JERSEY SHORE SPRING 2025

Dining Out Jersey SHORE

The Lifestyle Magazine with Good Taste



Sinners or Saints?

Tempt your taste buds at Sinner's Seafood & Steakhouse

Irish Charm on Tap **28** | AC Insider: Spring Things **62**
SPECIAL SPRING SECTION: Venues for Celebrations Big & Small **73**
For the Ladies: Lunches, Brunches & Girls' Night Done Right **50**

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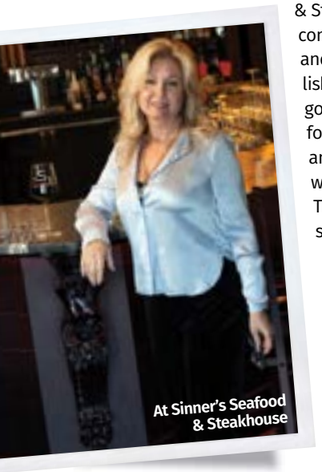


Dining Out Jersey was featured on WPIX News Channel.


Hosts of the Dining Out Jersey Show Tara Jean and Cristine Floyd

Spring is here! It's time to step out of your winter's rest. Breathe in the beauty around you and see each day as a vibrant new beginning filled with endless possibilities. Speaking of, the **Dining Out Jersey Radio Show and Podcast** on 100.1 WJRZ is experiencing remarkable growth, quadrupling its audience since launching last Summer. It is a joy bringing the magazine to life with guests who share inspiring stories and insights tied to our articles. Haven't tuned in yet? Just ask Alexa to play it on Spotify, iHeartRadio, Audible, or visit our website! (pg. 107)

Exciting things are happening on the dining scene! Some new restaurants have opened, and others have been refreshed with vibrant new looks. We're thrilled to share the story of **Sinner's Seafood & Steakhouse** with you. I am truly honored to connect with the remarkable team behind Sinner's name and share their inspiring story. (pg. 42) The Sinner's Steakhouse team is a talented group of friends and family working together to create an unforgettable dining experience with exceptional food. Sinner's Seafood & Steakhouse continues to evolve and grow, establishing itself as a go-to spot for great food, cocktails, and quality time with loved ones. The atmosphere strikes a balance between a traditional steakhouse feel and a playful, edgy vibe, and they really know how to throw a party! We're gearing up for the Sinner's Seafood & Steakhouse Cover Party this spring—stay tuned!


At Sinner's Seafood & Steakhouse

Spring also means tea time! Whether you love **classic afternoon teas or trendy boba**, we've rounded up the best spots to indulge. (pg. 22) Looking for something "heartier?" Our picks for **Boozy Brunch and Girls' Night Out** will guide you to the best flavors of the season. (pg. 50)

As a proud Irish girl, I couldn't let St. Patrick's Day pass without a proper celebration! During my visit to Ireland last year with my three daughters, we stopped in every town along our journey across the rolling green hills to light a candle in every church and enjoy a Guinness at a local pub. Don't worry about finding the best Guinness pours at the Jersey Shore; we've got your guide to **Irish-style festivities**—no passport required! (pg. 28)

As always, our coverage extends from the docks of Atlantic Highlands to the beaches of Belmar and LBI, then sweeps down the Southern Shore to Atlantic City. Our exceptional writers discover the best eateries, celebrations, and experiences to fill your spring days and evenings. We've even put together a special section with a few of the most **beautiful venues at the Jersey Shore** to plan your next big event. (pg. 73)

Take this magazine with you when you stop to smell the flowers this season. And don't forget to follow us on **@diningoutjerseyshore** and send us a message about your favorite finds!

Yours Truly,

Tara Jean

Tara Jean McDonald Bonanno
Publisher, *Dining Out Jersey Shore*
Host, *Dining Out Jersey Radio Show & Podcast*
tarajean_tj

In the last issue we incorrectly listed the information for **Tee2Green.** The correct info is **185 NJ-36 Building D, West Long Branch, NJ; 732-876-4609; tee2green.com.**

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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: **editor@diningoutmedia.com**

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Queries should be sent to **editor@diningoutmedia.com**

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ON THE COVER Sinner's Seafood & Steakhouse owners Bill Woehlemann, Mike Kohler, and Matt Kohler
PHOTOGRAPHY BY Andrei Jackamets

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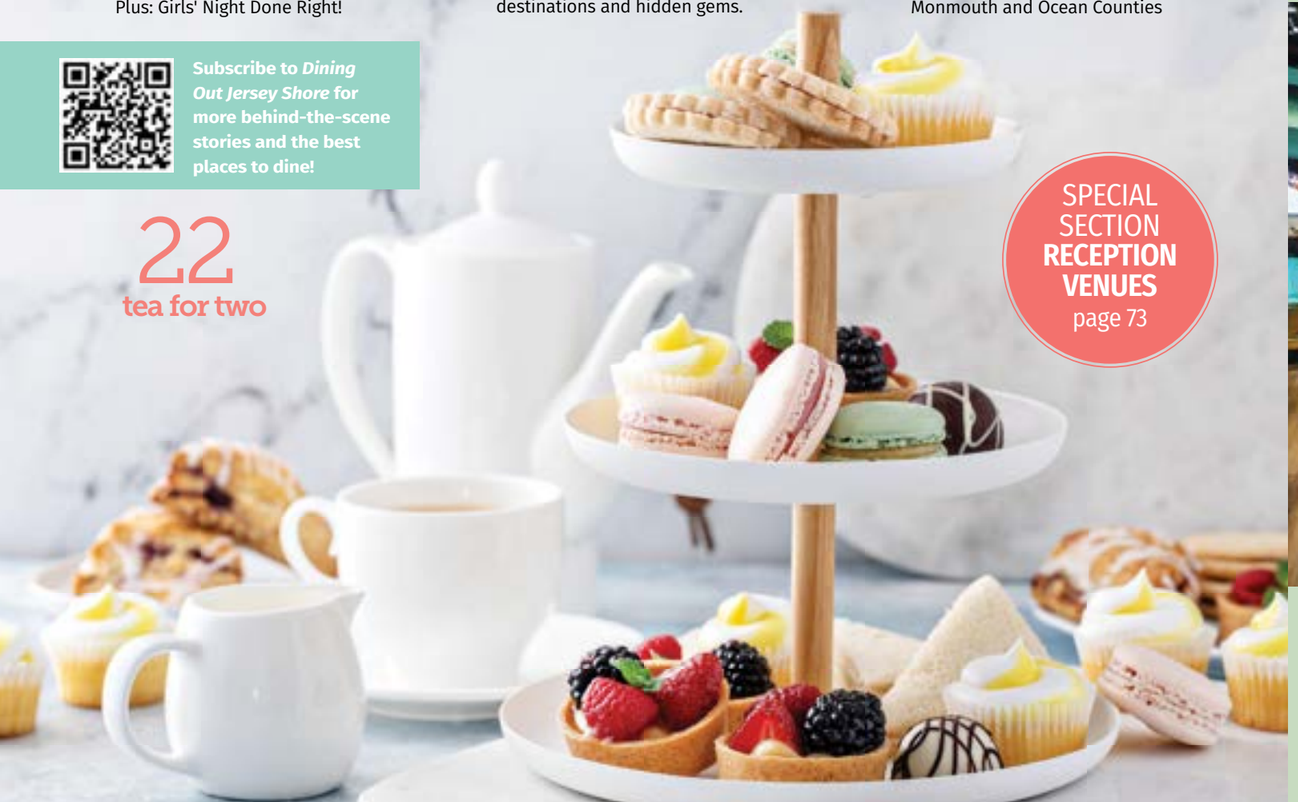
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Subscribe to *Dining Out Jersey Shore* for more behind-the-scene stories and the best places to dine!



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tea for two

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Harpoon Willy's

New IN TOWN

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

BY LESLIE FERRIER


First Watch

First Watch

{133 Highway 35, Eatontown; 908-409-5739; firstwatch.com}
Watch out, breakfast lovers—First Watch is now in Eatontown! Specializing in breakfast, brunch, and lunch, First Watch will be your first choice for yummy options like Raspberry Ricotta French Toast, Parmesan Prosciutto Toast, and Million Dollar Bacon (just a name, not a price!). You can also get your specialty coffee and juice fix with cold brew or a Mint Mocha Iced Coffee. Their Purple Haze beverage has butterfly pea flower tea with just a hint of lavender. Don't worry if you're looking for something less "purple." First Watch has a variety of classic favorites, including waffles, eggs, oatmeal, and good old-fashioned hot (and caffeinated) coffee! {Open daily: 7am-2:30pm}


Tommy's Tavern


Xina

Xina

{415 Main St, Bradley Beach; 732-279-6327; xinarestaurant.com}
Sushi lovers by the shore can rejoice—one of the most well-loved sushi restaurants, Xina, is opening a second location in Bradley Beach. Located in a former 7-Eleven on Main Street, the new Xina will also be a BYOB destination for all your favorite rolls, wraps, rice, noodles, and all manner of Chinese specialties. If you can't wait for the Bradley Beach opening, you can always cruise down to Tom's River for that fresh fish fix. {Hours available once open.}

Tommy's Tavern

{2150 Highway 35, Sea Girt; 732-903-2044; tommystavernandtap.com}
Fans loving Tommy's Tavern have a new location to visit in Sea Girt! The newest member of the team has the same creative tavern-driven menu, featuring Tap House Meatballs, Sticky Asian Ribs, and Bulgogi Tacos, along with familiar favorites like Coal Fired Half BBQ Chicken and a huge menu of burgers and sandwiches. If you're craving something lighter, Tommy's offers an extensive menu of salads and other vegetarian options. Pizza, calzones, and stromboli are key features, and they even offer a long list of sushi and poke delicacies. Don't forget their rotating tap beers and a huge list of specialty cocktails. {Dining: Sun-Thurs: 11am-10pm; Fri-Sat: 11am-11pm | Drinks: Sun-Thurs: 11am-11pm; Fri-Sat: 11am-midnight}


Colts Neck Inn Steak House

Colts Neck Inn Steakhouse

{191 County Rd, 537, Colts Neck; 732-462-0383; coltsneckinnsteakhouse.com}
You might not expect an Inn from 1717 (yes, 1717) to be featured in "New in Town," but the Colts Neck Inn Steakhouse is revamped, re-vibed, and renovated—but still owned by the same family since the 1970s! The history of excellence remains the same. Enjoy a New York Strip with Béarnaise Sauce, Chicken Milanese, or a bone-in pork chop with blackberry sauce. Dive into their raw bar or opt for a variety of sushi rolls. Dessert is never an afterthought, with a local boutique bakery providing their sweet endings, and the cocktail menu is hard to put down. Also available for weddings and corporate events. {Tues-Wed: 4-11pm; Thurs: 4-11:30pm; Fri-Sat: 4pm-1am; Sun: 4-10pm}.


