining

Private Dining

Online Ordering

Cocktail Bar



Peking Pavillion offers the finest gourmet Chinese food with international appeal. Opened in 1983 they have recently renovated their dining room with a modern Asian vibe. The new menu is upscale and offers a variety of choices from seafood, beef, poultry, and vegetarian. Inspired by over 5,000 years of pride, tradition and honor, the elegant, yet relaxed atmosphere makes Peking Pavilion the perfect place for business meetings, family gatherings or a casual evening out with friends.

SAMPLE MENU SELECTIONS

soup

Chicken Egg Corn Soup

Chicken and corn in egg drop soup

Miniature Cantonese Wonton Soup

Traditional blend of pork & shrimp wonton, and bok choy in meat broth

Peking Soup

A combination of chicken, beef, shrimp, and Asian vegetables in a clear broth

appetizers

Filet Mignon Egg Roll

Shanghai Shrimp Roll

Crystal Shrimp Dumplings

Creamy Spicy Rock Shrimp with Scallion Pancakes

Chicken Soong in Lettuce Wraps

seafood

Grand Marnier Prawns

Crispy colossal prawns quick-fried in Grand Marnier sauce, on a bed of sliced orange

Jumbo Shrimp with Lobster Sauce

Jumbo shrimp, carrot, water chestnut, snow peas cooked in thick chicken egg broth

Kung Pao Shrimp

Jumbo Shrimp tossed with water chestnut, bell pepper, celery in Kung Pao sauce and cashew nut

Jumbo Sea Scallops and Jumbo Shrimp

Tossed with Pavilion's own XO sauce and served over pineapple fried rice

beef

Chung King Filet Mignon Wok

seared chunks of filet mignon and mushrooms on a bed of fresh market spinach

Pavilion's Three Delicacies

One of their most popular entrees! A sauté of chicken, beef, and shrimp with fresh market vegetables in a hearty garlic sauce on a sizzling skillet

Double-cut Pork Chop with Homemade Miso Sauce

Grilled pork chop with miso sauce, and served with spinach

Pavilion's Skirt Steak Over Ginger Lo Mein Noodles

Grilled marinated skirt steak thinly sliced and served over ginger lo mein noodles.

poultry

Bell & Evans Organic Peking Chicken

Organic chicken carved and served in the same manner as Pavilion's signature Peking Duck. Served with homemade hoisin sauce, scallions, cucumbers, and steamed pancakes

Peking Duck

Slowly roasted Long Island duckling finished to a crisp, juicy perfection. Served with finely sliced scallions, cucumbers, steamed crepes, and our homemade plum sauce.

vegetables

Vegetarian Imperial

Homemade veggie patties stir-fried in a tangy sweet sauce.

Ma-Po Tofu

a traditional dish bursting with Sichuan spices

fried rice & pasta

Peking Fried Rice

Angel Hair Rice Pasta
(with or without Curry)

Pan Fried Noodles

with Sautéed beef, chicken, or shrimp. A very popular dish in Hong Kong

RED HORSE BY DAVID BURKE

RUMSON



redhorsebydb.com

26 Ridge Rd
Rumson, NJ 07760

PH: 732.576.3400

Monday: Closed
Tue - Thu: 4:00pm - 10:00pm
Fri - Sat: 4:00pm - 11:00pm
Sunday: 11:00am - 9:00pm

Happy Hour/Extensive Wine List
Private Wine Cellar Room/Private Dining
Catering
Outdoor Dining
Valet Parking
Wednesday alternating Omakase & What's Your Beef?
Sushi Loft



Red Horse by David Burke, a modern American steakhouse with a focus on prime beef, dry-aged according to Burke's Himalayan salt process. Creative dishes built around the freshest, highest quality ingredients. Celebrity Chef David Burke classics are offered in appetizer, main and dessert menus. The upstairs Sushi Loft at Red Horse by David Burke is open Tues-Sunday at 4:00pm.

SAMPLE MENU SELECTIONS

appetizers

Clothesline Bacon

Black pepper maple glaze, pickle, lemon GF

Tuna & Salmon Tartare

Avocado, shaved vegetable salad, gaufrettes GF

Crispy Shrimp "Spring Rolls"