Harpoon Willy's

Harpoon Willy's

2360 NJ-33, Robbinsville; 609-208-3560; harpoonwillys.com}
Located in the heart of Robbinsville Town Center, the newest Harpoon Willy's promises a reimaged tavern with rustic charm and the comfort-food favorites that define modern tavern fare. Open for lunch, dinner, and brunch, sink your teeth into creative appetizers like Surf & Turf Gnocchi, Edamame Dumplings, or Truffled Tator Tots with bacon gruyère dipping sauce. Mains include Rustic Short Ribs, Pistachio Crusted Salmon, and the classic Fish & Chips. Don't forget the raw bar and dessert. You can't go wrong with a seafood tower and Key Lime Pie. {Lunch: Mon-Fri: 11am–4pm | Dinner: Mon-Thurs: 4-9pm; Fri: 4-10pm; Sat: 3-10pm; Sun: 3-9pm | Brunch: Sat-Sun: 10am-3pm}.


River Hills Cafe & Bistro


Mabel at Bell Works

River Hills Cafe & Bistro

{1 S. Riverside Dr, Neptune City; 732-774-9647; riverhillscafebistro.com}

Formerly John's Cracker Barrel for 100 years, the original family members Evangelia Scheidt and her daughter Joan have revamped and updated the space to be the River Hills Café & Bistro, offering fresh, locally sourced ingredients crafted into flavorful breakfast dishes and delicious coffee selections to satisfy every taste. Top of the list for lunch items is Gennaro's Margherita "grandma-style"pizza, their signature sesame seed crust pan pizza featuring original tomato sauce, fresh mozzarella, oregano, and olive oil drizzle. {Mon-Wed: 7am-3pm; Thurs-Sun: 7am-8pm}

Judy & Harry's

{The Saint Laurent, 408 7th Ave, Asbury Park; 732-795-2582; judyandharrys.com}

The Saint Laurent is "resetting the table" with a new restaurant and bar concept. Judy's is the main restaurant, while Harry's serves as an extension of Judy's, offering small bites and cocktails. Named after the parents of Neilly, one of the owners, Judy's promises Italian classics with a whimsical, international flair. Unlike the previous concept, Judy's will offer an à la carte menu featuring shareable small plates and larger globally inspired Italian dishes. Follow the Saint Laurent on their website or Instagram for progress updates. {Judy's: Wed-Sun: 5-10pm | Harry's: Wed-Sat: 5pm-midnight; Sun: 5-10pm}


Judy's & Harry's

Mabel at Bell Works

{101 Crawfords Corner Rd, Holmdel; 732-444-8889; mabelatbell.com}

If you haven't made it to the Bell Works complex in Holmdel, you're really missing out. It's like an office complex on steroids, replete with massive grounds, entertainment, and incredible restaurants. Mabel at Bell Works is one of the newest members ringing in. From the team behind Cardinal Provisions in Asbury Park, Mabel specializes in coastal European. Serving brunch, lunch and dinner, Mabel's menu is one of those next-level, innovative menus that make you want to try everything. Think ricotta & jam toasts, mushroom Milanese, steak au poivre, lemon pesto, and that pastry they offer in Asbury Park that is impossible to pronounce— xuixo—along with chicken & waffles, to name a few. You'll walk a bit at Bell Works, but that only means you won't feel guilty about the dark chocolate truffles or the warm apple tart. The cocktails need special mention. The Swandive, Rotary, and Pornstar are worth the adventure. {Lunch: Wed-Fri: 11am-4pm | Dinner: Wed-Sat: 5-10pm | Brunch Sat-Sun: 10am-4pm}

Clemmy's

{290 US-9, Waretown; 609-891-4066; clemmysrestaurant.com}

Clemmy's is your new favorite BYOB at the Jersey Shore. You may have to drive a bit if you're farther north, but it is absolutely worth the trip. This seasonal New American spot features a rotating menu for the very freshest experience. Recent starters included house-made Ricotta Toast with pistachios and honey and Potatas Bravas with garlic aioli and bravas sauce. Mains featured Viking Village Monkfish with stewed chickpeas, Prime NY Steak with mushroom sauce, Braised Short Ribs with grits and chile sauce, alongside an array of tempting desserts. Sticky Toffee Pudding or Grammy's Orange Cake with vanilla gelato are just a couple of the choices that will challenge you to choose. {Thurs: 4-9pm; Fri-Sat: 4-10pm; Sun: 4-9pm}

Locale

{51 Oceanport Way, Little Silver; 732-798-2880; localenj.com}

Thriving since opening next to the Little Silver Train Station in December, this charming rustic Italian hot spot is a family affair. Overseeing the operation run by his sons, Giuseppe Ottaiano, Jr. and Tom Ottaiano, is patriarch Giuseppe Ottaiano, Sr., owner of Livingston's Calabria Pizzeria. With its cozy bar and brick, wood, and metal accents, Locale occupies an all-new building with heated outdoor seating and a takeout window. Grab a single slice of the family's brick oven pizza, with or without toppings, and abbondanza fresh salads. Whole pies are offered in 18 iterations, along with homemade pastas, specialty sandwiches and wraps, and entrées like Pollo Milanese and pan-seared chicken. The bread service impresses, as do the friendly, accommodating servers. They roll out the dessert cart for delightfully delicious tableside experiences. Delivery and catering available. {Tues-Sun: 12-3pm, 5-10pm}. *—By Laura D.C. Kolnoski*


Locale


Clemmy's





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tea time

BY JUDY GROVER

STEEPED IN TRADITION, STIRRED WITH FUN

Traditional Tea Rooms: A Timeless Ritual

There's something undeniably special about the ritual of afternoon tea—the gentle clink of fine china, the soothing aroma of steeping leaves, and the delight of delicate finger sandwiches and scones. Whether you're seeking a charming spot for a leisurely afternoon or a proper high tea experience, these Jersey Shore tea rooms blend tradition with hospitality. Here's where to settle in for a warm and refined escape.





Sweet Tease Tea Room

BELMAR

SWEET TEASE TEA ROOM

{604 Main Street; 732-722-8030; sweetteasetearoom.com}

This vintage-inspired space evokes a sense of warmth and nostalgia, with antique-style furnishings and dainty lace accents that makes every visit feel special. Fresh flowers, tiered serving trays, and thoughtfully curated table settings add to the timeless charm, creating the perfect ambiance for a leisurely afternoon tea or an intimate gathering.

Sweet Tease's Afternoon Tea experience is a 90-minute, four-course delight featuring a starter, savories, scones, sweets, and two bottomless pots of tea. Themes change every 4–6 weeks, ensuring a fresh experience with each visit. Afternoon Tea is served Wednesday through Sunday at 11am and 1pm, by reservation only.

The tea room also hosts custom parties, making it an ideal venue for baby and bridal showers, milestone birthdays, and special gatherings. With its cozy ambiance and delectable offerings, Sweet Tease provides a perfect escape for those looking to indulge in a traditional tea experience.

KEANSBURG

THE BEACH GALLERY TEA ROOM

{260 Beachway Ave; 732-769-5089; beachgallerykeansburg.com}

If you're looking to celebrate a special occasion, The Beach Gallery in Keansburg offers a charming Tea Room on its second floor, perfect for intimate events.

The beautifully designed space offers a tranquil escape with a hint of fairy-tale magic.

A beachscape mural serves as the backdrop, complemented by cascading floral arrangements in pastel hues that create a dreamy, garden-like atmosphere. The golden geometric chairs and marble-topped tables add a modern yet sophisticated touch, while delicate parasols hanging from the ceiling enhance the whimsical charm.

The Tea Room operates by reservation only, ensuring a personalized experience for all guests. Special events, such as Princess Tea Parties for kids, are also hosted here, adding another touch of magic to the venue.

OAKHURST

THE PLANT LADY'S HOUSE

{1800 NJ-35; 732-673-4151; theplantladyshouse.com}

More than just a tea room, The Plant Lady's House in Oakhurst offers a cozy café experience surrounded by lush greenery in a serene, plant-filled backdrop. The space feels like an indoor garden, where leafy accents and natural light create a tranquil retreat for tea lovers and plant enthusiasts alike.

The café serves Italian coffee, espresso drinks, and organic teas, with popular picks like the Nutella latte and pistachio affogato. Freshly baked Greek yogurt bagels, croissants, and other local pastries round out the menu. The Plant Lady's House also hosts private gatherings, including tea parties, meetings, and wellness-focused events such as yoga classes and sound therapy sessions. The space can accommodate up to 40 guests (15 for yoga classes), making it an inviting venue for intimate celebrations. Whether you're enjoying a quiet cup of tea, browsing their greenery, or hosting a special event, The Plant Lady's House offers



The Beach Gallery Tea Room





The Plant Lady's House



Lizzie Rose Tea Room



Mathis House Tea Room



Lizzie Rose Tea Room

a refreshing blend of nature, nourishment, and neighborly charm.

TOMS RIVER

Mathis House Victorian Bed & Breakfast and Tea Room

{600 Main St; 732-818-7580; mathishouse600main.com}

The Mathis House is a beautifully restored Victorian mansion offering both a charming bed-and-breakfast experience and an elegant tea room. Guests are welcomed by a magnificent wrap-around porch leading into a historic interior that evokes a sense of timeless elegance.

The tea room itself is a feast for the eyes, featuring lace-draped windows, floral garlands cascading from the ceiling, and delicate china displays. Tiffany-style lamps, antique cabinets, and soft lighting create a cozy, whimsical setting—perfect for a leisurely tea experience. The tea room operates Tuesday through Sunday from 9am to 5pm, serving a traditional Victorian Afternoon Tea that includes a selection of fine teas, freshly baked scones, savory finger sandwiches, and an array of delectable pastries.

Whether you're looking to indulge in a classic afternoon tea, celebrate a special occasion, or enjoy a relaxing stay, the Mathis House Victorian Bed & Breakfast and Tea Room offers a picturesque retreat where historic charm meets modern comfort.

TUCKERTON

Lizzie Rose Tea Room

{217 East Main St; 609-879-3262; lizzierosetearoom.com}

Originally built in 1860 as the Custom House for Tuckerton Seaport, the Lizzie Rose Tea Room occupies a meticulously restored Victorian home, brought back to life by owners Liz and Dan Reichard. The building is rumored to have been part of the Underground Railroad, adding a layer of local lore to its past. Guests are welcomed through striking 100-year-old painted glass doors imported from South America, a stunning centerpiece of the home's thoughtful restoration.

Open Friday through Sunday from 11am to 4pm, the tea room offers a traditional English tea service with its signature three-tiered presentation of freshly prepared finger sandwiches, scones with lemon curd and clotted cream, and dainty desserts. Reservations made at least 24 hours in advance are required for the full afternoon tea experience, but walk-ins are welcome and can enjoy a limited menu featuring quiche, crepes, scones, and salads.

If you're planning a special occasion—from an intimate tea for two to an elegant bridal shower—Lizzie Rose's tea party rooms provide a charming setting. The customizable menu includes accommodations for vegan and gluten-free diets, and the on-site gift shop offers unique items and gift cards.



Bubble Up

The Best Boba Tea at the Shore

BY FRANCESCA PICONE

Boba tea, also known as bubble tea, has transformed from a Taiwanese street drink into a global sensation. With its chewy tapioca pearls, vibrant colors, and endless customization, it's as much about the experience as it is the taste. From trendy cafés to under-the-radar finds, these Jersey Shore spots are serving up some of the best boba around—each with its own twist on this beloved drink.

BOBA 8TEA8

{1801 NJ-88, Brick; 908-822-3688; boba8tea8.com}

This family-owned shop has been proudly open for nearly a year now, dedicating each day to their craft. They are passionate about both customer experience and delicious products, bringing creativity and humor to everything they do. BOBA 8TEA8 offers an assortment of up-and-coming Asian drinks and snacks, with a selection of hot and cold drinks, including unique bubble teas, specialty drinks, bubble waffles, and more. Customers adore their Taro Latte, Crème Brûlée Premium Brown Sugar Milk Tea, and Dragon Fire Fizzy. It's highly recommended to pair a bubble waffle with your drink of choice! They also specialize in seasonal drinks that celebrate holidays and special occasions, such as the White Christmas, Oreo Vanilla Milk Tea, and Peppermint Mocha Milk Tea, which were a huge hit. BOBA 8TEA8 is proudly the first shop in Brick to introduce Crème Brûlée foam and also offers customizable catering to treat your guests!

PIGLETA BOBA

{1304 Richmond Ave, Point Pleasant Beach; 732-475-9392; pigletaboba.com}

This boba shop is known for its signature milky coconut drinks and "croffles"—a delightful croissant-waffle hybrid. With its fun and modern atmosphere, Pigleta is well loved by locals. One of Pigleta's standout features is the ability to turn any drink hot or even slushy! Fans rave about the milk tea floats and the signature milky coconut drinks, such as the Matcha Milky Coconut Slushy, Strawberry Milk Tea, and Taro Slushy. This small business has built a strong connection with its customers, maintaining an engaging presence on social media to showcase their unique drinks, promotions, and customer favorites. Pigleta is a go-to shop on the Jersey Shore to grab a cold drink and cool down!

Goldrush Asbury Park

{719 Bangs Ave, Asbury Park; @goldrushap}

Goldrush is an Egyptian-owned café in Asbury Park offering an expansive menu of espresso, bubble tea, and specialty drinks. While the storefront opened in June of 2024, Goldrush had already built a local presence, serving customers at the Asbury Fresh Market the previous summer. Known for their bestselling Egyptian Baklava and Habibi's Lattes, the owners blend their Egyptian culture into items throughout the menu. Beyond beverages, Goldrush features a small but thoughtful bakery section, including brown butter chocolate chip cookie and fresh bagels, with other treats rotating daily. The shop has quickly become a gathering place where locals run into each other, work side by side at the bar, and meet at the front table. Upon entering Goldrush, you are immediately welcomed by a sense of familiarity and community that's priceless.

BUBBLES07

{56 Chambersbridge Rd, Brick; 732-820-6626; bubbles07.com}

Bubbles07 is a Jersey-based chain with additional locations in Toms River and Beachwood. While known for its boba, they also serve sweet and savory crepes, rolled ice cream, milkshakes, and slushies. This shop lets you customize your drink very flexibly, with a variety of options for each step in their process. Some local favorites include Brown Sugar Boba, Honeydew Boba, and Taro Lavender Boba. They also introduce a unique assortment of limited flavors that come out seasonally. Bubbles07's playful atmosphere adds to the experience, with claw machines and even boba-themed plushies. With a loyal following and an interactive social media presence, Bubbles07 is a must-try!

Destination Location: AKIHI BUBBLE TEA

{403 Main St, Metuchen; 732-243-9898; akihi.us} Originally opened in Metuchen, Akihi has been expanding throughout Middlesex County, with locations now in East Brunswick, New Brunswick, and Highland Park. A hub for college students and gatherings, the shop blends uplifting, modern vibes with Asian culture, creating a welcoming and energetic environment. Some locations feature tabletop games, collectible pins that can be traded for a loyalty card, and a fun, interactive team behind the counter. With a wide selection of traditional and specialty drinks, customers can also adjust ice and sugar levels to their liking. Popular picks include the Brown Sugar Brûlée, the Mango Slushy, and crispy chicken for those craving a snack. With an interactive loyalty program and late-night hours, Akihi is an extremely welcoming place to discover.



Celebrate the flavors of the season with these farm-to-table favorites, where local ingredients and sustainable practices shine.

From Farm to Fork

By Deborah Smith

IL NIDO

From fresh-picked produce to locally sourced meats and seafood, farm-to-table restaurants highlight the best of regional flavors while supporting local growers and artisans. From rustic eateries to refined dining rooms, each restaurant on this list shares a commitment to sustainability, quality, and creativity. Whether you're craving house-made pastas, grass-fed steaks, or line-caught seafood, these destinations celebrate local bounty and culinary craftsmanship in every bite.

AVON-BY-THE-SEA

CAVÉ BISTRO

{515 Sylvania Ave; 732-776-8556; cavebistro.com}
Cavé Bistro is a 100% gluten-free, farm-to-table BYO restaurant. The menu is crafted from scratch, featuring organic, locally sourced produce and grass-fed, pasture-raised meats. Known for its creative and wholesome dishes, Cavé Bistro offers an intimate dining experience where health-conscious food meets bold, innovative flavors, making it a favorite for locals and visitors alike. According to Chef Doug Stehle, "In season, I have one guy who is a long-time customer and a local organic farmer. He operates Abe's Acres Farm in East Windsor, NJ. Our chicken is from the Green Circle program through D'artagnan, raised in NY state, I believe. I try to keep my seafood as local and sustainable as possible working with small local suppliers."

FARMINGDALE

HARVEST

{83 Main St; 732-919-3276; harvestnj.com}
Harvest brings a fresh, rustic approach to farm-to-table dining. The restaurant partners with local farms and purveyors to deliver a menu focused on seasonal, sustainable ingredients. From vibrant salads to hearty entrées, Harvest's dishes celebrate the best of the region. "We use Two River Mushroom out of Sea Bright for the most beautiful mushrooms I have ever worked with. We use The Farm in Freehold depending on what's fresh, such as tomatoes, zucchini, garlic, and a variety of peppers. I also source all of my seafood with Atlantic Offshore Fishery," says owner Anthony Vrgoc.

HIGHLANDS

FRESH BISTRO

{144 Bay Ave; 732-708-0328; freshhighlands.com}
Fresh Bistro is a hidden gem dedicated to fresh, local ingredients. With a menu that evolves to reflect the seasons, the bistro showcases creative dishes made from scratch. Whether it's artisan bread, farm-fresh produce, or line-caught seafood, Fresh Bistro delivers bold flavors in a relaxed, intimate setting.



HARVEST



IL NIDO



CAVE BISTRO



CATHERINE'S



MARLBORO

IL NIDO

{184 Route 9; 732-851-6789; ilnidonj.com}
Il Nido offers a sophisticated take on Italian-inspired farm-to-table dining. The restaurant prioritizes sourcing the finest local and imported ingredients, from fresh vegetables and cheeses to premium meats. With elegant presentations and expertly crafted dishes, Il Nido seamlessly blends tradition with modern culinary techniques, making it a standout in the region.

POINT PLEASANT

CATHERINE'S FARM TO TABLE

{1001 Arnold Ave; 732-701-1001; catherinesfarmtotable.com}
Catherine's is a charming eatery that celebrates seasonal ingredients sourced from local farms. Known for its thoughtful menu and cozy atmosphere, the restaurant highlights the beauty of farm-fresh produce, pasture-raised meats, and sustainable seafood. With a dedication to quality and sustainability, Catherine's offers an ever-changing menu that ensures each dish reflects the best of the season.