Prawns, thai peanut sauce, fermented black bean, cucumber, coconut

Lobster Dumplings

Miso tomato, chili oil, preserved lemon

Lobster & Mushroom Risotto

crispy lobster, two river mushrooms, honey nut squash, garlic sausage

Beef & Broccoli Chow Fun

filet & broccoli stir fry, sake, soy

mains

Ginger Salmon

salsify, shitake, snow pea, leeks, ponzu butter sauce

DB Roasted Chicken

Winter squash, mushrooms, farrotto, sweet & sour brussels sprouts, chicken jus

Pork Chops with Sandy Hook Clams Casino

White wine, garlic, peas, bacon, peppers GF

Braised Bison Beef Short Rib

cavatelli, spinach, mushrooms, truffle jus, crispy shallots

Red Horse DB Cheeseburger

lettuce, tomato, onion, house-cut french fries & DB sauce

U.S. David Burke U.S. Patented Pink Himalayan Salt Dry-aged Prime Steaks

Dry Aged Porterhouse for 2, 20 oz Dry Aged Ribeye,,Signature Chateaubriand for 2

8 oz Wagyu Sirloin, 14 oz Prime NY Strip, Filet Mignon on the Bone for 2

sushi

Spicy Tuna Roll

Cucumber, spicy mayo sauce

Red Horse Roll

Salmon, tuna, Hamachi, avocado, caviar, salmon roe

Chef's Choice Roll

Nigiri/Sashimi Menu

salads

Steakhouse Wedge Salad

crispy bacon, blue cheese, tomato, candied walnuts, tomato vinaigrette GF

Little Gem Kale Caesar

aged parmesan, croutons, parmesan crisp

oysters

Oysters (6)

half shell, cucumber apple mignonette, (3) East Coast, (3) West Coast GF

Dressed Oysters (6)

East coast, baby shrimp, ginger, pickled vegetables, GF

desserts

Tiny Dancer Triple Chocolate Mousse Cake

Triple chocolate mousse cake, toasted almonds, Grand Marnier caramel, raspberry & espresso whipped cream

Black & White Cookie Ice Cream Sundae

White chocolate berry swirl ice cream, candied almonds, toffee sauce, espresso whipped cream, kettle corn

Sugared Donuts & Macarons

Whipped cream, passionfruit caramel, raspberry sauce

Tin Can Cake

Chocolate sauce, heath bar crunch, caramel anglaise, vanilla gelato and a lil' bit of whip *Please allow 20 minutes to make

DB's Cheesecake Lollipop Tree

Toffee crunch, cherry pistachio, chocolate tuxedo, with bubblegum whipped cream

ROSALITA'S ROADSIDE CANTINA

ENGLISHTOWN & BRICK



rosiescantinanj.com

Englishtown

180 Route 9N
Englishtown NJ

PH: 732.617.0099

Brick

1048 Cedar Bridge Ave in Brick Plaza
Brick, NJ

PH: 732.739.7055

Kitchen Hours:

Mon - Thu: 11:30am - 10:30pm

Fri & Sat: 11:30am - 11:00pm

Sunday: 11:30am - 9:00pm

Dine In, Take Out

Online Delivery

Indoor/Outdoor Seating

Happy Hour

Private Party Dining Area

Catering



Rosalita's Roadside Cantina serves fresh Mexican cuisine in a fun, festive environment at two locations in Englishtown and Brick, NJ. They serve fresh salads, giant burritos, tacos, enchiladas, sizzling fajitas and have a well-known margarita selection. They use locally sourced produce, meats and dairy. At Rosalita's they take pride in slow roasting their meats for lunch and dinner, and making everything fresh daily!

SAMPLE MENU SELECTIONS

appetizers

Avocado Fries

served with Chipotle aioli for dipping

Nachos Verde

fresh chips, black beans, shredded cheese salsa Verde, chorizo sausage, sour cream & guacamole

Empanadas

Spanish pastries stuffed with chicken & olives, side of chipotle slaw, cotija cheese & chipotle aioli

Popcorn Shrimp

cajun dusted, crispy beer-battered shrimp with cool ranch for dipping

Nachos

house made chips with 3 cheeses, pico de gallo, jalapenos, sour cream, black beans & topped with cheese sauce.

soups & salads

Black Bean Soup

with crisp tortilla chips, sour cream & cotija cheese.

Chili Bowl

slow cooked beef chili with chopped onions, melted cheese & cornbread.

Fajita Salad

baby greens and romaine lettuce, peppers, onions, cheese, tortilla crisps & Mexican vinaigrette.

Tropical Salad

baby greens and romaine lettuce, pineapple salsa, cotija cheese

tacos

Air Land and Sea Taco Platter

a chicken street taco, beef gringo taco & Baja shrimp taco with rice & beans

Cauliflower Tacos

chopped cauliflower tempura, Pico de Gallo and lettuce.

burritos

Bangin Shrimp Burrito

fried shrimp, chipotle slaw, lettuce French fries, and guacamole.

Vegetarian Classic Burrito

peppers, onions, zucchini, portobello mushrooms & corn stuffed into a large flour tortilla. with rice, cheese, black beans, side of Pico de Gallo, lettuce & sour cream. topped with salsa & cheese

enchiladas

Chorizo Sausage Enchiladas

3 warm corn tortillas stuffed with cheese stuffed with chorizo sausage.