RED BANK

SEMOLINA

{13 White St; 732-945-6816; semolinarestaurant.com}
Semolina Restaurant is owned and operated by brothers Chuck and Tylar Lesbirel. The restaurant emphasizes simple, casual cuisine with a focus on fresh, in-house made pastas. Their menu highlights the seasonality of fresh, local ingredients, reflecting their commitment to supporting local agriculture. According to Chuck, "We get a lot of our local produce through Harvest Drop, a company that plays the middle man between farms and businesses in the tri-state area. During the summer months, I will take anything off the hands of Chris Mumford from Haymumford Farms, when he calls, it's an instant yes to anything he offers." He continues, "And I am a sucker for just pulling off the side of the road anywhere in New Jersey and grab a crate full of produce from a small stand on the side of the road."

SEMOLINA





THE BLUE PIG TAVERN

WORTH THE DRIVE

Explore Cape May's finest farm-to-table destinations

THE BLUE PIG TAVERN

{200 Congress Pl; 609-884-7891; caperesorts.com/congress-hall/blue-pig-tavern}
Situated in the historic Congress Hall, The Blue Pig Tavern offers hearty, comforting dishes prepared with fresh, local ingredients. Whether it's breakfast, lunch, or dinner, the menu reflects the seasons, incorporating ingredients sourced from Beach Plum Farm. The welcoming, colonial-style setting adds a touch of charm to every meal.

THE EBBITT ROOM

{25 Jackson St; 609-884-5700; caperesorts.com/virginia-hotel/ebbittroom}
Housed in Cape May's Virginia Hotel, The Ebbitt Room exemplifies farm-to-table excellence. With a menu driven by ingredients from their own Beach Plum Farm, diners enjoy seasonal, contemporary American cuisine. The elegant dining room creates the perfect atmosphere for savoring fresh produce, free-range meats, and handcrafted cocktails, all celebrating Cape May's rich culinary heritage.

LOUISA'S CAFE

{104 Jackson St; 609.884.5882; louisascafe.com}
A Cape May staple, Louisa's Cafe specializes in fresh, locally-sourced seafood and produce. With a simple yet ever-changing menu that showcases the Atlantic Ocean's bounty, Louisa's emphasizes sustainability and quality. This cozy spot has earned a loyal following, offering a unique dining experience where the freshest catch takes center stage.

THE EBBITT ROOM





KIM MARIE'S EAT N DRINK AWAY

BY ANDREW SARGENT

good times

ON TAP

Celebrate an Irish Extravaganza at the Jersey Shore



DUBLIN HOUSE

St. Patrick's Day on the Jersey Shore is more than just parades—it's an extended celebration of Irish heritage, filled with music, revelry, and, of course, a pint (or two) of Guinness. The spirit of the Emerald Isle comes alive along the coast, where locals and visitors alike gather to honor the occasion.

No celebration is complete without a stop at a proper Irish pub, so we've selected a few standout spots where you can raise a glass and indulge in the flavors of the Ireland. Whether you're craving a classic corned beef sandwich, a Guinness-infused burger, or just a lively atmosphere to toast the day, these pubs deliver a taste of Gaelic tradition right here at the Shore.

DUBLIN HOUSE

{30 Monmouth St, Red Bank; 732-747-6699; thedublinhouse.com}

Steeped in history and culture, the Dublin House stands proudly in the heart of Red Bank as a symbol of Irish heritage. With origins dating back to the mid-19th century, the Victorian manor has endured through multiple relocations, persisting through time and turmoil to continue serving its patrons a taste of Ireland. Sample an Irish classic like Bangers and Mash or try the specialty Guinness burger, hand-sculpted from prime sirloin and topped with cheddar infused with Ireland's liquid gold.

The Dublin House is a haven of warm hospitality for all who enter. From catered parties with a wide selection of menus to weekly live musical performances by local acts to a Sunday Brunch menu, appetites on all occasions will be sated.

KELLY'S TAVERN

{43 NJ-35, Neptune City; 732-775-9517; kellystavernjerseyshore.com}

Bathed in a warm glow cast by lights encased in stained glass, Kelly's Tavern epitomizes Irish comfort. Since its inception in 1949, Kelly's has garnered a reputation as a quintessential restaurant on the Jersey Shore by consistently delivering high-quality, savory meals. Renowned far beyond the confines of Neptune City for its corned beef and reubens, diners from all walks of life can sample the heartiness of Ireland's cuisine at Kelly's, leaving satisfied and bursting at the seams.

However, it isn't just the menu that establishes Kelly's as a must-visit eatery. The tavern has fully embraced the Irish heritage of the Kelly family to great effect. The walls are charmingly packed with all manner of authentic Irish heraldry and insignias, and draped above the bar is an immense, hand-painted map of Ireland that whisks guests away to a welcoming pub in the Irish countryside. For those seeking an iconic Irish tavern that delivers on all fronts, look no further!

HARRIGAN'S PUB

{703 Baltimore Blvd, Sea Girt; 732-449-8228; harriganspub.com}

Nestled in Sea Girt, Harrigan's Pub drips with authentic Irish charm. A favorite among the seafaring locals, Harrigan's effortlessly captures the essence of a cozy Irish pub. With dim lighting and elegant wood paneling setting the perfect mood, followed by a smorgasbord of delightful Irish fare–including the Irish Quesadilla, Shepherd's Pie, and Harrigan's famous Sizzling Sliced Steak–it's no small wonder that the pub is lauded as the ideal destination for an Irish feast. To accompany any of their mouth-watering entrées, enjoy a rich pint of Guinness or try one of the restaurant's dozens of beer selections to cap off an unforgettable dining experience.

Not only does Harrigan's deliver a quality Irish menu, it also gives its diners a sample of Irish hospitality. With Trivia Tuesdays and a slew of holiday celebrations, like St. Patrick's Day, Oktoberfest, and New Year's Eve, stepping into the pub feels like returning home for an overdue family reunion. When visiting Harrigan's, you will uncover a menu and environment so welcoming it becomes an impossible task to leave without a smile.

KIM MARIE'S EAT N DRINK AWAY

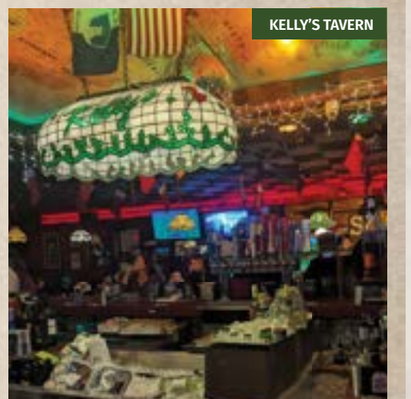
{1411 Kingsley St, Asbury Park; 732-774-6666; kimmarieseatndrinkaway.com}

A stone's throw from the Asbury Park Boardwalk, Kim Marie's Eat n Drink Away is prayer answered for all weary boardwalkers in search of a generous meal and a place to rest their legs. Quaint brick walls dressed in tangled vines and a rustic interior emblazoned with emerald green draw in passersby, and Kim Marie's dazzles them with their menu. With a host of rotating specials, fixtures like Fish and Chips, Irish Meatloaf, and the Mushroom Cheddar Burger, and a number of vegan options to boot, there's something for everyone.

Beyond the exquisite fare, the drinks menu also impresses, with a collection of signature cocktails and a wide variety of ales and beers. With that said, no one would blame you for keeping it simple and accompanying this superb Irish feast with its natural complement: a perfectly poured pint of Guinness.



HARRIGAN'S PUB



KELLY'S TAVERN



GREEN STREETS

ST. PADDY'S PARADES NEAR YOU

ASBURY PARK Sunday, March 9, 1pm, asburyparkstpatricksparade.com

BELMAR-LAKE COMO Sunday, March 2, 12:30pm, belmarparade.com

FREEHOLD Sunday, March 16, 12pm, freeholdborougharts.org

HIGHLANDS Saturday, March 22, 2pm, highlandsnj.com

OCEAN COUNTY Seaside Heights, Saturday, March 8, 12pm, ocstpatricksdayparade.com

Guinness Shore Tour

BEST BARS FOR A PINT OF GUINNESS

MIRACLE PUB
{201 NJ-37, Toms River; 732-244-4262; miraclepub.com}

THE IRISH RAIL
{229 E Main St, Manasquan; 732-223-9300; theirishrail.com}

KELLY'S TAVERN
{43 NJ-35, Neptune City; 732-775-9517; kellystavernjerseyshore}

THE TAP-IN RESTAURANT AND SPORTS BAR
{515 Monmouth Rd, Jackson Township; 732-426-5492; adventurecrossingusa.com}

WINDWARD TAVERN
{292 Princeton Ave, Brick; 732-892-9463; windwardtavern.com}

Frozen is Fresher

Jersey Shore food lovers, let's talk about a little kitchen magic. Imagine getting the freshest, most flavorful cuts of meat—without the pressure of cooking them right away. That's where Wild Fork comes in, bringing you restaurant-quality meat, seafood, and more, all at incredible prices. And the best part? Everything is frozen at peak freshness using our signature blast freezing process.

Blast Freezing: The Secret to Locking in Freshness

At Wild Fork, we do things differently. Unlike stores that freeze meat as an afterthought, we blast freeze our products at temperatures as low as -40°F right after harvest. This ultra-fast freezing process locks in flavor, nutrients, and texture, preventing the formation of large ice crystals that can ruin quality.

Translation? No soggy, sad-looking steaks. No freezer burn. Just juicy, tender, and flavorful cuts that taste as if they were freshly butchered when you cook them.

The Right Way to Thaw

Okay, so you've stocked your freezer with Wild Fork goodness—now what? Knowing how to thaw your food properly makes all the difference. Here are the best ways to do it:

1. REFRIGERATOR METHOD (BEST FOR QUALITY)

- Place your frozen meat in the fridge for 12 to 24 hours.
- This slow thaw keeps the meat's texture and flavor intact.

2. COLD WATER BATH (FASTER OPTION)

- Seal your meat in a leak-proof bag and submerge it in cold water.
- Change the water every 30 minutes. Small cuts thaw in about an hour; larger cuts take a bit longer.

3. COOKING FROM FROZEN (YES, REALLY!)

- Believe it or not, you can cook Wild Fork meats straight from frozen!
- Just add a few extra minutes to the cooking time, and you'll still get that same great flavor and texture.

Freshness Delivered—Fast!

If you can't make it to our Eatontown, NJ store, no worries! With same-day and next-day delivery, your favorite meats can be at your doorstep in no time. Whether you're planning a last-minute BBQ, a seafood feast, or a cozy steak night, we've got you covered.

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THE buzz AROUND CHEF DAVID BURKE

The renowned chef's latest pastime—beekeeping—is sweetening his craft in unexpected ways.

A SWEET NEW HOBBY

When Chef David Burke took on this unlikely new venture two years ago, he was guided by master beekeeper Richard Bushey of **Oak Hill Farms {177 Stillwell Rd, Holmdel; 732-383-5544; oakhillfarmsnj.**com}. Burke installed two hives in a sunny corner at his Atlantic Highlands home, and along the way, Bushey taught Burke how to maintain the hives and harvest the honey. Things have been buzzing ever since: Last year Burke's hives produced twice as much honey as the year before!

"I look down from my balcony at the hives and I smile," says Burke. "I wonder how the colonies are doing. Bees are complex, smart, and fascinating! Rich has been so helpful and has taught me a lot about bees. I get a lot of joy from beekeeping...and honey! I start thinking about what I'm going to do with the honey. I'll flavor some, use some as gifts, cook with it and sweeten drinks. Or, simply drizzle it pure and natural over my ice cream and yogurt."

BEES AND BONDING

Bushey and Burke became fast friends through their mutual admiration of the beneficial pollinators. Bushey has hives placed in open spaces around Monmouth County, and he and his wife Carla operate the six-acre Oak Hill Farms in Holmdel, where they sell health, beauty, and food products made from the honey they harvest.

"The first time I saw an observation hive at a county fair, I was blown away," Bushey recalls. "I see the same passion light up in Chef Burke's eyes when I'm teaching him how to work with his bees. Beekeeping is good for a stressful lifestyle."

Burke says keeping bees and harvesting the honey has deepened his knowledge and understanding of how everyday staples like salt, butter, and honey are made or produced. "I never thought about honey, and how



the bees make it, and the roles that beekeepers have in keeping healthy hives," he explains. "I'd grab a jar of honey, and put it in my duck brine, my sauces, or in my tea. We just take Mother Nature for granted. But beekeeping is fascinating and rewarding. I got twice as much honey as before, and it is amazing how different in color the two batches are! When, I get the honey I feel a sense of pride similar to when I create a new dish. I didn't make the honey, the bees did, but I had a role in it."

FROM HIVE TO HOSPITALITY

Meanwhile, Burke is brewing up how to put his beekeeping skills to use in his upcoming apprenticeship chef reality show, which will be created in collaboration with the Brookdale Community College Culinary Arts program, where he has established a scholarship fund.

The series will follow six students residing at Burke's home during a five-week boot camp. They'll get paid to work in his kitchens, gaining hands-on experience, developing skills, and learning key fundamentals and good habits. The program won't be limited to just cooking—each student will be required to learn a hobby that ties into the hospitality world, such as beekeeping, cheesemaking, or woodworking.

Burke plans to host weekly ticketed events where one student takes the lead as a caterer for a 70-100 guest event. The funds raised will serve as seed money for the students at the end of the program, helping them cover rent and giving them a leg up in their careers. To open doors for them post-boot camp, Burke will invite top chefs—many of whom are personal friends—to participate in a "draft" to select a student.

"I want to show my students that there are other great things to do besides banging pots and pans for 60 hours, and on their only day off go drinking and drugging, which a lot of young chefs do," Burke says. "They don't have time or the money for hobbies like golf. But learning a skill that ties into the dining experience—like turning wood bowls, blowing glass for a dish, or extracting honey from a beehive—will force them to wake up early and stop the vicious cycle of bad behavior, and alleviate burnout."

By embracing creativity outside the kitchen, chefs of any age can gain new skills, fresh inspiration, and maybe even discover a passion as sweet as honey.

Chef Burke's Sweet & Savory Honey Tips

- **Add generous amounts of fresh cracked black pepper and a little apple cider vinegar to drizzle over grilled meats.**
- **Use in place of sugar in teas and ice tea.**
- **Make a simple syrup, using a 1:1 ratio of honey to warm water, for cocktails and mocktails. (Place in clean squeeze bottle, shake, and keep refrigerated.)**
- **Place ripe fruit with a little water in a pan, add honey, boil, and reduce for a healthy syrup over yogurt and granola.**
- **Use in place of maple syrup on pancakes with fresh berries.**
- **Drizzle a little hot honey made with cayenne pepper or red pepper flakes over pepperoni pizza.**
- **Add curry or cumin to honey to drizzle over fruit for an exotic flavor.**
- **Mix a little honey with leftover red wine, and boil it down for a red wine glaze for steak.**
- **Combine lemon, honey, and butter, and serve over steamed lobster meat.**



For more information about David Burke—and his local restaurants and latest ventures—head to chefdavidburke.com







CATCH THE BUZZ...

Discover something new at Oak Hill Farms. Nestled in their bee and flower farm, their retail barn offers farm to skin and farm to table products, carefully curated homewares and a full coffee bar. Savor handcrafted treats, find great gifts, pick your own flowers and enjoy seasonal activities. Oak Hill Farms is happy to welcome groups for educational and fun farm tours. get up close to our chickens, goats, alpacas and mini donkeys.

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AT HOME WITH CHEF LAUREN COVAS

Have a spring fling with your food!



Chef Lauren Covas grew up in Little Portugal and is now sharing her gourmet take on its cherished recipes in her debut cookbook, ***Little Portugal***, releasing July 1. From Stuffed Vinegar Peppers with Chorizo to Langosta Asada with Saffron Butter, Lauren's creativity matched with Portuguese culinary tradition makes for irresistible fare. Pre-order now at cheflaurencovas.com/littleportugal or on Amazon and Barnes & Noble!



SCAN HERE TO PURCHASE

Spring is here, and the season of renewal isn't just for blooming flowers and longer days—it's the perfect time to refresh your kitchen game! This season is a love letter to fresh, vibrant ingredients bursting with color, flavor, and versatility. Whether you're an everyday cook or the ultimate foodie, spring ingredients and Portuguese flavors are a match made in culinary heaven.

A Love Story with Spring Vegetables

Let's start with asparagus, the crown jewel of spring vegetables. Its earthy, tender stalks make for an elegant pairing with a simple lemon vinaigrette and a sprinkle of fleur de sel. But why stop there? Wrap those beauties in thin slices of prosciutto, grill them, and finish with a drizzle of olive oil infused with garlic and fresh parsley. It's a dish that's as easy as it is impressive, perfect for a dinner party or a quiet night at home.

Peas and fava beans bring a touch of sweetness and nuttiness to spring menus. Toss them with al dente pasta, fresh mint, and a generous helping of crumbled Portuguese queijo fresco. Add a splash of good-quality olive oil, and you've got a dish that screams spring on a plate.

Artichokes, those spiny wonders, might seem intimidating at first glance, but trust me, they're worth the effort. Steam them with lemon and bay leaves, then serve them with a classic Portuguese piri-piri aioli for dipping. It's a dish that balances simplicity with bold flavors.

Herbs, the Unsung Heroes

In Portuguese cooking, herbs like parsley and mint often take center stage, and spring is the perfect time to celebrate them. Try a parsley and chive chimichurri as a topping for lamb chops. Or blend fresh mint with olive oil, lemon juice, and garlic to make a bright, zesty dressing for roasted carrots and spring onions.

Don't forget ramps! These wild garlic cousins are a seasonal delicacy. Sauté them with leeks and toss them into a frittata for a light, herbaceous meal that pairs beautifully with a crisp vinho verde.

Proteins Meet Portuguese Flair

Spring is synonymous with lamb, and it's a cornerstone of Portuguese Easter feasts. Slow-roast a leg of lamb with a crust of garlic, rosemary, and paprika. Serve it alongside peas and carrots braised in white wine and butter for a comforting yet elegant meal.

Eggs are another spring favorite, and they're perfect for Portuguese classics like torta de espinafres (spinach roulade). Use fresh spinach and leeks for the filling, and roll it up with soft queijo fresco for a dish that's as beautiful as it is delicious.

Sweet Endings with a Spring Twist

A simple Portuguese mel e flores (honey and flowers) tart is the perfect way to showcase local honey and the delicate beauty of nasturtiums or violets. The crust is buttery, the filling lightly sweetened, and the edible flowers add a touch of whimsy.

Herb-Crusted Baby Lamb Chops

Ingredients

8 baby Lamb chops
3 Garlic cloves, minced
2 tbs fresh Parsley, chopped
1 tbs fresh Mint, chopped
1 tsp Paprika
2 tbs Olive oil
Salt and pepper to taste

Directions

Preheat your grill/stovetop grill to medium-high heat. Mix the garlic, parsley, mint, paprika, olive oil, salt, and pepper to create a paste. Rub the herb mixture evenly over both sides of the chops. Grill for 3-4 minutes per side for medium-rare, or until to your desired doneness. Serve hot with a side of spring peas and mint chimichwurri.