Shrimp Enchiladas

3 warm corn tortillas stuffed with cheese stuffed with bronzed baby shrimp, choice of sauce

entrees

Arroz con Pollo

chicken on the bone, olives, peas, yellow rice.

Blackened Salmon

with Spanish rice & pineapple salsa

Carne Asada Steak

Dry rubbed, sliced NY strip steak, yellow rice, Pico del Gallo, avocado

El Gringo Cheeseburger

4oz fresh ground sirloin patties, lettuce, tomato & cheese with fries.

desserts

Apple Empanada

with cinnamon sugar, berry whipped cream & vanilla ice cream.

Fried Ice Cream

with cinnamon, berry whipped cream & local honey.

SAFFRON

RED BANK



saffronredbank.com

31 West Front Street
Red Bank, NJ 07701

PH: 732.230.6700

Tues - Sun: 11:30am - 3:00pm, Lunch
Tues - Thurs: 5:00pm - 9:30pm, Dinner
Fri - Sat: 5:00pm - 10:00pm, Dinner

BYOB

Adjacent Parking

Indoor/Outdoor Dining

Private Dining

Online Orders

Delivery/Pickup

Family Friendly

Catering by Inquiry Only



Named after the most exclusive spice in the world, Saffron offers an elevated dining experience using new-age culinary techniques, artful presentation, and contemporary design. Co-owners Amrita Jogi and Manish Kumar, along with Executive Chef Abhishek Patil, worked together to develop a menu that brilliantly marries Western techniques with the age-old spices and aromas that epitomize Indian cuisine.

SAMPLE MENU SELECTIONS

small plates

Sweet Potato Chaat

roasted sweet potato, glazed with mint, sweet yoghurt, tamarind, pomegranate

Pulled Tandoori Chicken

Bao Bun

marinated chicken, sautéed peppers, sirach aioli, steamed bao bun

Crispy Cauliflower

spiced cauliflower, signature sauce, ginger & garlic emulsion

Tandoori Chicken Croquettes

minced tandoori chicken, sour cream, smoked tomato, coconut infused sauce

from the tandoor

The Chicken Tikka Chipotle

lemon marinated chicken, garlic chipotle spice blend

Tandoori Octopus

yoghurt marinated octopus, mushroom fondue sauce

Smoked Tandoori Lamb Chops

New Zealand lamb chops, smoked oak wood chips, signature saffron spice blend, mint mayo

entrees

Saffron Butter Chicken

smoked chicken, signature red pepper tomato sauce, fenugreek

Truffel Morel Lamb Korma

roasted lamb, black truffle, bone marrow-infused sauce

Seabass Goan Curry

Chilean seabass, clams, white vinegar, onion, tomato, and coconut sauce, served with lemon rice

Dum Vegetable Biryani

roasted vegetables and basmati rice cooked together paella style (can be made gluten & nuts free)

Sikandri Lamb Shank

slow cooked braised lamb, aromatic stock, beet

bread

choose from fig naan, garlic naan, lacha paratha, roti (whole wheat) and more

after party

Angoori Gulab Jamun

cottage cheese dumplings, sugar syrup

Ras Malai

sponge cake infused with saffron milk, crushed pistachios

SALT CREEK GRILLE

RUMSON



saltcreekgrille.com

4 Bingham Avenue
Rumson, NJ 07760

PH: 732.933.9272

Open daily, cocktails and bar menu at 4:00p.m.
and dinner menu at 5:00p.m.

Exclusive Dock (no attendant)

Waterfront Views

**Private dining rooms for 20-150 — manicured lawn
access, floor-to-ceiling waterfront views**

**Private Dining Option in Main Dining Room for up to 60
during the day**

Happy Hour Mon - Fri 4:00 - 6:00p.m.

Complimentary Valet Parking

Large Outdoor Fireplace and Benches in Protected Area

Takeout Menu

Prime Rib Sun-Thu

**Gift Cards, both ecards and traditional —
perfect holiday gifts!**



Salt Creek Grille's American grill fare centers around the authentic mesquite wood-fired grill serving appetizers, gourmet dinner salads, exceptional sandwiches, Rumson's best burgers, tender steaks, chops and chicken, fall-off-the bone ribs, fresh seafood, house-made desserts made from scratch daily. Private dining room with panoramic views of the Navesink River.

SAMPLE MENU SELECTIONS

appetizers

Burrata Flatbread

burrata cheese, basil pesto, tomatoes, prosciutto, baby arugula, balsamic glaze

Stuffed Jumbo Shrimp

horseradish-stuffed, bacon-wrapped, chipotle honey

Crispy Brussels Sprouts

cubed tavern ham, maple glaze, sunflower seeds

Mussels

garlic, shallots, white wine chorizo & tomato broth, toasted focaccia

soup & salad

Lobster Bisque

maine lobster, cream, sherry, tarragon

Super Food Salad

toasted quinoa, shredded broccoli, kale, brussels sprouts, cabbage, sunflower seeds, beets, dried cranberries, apples, feta, lime vinaigrette

Salt Creek House Salad

baby greens, apples, gorgonzola, candied walnuts, tomatoes, balsamic vinaigrette

Fried Chicken Salad

honey-battered, fried chicken breast, romaine, hard-boiled egg, fuji apples aged white cheddar, applewood-smoked bacon, cranberries toasted cashews, walnuts, honey mustard

sandwiches

Creek Burger

ground short rib, chuck & brisket, arugula, aged white cheddar, house spread caramelized onion & bacon jam, brioche bun, asiago truffle waffle fries

Seared Ahi

blackened ahi, seared rare, avocado, tomato, daikon sprouts, wasabi mayo brioche bun, asiago garlic waffle fries

entrees

Mesquite Grilled Baby Back Ribs

wood-fired, salt creek grille bbq sauce, asiago garlic waffle fries

Chilean Sea Bass

pan-seared, shallot-crust, lemon beurre blanc, mashed potatoes farmer's seasonal vegetables

Pesto Alfredo Shrimp Pasta

shrimp, garlic, cherry tomato, roasted seasonal vegetables basil pesto, asiago cheese, linguine

Coffee-encrusted New York Strip

blue affinee cheese, bourbon caramel, arugula, mashed potatoes

Chili Cheese Sweet Potato Casserole

layered roasted sweet potato, yellow onions, red peppers, tomatoes roasted corn, black beans, shredded cheddar + jack cheese

sushi

Yellowtail Carpaccio

sashimi yellowtail, ponzu, scallion, jalapeno & sea salt

Ahi Tuna Stack

sashimi-style, avocado, cucumber, wasabi, ginger soy

Salt Creek Roll

soy paper, tuna, salmon, cucumber, daikon sprouts, spicy mayo & wasabi mayo

Rainbow Roll

california roll wrapped with assorted sashimi

dessert

Chocolate Ganache Souffle

a Salt Creek Grille specialty, made to order and finished Tableside with warm chocolate ganache, whipped cream, dark chocolate chips and a sprinkle of powdered sugar.

Flourless Chocolate Cake

vanilla ice cream, dark chocolate chips, dark chocolate sauce and whipped cream.

Butter Cake

butter pecan ice cream, sea salt caramel & raspberry drizzle

SEA GIRT



sfseagirt.com

1414 Meetinghouse Road
Sea Girt, NJ 08750

PH: 732-223-6658

Tue - Fri: 11:30am - 9:30pm
Sat: 4:00pm - 10:00pm
Sun: 3:00pm - 9:00pm

Reservations by telephone or
Opentable.com

Happy Hour 3-6

Indoor & Outdoor seating

Romantic Alcove Seating

Private Dining

Catering

Live Entertainment Wed & Thurs



With its breathtaking decor, romantic “around the stairs” alcove seating and delicious cuisine, Scarborough Fair has been one of the Jersey Shore’s most romantic destinations for decades. Eclectic dishes inspired from around the world as well as local favorites delight diners with fresh locally-grown and organic ingredients including humanely-raised organic meats and poultry as well as wild-caught seafood provided by local cooperatives. Their extensive cocktail and wine menu with wines from New Zealand, California, France, Italy and Australia will accentuate your meal and experience. Be sure to check out this “local’s favorite” spot especially around the holidays to see their beautiful renowned holiday decorations.

SAMPLE MENU SELECTIONS

appetizers

Crispy calamari

Pepperoncini, marinara, charred lemon, wasabi aioli, Thai chili

Spanakopita

Phyllo pastry, spinach, feta cheese, fresh dill. Served with Greek salad

Baby New Zealand Veal Lollipops

Succulent frenched rib pops, served with mango chutney and a cognac demi

Grilled Vegetable Antipasto

Prosciutto, yellow squash, onion, tomato, arugula, fresh mozzarella, balsamic glaze

Chop-Chop Greek Salad

Romaine lettuce, red onion, diced tomatoes, cucumbers, feta, Kalamata olives, pepperoncini, home-made Greek vinaigrette

Caesar Salad

Romaine lettuce, herbed croutons, Caesar dressing, shaved parmesan

lunch

Scar Burger Brioche

House Blend 10 oz burger, red onion jam, melted gryere, sweet potato fries

Avocado Wrap

Red beet hummus, grated carrots, red cabbage, mixed greens, sweet potato fries

Shrimp Tacos

3 corn tortillas, sauteed baby shrimp, lettuce, tomato, cilantro, sour cream

entrees

Wild Mushroom Ravioli

Tender ravioli filled with wild mushrooms and ricotta cheese, brandy cream sauce, diced tomato, caramelized shallots, sauteed spinach, and wild mushrooms