Vegetable Risotto

Ingredients

1 cup Arborio rice
4 cups Vegetable broth, warmed
1 tbs Olive oil
1 small Onion, finely chopped
2 Garlic cloves, minced
1/2 cup dry White wine
1 cup fresh Asparagus, cut into 1-inch pieces
1/2 cup fresh Peas
1/4 cup grated Parmesan, optional
2 tbs fresh Mint, chopped
Salt and pepper to taste

Directions

Heat the oil over medium heat. Add the onion and garlic; cook until softened. Stir in the Arborio rice. Cook for 1-2 minutes until the edges of the rice grains appear translucent. Pour in white wine and stir until absorbed. Add the warm vegetable broth one ladle at a time, stirring frequently so it's absorbed before adding the next. After about 15 mins, stir in the asparagus and peas. Continue adding broth and cooking until the rice is tender but still slightly firm, about 20 mins in total. Remove from heat and stir in Parmesan cheese (if using), fresh mint, salt, and pepper. Serve immediately.



SPRING LAMB: HERB-KISSED AND GRILLED TO PERFECTION
These tender chops with fresh herb flair are a springtime symphony on a plate.

CHEF COVAS
CATERING & EVENTS

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Chef Lauren Covas, owner of Chef Covas Catering, is a culinary virtuoso and a mom who understands the value of time and togetherness. Lauren is the go-to-chef for those who want to impress their guests while still enjoying precious time with family and friends. As a Food Network Chopped Champion & the Winner of Supermarket Stakeout, she has showcased her talent, nationally, solidifying her reputation as a master of her craft. Whether you're hosting a lavish affair or a cozy family dinner, Lauren and her team are dedicated to making every event truly unforgettable.





DOCTOR'S CREEK HOT SAUCE

Visit their online store at www.doctorscreek.net.Doctor's Creek Hot Sauce Co. (@doctorscreekhotsauce) Instagram photos and videos

Established in 2020 by Bob and Melissa Nelson, Doctor's Creek is a small batch, farm to table hot sauce company.

"Each of our flavors feature beautifully grown, organic hot peppers with fresh fruits and all natural ingredients. We strive to create hot sauces like no other, products that foodies will enjoy in many creative ways." – **Bob Nelson**

"Whether it's the Sweet, Smokey Firehouse Char Onion, the Tropical burn of our Mango Mojo, or our Sake' infused Sriracha sauce...you will love incorporating our products with any cuisine."- **Melissa Nelson**

Sign up for their email newsletter for upcoming festivals where they will be sampling and selling their savory sauces!



A FRESH TAKE ON spring

This vibrant salad celebrates the season with fresh greens, berries, and a tangy vinaigrette.



CHEF DAVID DAVID R, Corporate Executive Chef, B2 Bistro + Bar {1250 Hooper Ave, Toms River; 732-797-2570; b2bistro.com}

From humble beginnings to executive chef, David David R. has built his career on passion, precision, and a deep respect for ingredients. Growing up in a small town, he was captivated by the aromas of his mother's kitchen, sparking a lifelong love for cooking. Honing his skills in Atlantic City, David absorbed diverse culinary traditions, shaping his signature style. Now, as a mentor and innovator, he continues to inspire with fresh, vibrant dishes like his spring salad—an ode to seasonal flavors and balance.



Sunny Berries Spring Salad

David's spring salad is a mix of red watercress, baby spinach, baby arugula, mixed berries, sunflower, radish, feta cheese, candied walnuts, raspberry vinaigrette. "I love this dish," says Chef David. "It is refreshing, and it has a perfect balance, it represents spring very well, plus it is packed with a healthy punch of vitamins for your body."

- 4 oz feta
- ½ cup raspberries
- ½ cup sliced strawberries
- ½ cup blackberries
- 4 oz red watercress
- 4 oz baby spinach
- 4 oz baby arugula
- ½ sliced radish
- hand-picked petals from 1 sunflower
- candied walnuts
- raspberry vinaigrette

DIY Candied Walnuts

- 1 cup walnuts
- 2 tbl light brown sugar
- 1 tbl water
- 1 tbl sugar
- 1 egg white
- ¼ tsp vanilla extract
- ¼ tsp kosher salt
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg

Add all the ingredients to a mixing bowl except the walnuts. Whisk the mixture until it turns a bit foamy. Add the walnuts to the mixing bowl make sure they get completely cover with the mixture. Place the walnut on a baking pan with a wire rack, and bake at 350 degrees F for 5-7 minutes. (Note every oven cooks differently, so keep an eye on them.)

DIY Raspberry Vinaigrette

*Yield 2.8 cups

- 2 cups fresh raspberries
- 1 cup water
- ½ tsp smooth Dijon mustard
- 3 tsp honey
- ¼ tsp lemon zest
- 1 tbl lemon juice
- ½ tsp Kosher salt
- ¼ tsp white pepper
- 3 tbl apple cider vinegar
- ½ cup EVOO

Blend the two cups of raspberry with one cup of water. Proceed to strain and discard the seeds. Place the raspberry puree and all the ingredients, except the olive oil, in a mixing bowl. With an immersion blender at medium speed, blend all the ingredients until they are well combined. Proceed to add the EVOO slowly by drizzling it into the mix for emulsification.

Winner, Winner, Symon Dinners

From bold flavors to heartfelt traditions, Chef Michael Symon brings culinary passion and innovation to every table, and every project, he touches.

By Laura D.C. Kolnoski



SAVOR SYMON FLAVORS
ANGELINE by Michael Symon {1 Borgata Way, Atlantic City; 609-317-8222; borgata.mgmresorts.com}

Longevity can be elusive on the Atlantic City dining scene. Restaurants come and go with head-spinning frequency. James Beard Award winner, Iron Chef, Food Network star, restaurateur, and author Michael Symon's bet on the city, however, has been paying off since **ANGELINE by Michael Symon {1 Borgata Way, Atlantic City; 609-317-8222; borgata.mgmresorts.com}** opened in 2017. Devotees flock to savor Chef Symon's Mediterranean dishes created as an ode to his mother, for whom the restaurant is named.

A FEAST TO REMEMBER

Mom's (towering) Lasagna, Veal Osso Bucco, fresh pastas, and Symon's Sunday Supper—family-style Caesar Salad, cavatelli, sausage and peppers, and Strawberry Cassata Cake—tell the tale. Aged steaks hail from Pat LaFrieda, Antipasti boasts fresh shellfish, and the Wood-Fired menu sizzles up Veal Chops, Halibut, Swordfish, and Bistecca alla Fiorentina (Tuscan steak). Savvy diners save room for Ricotta Cheesecake, Tiramisu, Sicilian Cookies, and/or gelato.

ANGELINE by Michael Symon is a crown jewel in Symon's culinary empire, joining Cleveland's Mabel's BBQ in Las Vegas, Chios Taverna in Manhattan, and Bar Symon at three airports: Dulles and Pittsburgh International, and Cleveland Hopkins. During his career, he has owned and/or operated 20 dining spots.

ROOTS OF A CULINARY STAR

At 15, the Cleveland native began working at his friend's father's restaurant and "fell in love with the industry," he says. "It clicked with me better than your traditional career path." After graduating from the Culinary Institute of America, he met his wife and business partner, Liz, at another eatery. Together, they opened Cleveland's Lola in 1997, called one of "America's Best Restaurants" by *Gourmet*. It was also named "Cleveland's Best" 18 times, success that led to Symon being named "Best New Chef 1998 by *Food and Wine*. Then the Food Network came calling.

"Best New Chef was one of the most prestigious awards at the time," he shares. "Before food-centered TV and social media became the mammoth it is today, it totally changed the trajectory of my career. I went from being known locally, to being recognized on a national scale."

His bold flavors and exuberant cooking style drawing culinary inspiration from his Greek, Sicilian, and Eastern European roots, hallmarks of Symon's television series, *Burgers, Brew & 'Que* and numerous stints as a judge or participant in Food Network shows. He has authored nine books, and collaborated on 15.

FOCUS ON HEALTH

On the "Home for the Holidays" episode of Selena Gomez's *Selena + Chef* television program, Symon demonstrated how to make Lobster Ricotta Cavatelli and smoked steaks as they shared their experiences with lupus. "When I eat right, I'm good," he told the actress/singer. "When I have pasta without additives, I have no aches and pains in my joints." He elaborated to *Dining Out*, "One thing I have learned and continue to learn is you truly are what you eat. There are many things you can do with your diet and cooking with whole foods that can be used to control/mitigate inflammation."

His two *New York Times* bestselling cookbooks on the subject of healthy eating are *Fix It with Food: More Than 123 Recipes to Address Autoimmune Issues and Inflammation* (Clarkson Potter. 2019) and a Vol. 2 released in 2021.

Cooking Out, the pandemic outdoor grilling show filmed by Liz at their Hamptons home, provided comfort and comfort food. The healthy, accessible recipes and techniques he taught garnered such positive results, it is the basis of his ninth book, *Symon's Dinners: Cooking Out*, out in March.

KEYS TO THE CITY

When Borgata approached Symon to create an Italian restaurant, he knew honoring his mom's cooking was the direction he wanted to take. "At the time Bobby Flay and Wolfgang Puck, lifelong friends, were next door so it felt right," he says. Symon visits seasonally, typically for menu changes and the opportunity to connect with customers.

"We are thrilled with Angeline's success and are busier now than the day we opened," Chef Symon says. "I think it's a combination of the loyalty of the staff and the quality of the cuisine," he says, adding, "Consistency in staff has a lot to do with it. The heart and soul of the menu is attributable to the fact that every pasta is a fresh, hand-crafted noodle made in the kitchen. We have learned to cook the style of Italian American food people enjoy in Atlantic City in a refined way that gives clients an elevated experience."

Symon takes a "more the merrier" outlook on celebrity chefs opening outposts in AC, saying that it, "raises the bar and brings more diners, which is a great thing." He finds the biggest difference between owning a restaurant in Atlantic City and Las Vegas is the clientele. In Atlantic City, many customers are local regulars predominantly from the region, whereas Las Vegas is a city of international transients.