Ruby Mahi

Pan-seared, and topped with crab, sun-dried tomato, capers, served with braised radicchio, red beets, and red cabbage, and saffron rice, with a cherry wine sauce

Pan-Seared Scallops

Over grilled yellow squash medallions, in a coconut lime rum sauce, served with artichoke risotto, and coconut asparagus spears

Shrimp Athenia

Herbed butter and white wine with plum tomatoes, and feta cheese, served over egg noodle fettuccini

Herb-crusted Salmon

Wild rice, grilled summer vegetables, ginger lime, and white wine reduction

desserts

Homemade Tiramisu

Layered espresso-soaked ladyfingers, creamy mascarpone, cocoa powder

Irish Cream Cheesecake

Mango & White Chocolate Bread Pudding

Tartufo

White Chocolate Creme Brulee

THE SEA CREST GRILLE SPRING LAKE

SPRING LAKE



seacrestgrille.com

At The Shore Club
700 State Highway 71
Spring Lake, NJ 07762

PH: 732.449.3666

Wed - Fri: 4:00pm - 10:00pm

Sat - Sun: 10:00am - 12:00am

Reservations by telephone or Opentable.com

Indoor Seating

Fireplace

Private Dining

Cocktail Bar/Lounge

Event Calendar

Weekend Brunch

Birthday Club

Happy Hour



A walk through The Shore Club's gorgeous foyer brings you into the beautifully decorated, inviting Sea Crest Grille. Visitors delight in its seasonal decorations while enjoying savory entrees—editors' picks include the Sea Crest Seafood Tower, apple-smoked thick-cut bacon, and Kansas City Pork Chop—and delicious cocktails created by experienced mixologists served also at The Shore Club's lobby bar and chic Hideaway Lounge.

SAMPLE MENU SELECTIONS

for the table

Ahi Tuna Tacos

crispy wonton taco shell, Asian slaw, lime

Burrata & Bramble

arugula, macerated balsamic strawberries, basil, sea salt, extra virgin olive oil

Apple Smoked Thick Cut Bacon

served from our tableside smoke, to your plate

The Sea Crest Tower

twelve local clams, twelve east coast oysters, fresh jumbo lump crab meat, six jumbo shrimp, two petite cold water lobster tails, seafood salad

Wild Mushroom & Arugula Flatbread

whipped ricotta, truffle, mozzarella, pecorino cream, pepperoncino

from the ground

Sea Crest Caesar

balsamic Caesar dressing, shaved grana padano, roasted panko, breadcrumbs, oil cured olives

Greens & Bramble

arugula, spinach blend, blackberries, red onion, basil smoked pistachios, raspberry champagne vinaigrette

Sicilian Orange Salad

assorted citrus, thinly shaved fennel, extra virgin olive oil, sea salt

entrees

Kansas City Pork Chop

citrus, herb-roasted pork chop, smashed potatoes, asparagus

Seared Skirt Steak

potato puree, charred Brussel sprouts, chimichurri

Apricot Garlic Glazed Salmon

warm five grain salad, haricot vert

Seared Sesame Tuna

baby bok choy, saffron ginger basmati rice, garlic sesame sauce

From the Sea

Maine Lobster Roll

buttered New England style bun, lobster salad, lemon wedge

Shrimp Scampi

shrimp, crab, white wine, butter, lemon

Whole Pan Seared Branzino

charred lemon, rosemary, sea salt

From the Grille

The Sea Crest Burger

proprietary burger blend, brioche bun, garlic butter, gruyere-cheddar blend, maple bacon, tomato jam

10 oz Prime Filet Mignon, 16 oz

Prime NY Strip, 18oz Ribeye

grilled to order, served with steak-cut potatoes and fries

dessert

Cookie Skillet

cast-iron baked warm chocolate chip cookie, a la mode

Chocolate Molten Lava Cake

served with bourbon vanilla ice cream

weekend brunch

Chunky Monkey Pancakes

three buttermilk pancakes filled and topped with chocolate chips, fresh bananas, finished with Nutella drizzle

Traditional French Toast

crispy golden edges, topped with powdered sugar, syrup and whipped butter

Croissant Breakfast Sandwich

fried egg, bacon, avocado, tomato, iceberg on a croissant, side salad and home fries

cocktails

Espresso Martini

vanilla vodka, Kahlua, freshly brewed espresso, creme de cocoa

Toberone Martini

Disaronno, Kahlua, Frangelico, Bailey's Irish Creme, honey drizzle, Toberone candy

Coconutini

Malibu coconut rum, peach schnapps and a hint of cranberry

SKRATCH KITCHEN

BRADLEY BEACH



skratch
KITCHEN

skratchkitch.com

812 Main Street
Bradley Beach, NJ

PH: 732.984.6363

Monday: Closed
Tue - Thu: 5:00pm - 9:00pm
Fri - Sat: 5:00pm - 10:00pm
Sun: 3:00pm - 8:30pm

Dine In, Take Out
Online Ordering



Skratch Kitchen combines the chef's love of rustic food with his desire to serve high quality foods with memorable flavors. They offer creative dishes such as General Tso's Chicken and Waffles or Shroom Tacos for a vegetarian option. Homemade gnudi is another popular dish along with Tuscan Cod or Octopus and Calamari for the seafood lovers.

SAMPLE MENU SELECTIONS

appetizers

Cajun Clams

local littlenecks, andouille sausage, cannellini beans and crostini

Grilled Artichoke Hearts

prosciutto wrap, lemon whipped goat cheese and citrus reduction

Grilled and Chilled

grilled and chilled vegetables, fresh mozzarella, tomatoes, basil and extra virgin olive oil

Mama's Meatballs

beef, pork, veal blend, San Marzano sauce and parmigiana

salads

O.F.A. Salad

orange, fennel, arugula, capers, pomegranate seeds and extra virgin olive oil

Caesar Tacos

romaine, shaved brussel sprouts, traditional Caesar, anchovies, seasoned crumbs, parmesan shell

Chopped Salad

romaine, shaved brussel sprouts, olives, artichokes, roasted peppers, toasted pignoli, feta, and lemon vinaigrette

pasta

Gnudi

homemade ricotta dumplings, eggplant, oven roasted tomatoes, basil, mozzarella

Papardella Bolognese

homemade pasta ribbons, beef, veal, pork, Barolo, mirepoix, plum tomato, cream, parmigiana and ricotta

Linguine and Shrimp

wild mushrooms, local arugula, spicy baby and San Marzano tomato, imported pasta

Spaghettini

imported pasta, garlic, extra virgin olive oil, anchovy, parsley, breadcrumbs, bottarga garnish

entrees

Classic Parm

free range chicken cutlet, house crumbs, pan fried homemade mozzarella, San Marzano sauce and parmigiana

General Tso's Chicken and Waffles

boneless thighs, Szechuan peppers, Asian glaze, honey, ginger-scallion waffle and sesame seeds

Octopus and Calamari

tomatoes, currants, Calabrian chili, capers, olives and roasted potatoes

Shroom Tacos

wild mushrooms, shitake chicharrónes, avocado, zucchini, Pico and masa tortilla

Boneless Beef Short Rib

traditional cabernet reduction, mirepoix, parmesan grits, and gremolata

sides

Sicilian Escarole

currants, pignoli, capers and olives

Bean Ragout

cannellini, herbs, rustic mirepoix, lemon prosciutto broth and crostini

Roasted Tuscan Potatoes

truffle, sour cream, chives and parmigiana

SQUAN TAVERN

MANASQUAN

THE SQUAN TAVERN
EST. 1964
ITALIAN STYLE FOOD & PIZZA

squantavern.com

15 Broad Street
Manasquan, NJ 08736

PH: 732.223.3324

Tues - Thurs: 11:00am - 11:00pm

Fri - Sat: 11:00am - 12:00am

Sun: 12:00pm - 11:00pm

Daily Bar Specials 11:00 am - 3:30 pm

Indoor Seating

Fireplace

Outdoor Seating (Summer)

Happy Hour

Takeout

Delivery through Chow Now



Welcoming patrons in Manasquan since 1964, the Bossone family's beloved Squan Tavern celebrates its 60th year in business this June. Squan's delicious thin-crust pizza ("The crisp is to die for!" said pizza critic Dave Portnoy) along with other family recipes such as pasta fagioli span three generations, and its own butcher prepares all meat products onsite. Benvenuti!

SAMPLE MENU SELECTIONS

appetizers

Crispy calamari

delicately deep-fried

Mussels

Sauteed in either marinara or white wine and garlic sauce

Eggplant Rollatini

Rolled with ricotta and topped with mozzarella and tomato sauce

Clams Oreganato

½ dozen chopped and stuffed with seasoned bread crumbs

Pasta Fagioli

A rich soup with elbow pasta, beans, garlic, and marinara

salads

Caesar Salad

Romaine lettuce topped with Caesar dressing, croutons, and parmesan

Squan Antipasto

Salami, pepperoni, provolone, and assorted vegetables

Burrata Caprese Salad

Roasted tomatoes, arugula, basil, olive oil, and coarse salt

lunch

Cheesesteak Sandwich

Peppers and onions, melted mozzarella

Chicken Caesar Wrap

Grilled chicken, mixed greens, Caesar dressing

Grilled Chicken Sandwich

Grilled chicken, romaine, tomato, and mayo

Grilled Sausage Sandwich

Peppers and onions, with or without tomato sauce

pasta

Baked Pasta

Choose lasagna or penne. Served with a choice of meatballs, meat sauce, or sausage