GIVING BACK

The Michael D. Symon Foundation Inc. is the couple's charitable 501(c)(3) founded in 2010 to aid charitable causes, including funding autism research, operating food pantries, and providing support and care to those in the restaurant industry.

Look out for the second season of Chef Symon's *24 in 24: Last Chef Standing*, an intense culinary marathon culminating in a $50,000 price and co-hosted by Chef Esther Choi, debuting this year on The Food Network.





Marilyn Schlossbach

Every issue, **Chef Diane Henderiks** talks with a local chef about healthy cooking.



Marilyn Schlossbach
Chef and restaurateur, Whitechapel Projects in Long Branch

Marilyn Schlossbach is an astute businesswoman with a passion for food, nature, surfing, and helping those in need. Her business philosophy, she says, focuses on "worrying less about money and more about the impact on those around me." Marilyn has traveled the world performing good deeds and learning about indigenous ingredients, which she incorporates into her culinary repertoire.

Growing up in Belmar fueled her love for nature, the outdoors, and the ocean. She prepared to graduate high school and study marine biology at the University of Miami, when tragedy struck her family. "My parents passed away within three months of each other when I was 20 years old, and I felt like I was just thrown into the fire," she shares.







"I think that experience made me very introverted and driven, as I suddenly had to take care of myself financially."

In 1983, her older brother Richard opened the sushi restaurant Oshin in Avon, and Marilyn began working for him as a server. One July 4th, when the chef didn't show up, she stepped into the kitchen to help; the rest is history.

Over the years, Marilyn has led nearly a dozen establishments, most recently being **The Whitechapel Projects (15 2nd Ave, Long Branch; 732-963-9218; whitechapelprojects.com}**. This 120-year-old warehouse has been reimagined as a restaurant, event space, and creative venue, serving sustainable craft beer, cocktails, wines, and culinary comforts. I have known Marilyn for a long time and have the deepest respect and admiration for her culinary skills and big heart! Now let's get Marilyn's take on healthier cooking and eating.

DH: Do you see a trend with diners seeking "better-for-you" options?
MS: Absolutely. Not just plant based but where the ingredients are sourced from. How are they farmed or created? What are the ingredients? There is so much happening around gut biome health that affects the brain and heart as well.

DH: What's your definition of healthy eating?
MS: Balance is key for me. Fad dieting and elimination only causes imbalance in the body, as well as anxiety and stress which are by far the biggest instigators of imbalance. The body is so complex and needs so many components to function at its highest level. I also feel enjoying some of our guilty pleasures in moderation is not a bad thing if it's not overdone. I just read something today, in fact: If you chill your starches like pasta, rice, potatoes, etc., then reheat them 24 hours later, you have changed the molecular structure in these foods. This is called "starch retrogradation" or "resistance starch." Resistant starch is a prebiotic, meaning it is a substance that provides "food" for the good bacteria in your intestines.

DH: What's your secret to cooking healthier without sacrificing flavor?
MS: Using great ingredients. Really good base oils. Avocado for sautéing, olive oil for finishing. Adding or sautéing with roasted garlic, which gives a kind of umami effect to round out flavor. Adding a little Braggs Amino Acid to also give that umami flavor and add a gluten-free source of plant protein. Fresh herbs are always not only a flavor boost but have amazing health benefits.

DH: What's your favorite dish on your menu?
MS: That changes for me depending on the season and what my body is craving. I am one of those people who always wants sweet after savory. I know chicken is not glamorous but when it is done well, it's so comforting. We have an organic airline chicken with gnocchi and a garlic veloute that is my winter go-to. I also always love soups in the winter. We do a vegetarian French onion soup made with organic mushrooms from my husband's Two River Mushroom farm. It is so warming in the in the winter, and the flavors of the mushrooms paired with gruyere and sourdough is like no other French onion soup. I love our plant-based chocolate mousse. I am not vegan but this is one of my faves. It's rich and smooth and fills that craving for something sweet at the end of a meal.

DH: What's new and exciting in your world?
MS: I have definitely slowed down and become more focused on fewer things. I just finished a consulting job for Faherty Clothing brand on their new Cafe in Spring Lake, Sun and Waves. I had such an amazing experience working with the Faherty Family!

I am back in the kitchen at Whitechapel Projects as we really dig deep into the à la carte piece of our business. We have launched a pop-up inside Whitechapel, Sidepiece Pizza, the sidepiece to our event business that is open for dine in and take out. We have brought in an amazing pizza chef, Salvatore Copobianco, to lead the project.

Last year I launched a sustainable beauty brand that works with hair, face, and body using the miracle plant, moringa. It's called Oshin Oil and its really amazing. **Oshinlove.com** is the website with so much info on the plant and the product. Looking into 2026, we will have another project coming online, but for 2025, I am focusing on working hard to perfect the businesses we have and grow them to be a sustainable part of our portfolio, and then strategically and methodically begin to grow again.

As I get older and wiser, I have and continue learning lessons. Less is definitely more fulfilling because I can stay present instead of always jumping to the future and carrying the burdens of the past. I started a TikTok, @marilynschossbach, sometimes with "daily words of wisdom." I call it "Walking in the light with Ike." Join me there for tidbits on life's journey.





DIANE HENDERIKS, one of America's most accomplished culinary professionals, is on a mission to elevate home cooking and healthy eating. As a Registered Dietician and corporate chef, she brings expert knowledge to help transform ordinary ingredients into extraordinary dishes. Diane has appeared on *Good Morning America*, CNN, *Fox & Friends*, News 12 NJ, and CBS News, and has been featured in the *New York Times* and *Shape* magazine.



Sinners or Saints?

Sinner's Seafood & Steakhouse owners Matthew Kohler, Michael Kohler, and Bill Woehlemann invite you to indulge in prime steaks, fresh seafood, and speakeasy vibes at their Point Pleasant Beach temptation.

BY TARA JEAN MCDONALD BONNANO

Sinner's Seafood and Steakhouse sits on the banks of the Manasquan Inlet at the Jersey Shore. But don't be deceived—this "sinful" restaurant offers more than just fresh seafood and a great cut of premium beef. Upon entering, you'll sense a distinct speakeasy vibe blended with a hint of NYC steakhouse ambiance. Dark wood floors, burgundy accents, and the classic tin tile ceiling reminiscent of Manhattan's Meatpacking District create a sultry atmosphere. A red glow accents the walls of the majestic mahogany bar, highlighting the intricate details of the bow of a ship ordained with a mermaid at the helm. Sinner's invites you to embrace indulgence, where every detail—from the moody décor to the decadent menu—tempts you to give in and stay awhile.

SINNER'S SEAFOOD & STEAKHOUSE
20 Inlet Dr, Point Pleasant Beach
848-232-1672
sinnerssteakhouse.com





BLOOD BROTHERS

Owners Matthew Kohler, Michael Kohler, and Bill Woehlemann have known each other for years. Although the Kohler brothers are related by blood, they refer to Bill as their brother, too, and each man brings his own unique talents and style to the business. Growing up in Secaucus and Berkeley Heights, they spent their boyhood summers at the Jersey Shore. They loved the beach, boating with family, and going to the rides on the boardwalk.

Initially, the restaurant industry wasn't on their career path. They worked together for years on very different but successful businesses. Their first venture together, which is still going strong, was Starcom Fiber, a telecommunications construction company for which Matt is the salesforce, Mike manages the office, and Bill is the head of finance. Their second venture took them to the world of NASCAR—they owned Starcom Racing, a NASCAR Cup Series team, from 2016 until selling it to Michael Jordan in 2022.

"We always thought about opening a restaurant together," Matt explains. "It was in the back of our minds. But with all our other business ventures, it really wasn't possible." But, as Starcom Fiber became more established, they found an opportunity to step back. When considering their next move, they asked themselves what truly made them happy. What do they enjoy doing? What do they really love? With Michael's passion for hosting and Matt's experience with food, they knew they had a solid footing to open a restaurant.

Sinner's Seafood & Steakhouse offers a prime waterfront setting on the Manasquan Inlet and, of course, a menu built for indulgence.

FROM INSPIRATION TO REALITY

In 2021, when the beloved Shipwreck Point in Point Pleasant Beach closed its doors, and Matt knew this was the ideal location. He invited Mike and Bill to see the building, and they loved the views of the water and its location on the Manasquan Inlet.

They say they knew they had one shot at a first impression, so they took the renovations seriously. They started rebuilding from the ground up, beginning with redesigning the kitchen. It took ten months for it to all come together, and they finally opened their doors in April 2022. The renovation was tremendous, costing thousands of dollars to refurbish. They installed hardwood flooring and soundproof barriers in the dining room to make it more cozy.

The main bar is original to the previous owners, but it needed refurbishing, especially after Superstorm Sandy had its way with it in 2012. They added a mermaid to the helm to











MATT: THE FOOD & WINE GUY
Matt was always intrigued by restaurants located in old churches. Years ago, during a visit to New Hope, Pennsylvania, he dined at Oldstone Steakhouse, a 150-year-old building that was once a church. While spending time in North Carolina, he discovered La Cava, an old church transformed into a rustic Italian restaurant in Salisbury. These places, with their stained-glass windows and gothic charm, inspired the name "Sinner's Steakhouse."





A CUT ABOVE

Sinner's is dedicated to using only premium cuts of meat, all personally selected and hand carved by F.A. DeRosa's butcher shop in Westfield. Frank DeRosa, Jr., fourth generation butcher, went to high school with Matt and Mike, and when Matt found out he was opening a butcher shop at the same time they purchased the Point Pleasant location, he reached out on Facebook, and DeRosa became their sole supplier of meats.

DeRosa takes pride in using the best quality corn-fed beef, sourced from cattle farms across Iowa and Nebraska. They take trimmings from the cuts of all prime meats to make Sinners' proprietary burger blend with all dry-aged meats. "One day, it will be called the best burger in South Jersey because it's all dry-aged prime meats," Matt boasts. "You're not getting a better burger blend anywhere else."