Fettuccine Alfredo

In a rich cream sauce with lots of parmigiano

Gnocchi

Potato dumplings sauteed with parmigiano in tomato sauce with meatballs, meat sauce, or sausage

Stuffed Rigatoni

Stuffed with ricotta cheese and sauteed in a pink cream sauce with grilled chicken and mushrooms

entrees

Chicken Yolanda

Sauteed with sun-dried tomato, melted fresh mozzarella in a balsamic vinegar and white wine sauce

Shrimp Marinara

Served over linguini with marinara sauce or fra diavolo

Steak and Shrimp Scampi

Grilled then sauteed with two shrimp in a rich garlic and butter sauce over linguini

Friday Seafood Special (Served Any Day)

Shrimp, scungile, mussels, and clams over linguine in marinara or a garlic and white wine sauce

Grilled Salmon

With a lemon and butter sauce, served with asparagus

pizza

Signature Squan Pizza

Thin crust with your choice of toppings, small, medium, large

Sicilian

Large or small, square-cut

Grandma's Pie

16-inch square, garlic, basil, crushed tomatoes, mozzarella

from the bar

Squan Tavern 1964 Lager

Locally Crafted Draft Beer, Bottled Beer

Imported and Domestic Wines

THE STANDARD

FREEHOLD



THE STANDARD
AMERICAN@THEAMERICAN

TheStandardNJ.com

18-20 East Main Street
Freehold, NJ 07728

PH: 732.431.3220

Sun: 10:30am - 9:00pm
Mon - Thu: 11:30am - 10:00pm
Fri - Sat: 11:30am - 12am
Happy Hour: 3:00pm - 6:00pm (every day)

Reservations online or by telephone

Sunday Brunch
Online Ordering
Banquet Facilities
Fireplace



The Standard — an American Bistro Style Restaurant and Bar, located in the American Hotel — is open 7 days for lunch and dinner. Facing Main Street, the old world charm of the restaurant is reminiscent of a New York style steak house. Guests can enjoy a cocktail in the restaurant's bar or while sitting with friends in front of the fireplace at the Lobby Lounge. The contemporary menu offers a tantalizing variety featuring steaks, seafood and bistro-style dishes.

SAMPLE MENU SELECTIONS

starters

Artichoke Fritters

egg battered, lemon, white wine

Crispy Calamari

peppadews, sweet onion, tomato sauce, limoncello dip

Baked Oysters Rockefeller

spinach, vermouth

American Cheese Artisan Cheese Board

Jasper Hill Vermont Cave Aged Cheddar, Moses Sleeper Camembert Style, Point Reyes California Blue, Grafton Village Maple Smoked Brick Cheese

salads

Green Apple Waldorf

celery, candied walnuts, crumbled bleu, celeriac, grapes, yogurt dressing

Spicy Tomato & Burrata

calabrian chili, cucumber kalamata olives, basil

raw bar

½ Dozen Blue Point Oysters

cucumber-mint strawberry mignonette cocktail sauce

Chilled ½ Lobster

cocktail sauce, remoulade, lemon

The Royal Tower

6 oysters, 6 clams, 4 shrimp, marinated mussels, cocktail sauce mignonette, lemon

sandwiches

The Standard Burger

10 oz., bacon cheddar, caramelized onion, pickled chilis, onion rings

The Carnegie Reuben

house made corned beef, gruyere, rye, pickled slaw, deli mustard, 1000 island

Turkey Club

roasted turkey, bacon, lettuce, tomato, cranberry mayo, whole grain bread

pastas

Lobster Mac & Cheese

black truffle, Comte, cheddar and parmesan blend, panko crumbs

Diver Scallops

Casarecce pasta, pesto, toasted pine nuts, basil, cherry tomatoes, olive crumble

Americana

Meatloaf

mushrooms, mashed potatoes, peas & carrots, BBZ glaze

Lobster Pot Pie

lobster, potatoes, peas, lobster bisque, butter crust

Prime Rib 14 oz Cut

slow roasted, mashed potatoes, onion rings, mixed vegetables, au jus

from the grill

Classic Cuts

14 oz. NY Strip, Hanger Steak, 8 oz Filet Mignon

Specialty Cuts

Dry Aged 42 oz Porterhouse for 2, USDA Tomahawk for 2

supper

Rotisserie Free-Range Chicken

French breast, carrots, asparagus, potato puree

Lamb T-Bone Chops

spicy tomato compote, broccolini, roasted potatoes, pickled chili

Short Rib "Pot Roast"

carrots, pearl onions, potatoes, red wine reduction

TRE RESTAURANT

FREEHOLD & BRICK



Trerestaurant.com

Freehold

611 Park Ave Highway 33
Freehold, NJ

PH: 732.751.4422

Brick

1048 Cedarbridge Ave
Brick Township, NJ

PH: 732.445.9470

Hours:

Mon-Thu: 11:30am - 10:30pm
Fri-Sat: 11:30am - 11:00pm
Sunday: 11:00am - 9:00pm

Dine In, Take Out

Online Ordering

Indoor/Outdoor Seating

Happy Hour

Catering

Parties

Beer Garden

Skee Ball and Bocci



Tre serves up a casual Italian menu featuring the best fresh artisanal ingredients for their classically prepared dishes. Their authentic Neapolitan style pizza is cooked in a brick oven and topped with an array of delicious cheeses, meats and vegetables. You'll find all your traditional favorites from arancini to chicken parmigiana. They offer an extensive selection of craft beer and wine to enjoy while playing one of their old school games such as bocci and skee ball!

SAMPLE MENU SELECTIONS

appetizers

Arancini

beef, pork, peas, fontina cream, tomato

Zucchini Fritti

fried fresh ciliegine mozzarella, marinara

Shrimp Scampi

shrimp, garlic, parsley, chili, breadcrumbs

Fried Calamari

crispy calamari with a mix of fennel, zucchini, and hot cherry pepper. Served with a side of marinara

Burrata Bar

salads

Gorgonzola E Pera Salad

arugula, pears, gorgonzola dolce, walnuts, sherry vinaigrette

Barbabetola Salad

baby kale, beets, pistachios, goat cheese, apple cider vinaigrette

pizza

Sporco Pizza

provolone, mushrooms, shallots, spinach, pistachio, honey

Burrata Pizza

tomato sauce, parmigiana, arugula, prosciutto, burrata, olive oil

Margherita Pizza

D.O.P. buffalo mozzarella, tomato sauce, basil

Diavolo Pizza

pepperoni, mozzarella, parmigiana, tomato sauce, Mikes hot honey

pasta

Orecchiette, Sausage & Broccoli

sausage, broccoli rabe, garlic, oil, chili

Norma Telephono

pomodoro, roasted eggplant, fresh mozzarella, penne

Penne Vodka

tomato, cream, vodka, chili, peas

Shrimp Scampi Pasta

shrimp scampi over spaghettini pasta

entrees

Chicken Parmigiana

pounded thin and cut like a pizza

Eggplant Parmigiana

eggplant, marinara, mozzarella, ricotta, parmesan, pasta twist

Salmon Pignoli

pine nut crusted organic salmon, spinach, lemon, roasted potato

Pork Giambotti

bone-in pork chop, fennel sausage, fingerling potato, cherry pepper demi

Pollo Fuoco

half roasted chicken, green beans, vinegar potatoes

Ubriccia

chicken vodka parm, with pancetta breadcrumbs

desserts

Nutella Pizza

nutella, seasonal berries, powdered sugar

Chocolate Cake

flourless chocolate cake with vanilla gelato

Tiramisu

espresso, lady fingers, mascarpone

Get your Passports and Embark on a
Gastronomic Journey to Italy with

Dining Out Culinary Tours



Dining Out Culinary Tours along with tourism professionals, GT Experiences, have curated a special trip to the beautiful Tuscany region of Italy geared for those who love food, wine, culture, and fun. Travel with a small group of like-minded individuals, space is limited.

10 DAYS TUSCANY & UMBRIA

VISITING FLORENCE, LUCCA, SIENA,
CHIANTI REGION & SAN GIMIGNANO,
TORRE DEL NERA, PERUGIA, SPOLETO,
ROME

Wine & Food Tastings - Visit UNESCO World Heritage Sites - Historical & Cultural Tours - Cooking Classes - Truffle Hunt - Michelin Star Restaurant - Shopping

3 DAY EXTENSION TOUR TO MODENA

Ferrari & Lamborghini Museums & Factory - Osteria Francescana (Ranked #1 Restaurant in the World) - Parmigiano & Balsamic Vinegar Regional Home

For more information including complete itinerary and pricing, go visit diningoutjersey.com or gtexperiences.net or call 201.266.3363.



Dining Out

Jersey
SHORE



IN THE SPOTLIGHT

DINING OUT JERSEY



@diningoutnj
@diningoutjerseyshore

Are you a foodie looking for an exciting culinary experience in Jersey?

Look no further than
Dining Out Jersey
and
Dining Out Jersey Shore

Get ready to immerse yourself in exclusive behind-the-scenes stories, interviews with the top chefs, and their signature recipes.

You can even learn how to make famous mixologists' favorite cocktails.

This platform will take you on a journey to discover the best places for dining out in North Jersey and on the Jersey Shore.

From spectacular views to cozy fireplaces and the best-kept secrets, "Dining Out Jersey and Dining Out Jersey Shore" has you covered!