From land and sea, each dish is a temptation worth savoring.





replicate a ship from the 1800s and a granite countertop with a leather finish.

Another custom-designed ship greets customers in the foyer, looking more like a shipwreck; this pays homage to the previous location's name. With its stained-glass windows, this lobby area is draped with curtains, lounging pillowed benches, and a priest chair to give patrons a place to sit and enjoy a cocktail.

A MENU TO SAVOR: FROM LAND TO SEA

Matt spent many years wining and dining clients, and his experience visiting nearly every steakhouse in NYC gave him a keen eye to decipher what's good, what works, and what's impressive.

When creating the concept for Sinner's Steakhouse, he drew inspiration from each dining experience to craft an upscale yet approachable menu. Sharing has always been an essential part of a great steakhouse meal, so Matt ensured the menu featured appetizers perfect for sharing. His personal favorite is the Beef Carpaccio: thinly sliced filet mignon with arugula, mustard aioli, fried capers, and shaved parmesan. "The presentation and the size are impressive," Matt says. "There's enough to share, but it's not heavy." Matt values customer feedback, working closely with his managers and holding in-house tastings to refine recipes and plating.

From marinated skirt steak and tomahawk ribeye to pan-seared salmon and towering seafood platters, each dish reflects careful attention to detail. The Sinner's House Burger, made with two 4-ounce patties and your choice of cheese, lettuce, tomato, and onion, is a classic. For a bolder option, the Loaded Cowboy comes topped with cheddar, an onion ring, crumbled bacon and BBQ sauce. The Big Sinner is an all-out feast with two patties, Nueske's bacon, lettuce, tomato, onion, American cheese, and the famous Sinner's Secret Sauce.

Steaks and chops are served with house-made Sinner's Steak Sauce. Options include marinated skirt steak, filet mignon, NY strip steak, cowboy steak, tomahawk ribeye for two, Sinner's Signature Wagyu, and a 12-ounce French-cut pork chop.

Signature appetizers like Nueske's caramelized bacon and fresh lump crab cake with corn salsa, roasted red pepper, and crème fraîche stand out. Land lovers can enjoy lollipop lamb chops with port wine reduction or filet tips with wild mushrooms braised in port wine demi-glace. Sides such as truffled parmesan fries, baked mac 'n' cheese, and steamed lobster tail at market price add the perfect finishing touch.

Seafood lovers will find plenty to savor, from a fresh raw bar featuring oysters, littleneck clams, shrimp cocktail, and crab cocktail, to the signature Sinner's Seafood Tower—an impressive spread of chilled lobster tail, oysters, shrimp, clams, crab cocktail, and seafood ceviche.



MIKE: THE DESIGN GUY

Mike knew the name Sinner's Steakhouse was edgy and initially wasn't sure if it would suit a beach town. But then he realized the name could serve as an enticing invitation to customers. "It's okay to be bad sometimes," he says. "Enjoy a steak and cocktails and share some good laughs." With health experts recommending red meat in moderation, the name can seem fitting for devilish choices, but it is also what led them to add the word "Seafood" to their name in 2024. Now known as Sinner's Seafood & Steakhouse, the menu offers decadent cuts of beef alongside lighter options like pan-seared salmon and savory lobster tails. Sourcing fresh seafood from local fisheries like Atlantic Seafood ensures the highest quality for their raw bar selections and popular seafood tower.

SHIP BAR

The Ship Bar offers an extensive wine list and house-made cocktails, with talented mixologists crafting weekly specialty drinks using fresh and homemade ingredients. Signature cocktails include the Espresso Martini, Blueberry Cosmo, and the Smoked Old Fashioned—smoked tableside! For spirit enthusiasts, the bar boasts an impressive selection of premium liquor and cordials, including bourbon, whiskey, scotch, tequila, rum, gin, and vodka. Big spenders can savor the Louis XIII Cognac by Rémy Martin, a unique decanter crafted over generations of cellar masters. Beer lovers will enjoy Sinner's Alternate Solutions—a porter brewed in collaboration with Last Wave Brewing featuring pineapple, blood orange, and coconut—as well as domestic and imported beers, canned cocktails, ciders, and craft beers.
Happy Hour is available at the bar only and runs all day Sunday and 3-6pm Wednesday through Friday.





THE TERRACE

Although they were determined to open a fine-dining restaurant near the Jersey Shore, the owners wanted a patio where customers could walk in from the beach in their flip-flops to grab a premium juicy burger or tasty fries. The outside terrace offers just that—heated year-round for comfort, but transforming into a lively space in warmer months with an additional bar and live music. The new deck flooring, accent lighting, and ocean breeze create an inviting atmosphere for casual bites and cocktails.





BILL: THE NUMBERS GUY

The restaurant business was new to them, but Bill explains, "We surrounded ourselves with quality people and learned from them." He recalls Starcom Racing as one of their most exciting chapters and says that when Matt and Mike proposed opening a steakhouse with a "sinners" theme, possibly in an old church, he hesitated. But with every venture, they pour their hearts and souls into making it the best, and seeing how much the restaurant has grown in a year, Bill's excited for the future. For him, the team is essential: "We treat our employees like family," he says. "We want everyone to feel part of something special."

A SINFULLY GOOD TIME

Offering his take on the overall vibe, Mike says, "Steakhouses should not be stuffy; we want to make it fun here." Look for the O'Sinner's St. Patrick's Day Weekend event from Friday through Sunday with Irish Dancers, Bagpipers, and Irish Music. Oktoberfest becomes an authentic German celebration with lederhosen, schnitzel, bratwurst, and folk music. Their team decorates a Sinner's Love Affair for Valentine's Day in February and creates a winter wonderland inside the steakhouse for A Sinner's Christmas Experience for the Christmas holidays. "This is a passion for us," Mike says. "We love hosting, bringing people together, and making people happy with good food, good laughs, and enjoying each other's company."

Whether you're diving into the day's freshest catch or savoring a dry-aged ribeye, every bite at Sinner's feels like pure indulgence—sinfully good and worth every temptation. The owners knew the name would spark curiosity, and more than anything, it captures their playful approach to dining: bold flavors, warm hospitality, and a little wink at the pleasures of the table. Sinners or saints, all are welcome—because some temptations are simply too good to resist.

The devil is in the details—touches like this stained-glass "S" and Smoked Old Fashioned reflect the spirit of Sinner's.









For the Ladies

From mimosa-filled brunches to sisterly lunches, these spots promise unforgettable moments.

BY CRISTIN MCCARTHY KROKOSZ

Where to Breakfast, Brunch, or Lunch


AP ROOFTOP

Spring is a season that seems perfectly dedicated to celebrating the amazing women in our lives—moms, aunts, sisters, girlfriends, nieces, godmothers, and the ever-loyal ride-or-dies. There's something about the blossoming flowers, fresh starts, and sense of renewal that naturally brings to mind the nurturing and steadfast spirit of all women.

We've curated a list of beloved places perfect for gathering with the incredible women in your life. As Martina McBride so beautifully sings: "This one's for the girls!"

ASBURY PARK

AP ROOFTOP

{1200 Ocean Ave; 732-444-2043; aprooftop.com}
Perched above the bustling boardwalk, AP Rooftop is a standout spot for a leisurely girls' lunch (Thursday through Saturday), a lively night out, or a delicious Sunday brunch. The stunning ocean views alone are worth the visit, but an expansive wine list, signature cocktails, and a diverse menu—featuring appetizers, fresh salads, hearty pasta, seafood, steaks, and pizza—make it a go-to destination for memorable outings.

CARDINAL PROVISIONS

{513 Bangs Avenue; 732-898-7194; crdnal.com}
A cozy dining room and unique breakfast and lunch dishes await you at this delicious full service, women-owned cafe. Breakfast burritos, fresh-baked pastry selections daily are all mouth-watering; and a Tiramisu French toast special? Yes, please!

AVON-BY-THE-SEA

MAEBERRIE MARKET

{504 Main Street; 732-807-3279; maeberriemarket.com}
If you're craving fresh ingredients in a cozy environment, Maeberrie Market is the spot. Arguably offering the Shore's best "avocado toast," the croissant breakfast sandwich is a close second for fan favorites. Waffles, fluffcakes (yes, fluffcakes!), and frittatas complete a delicious menu. Note: Find great gift ideas at **Bungalow Road** just across the street.

BELMAR

COMFI

{707 Main St; 732-749-3583; comfinewjersey.com}
Comfi offers an old-school, cozy vibe, but it's their homemade pierogies, breakfast crepes, and blintzes that truly steal the show. With an expansive flavor-packed menu catering to every breakfast, brunch, and lunch craving, this spot is a definite crowd-pleaser.

BRADLEY BEACH

BUTTERED BISCUIT

{700 Main St; 732-807-4069; thebutteredbiscuitcafe.com}
Everything here is made from scratch, including the famous biscuits—hailed as "the best biscuits north of the Mason-Dixon Line," according to their website. With a menu full of tempting options like biscuit scrambles, omelets, French toast, flap cakes, salads, and wraps, deciding what to order won't be easy!

BRICK TOWNSHIP

BROWNSTONE PANCAKE FACTORY

{979 Cedar Bridge Ave; 201-945-4800; brownstonepancakefactory.com; +Multiple locations}
If you love breakfast any time of day, the Brownstone is a must-visit. With a menu to satisfy every craving, fan favorites include their fluffy pancakes (blueberry, Nutella, coconut...), creative pancake tacos stuffed with classic fillings, as well as delicious burgers, fresh salads, and indulgent shakes.

EATONTOWN

FIRST WATCH

{133 Highway 35; 908-409-5739; firstwatch.com; +Multiple locations}
First Watch may have locations across New Jersey and beyond, but this breakfast, brunch, and lunch spot still offers the charming coziness of a mom-and-pop café. With a commitment to quality and fresh ingredients, it's a must-visit. We're thrilled to have them here at the Jersey Shore.

MANALAPAN TOWNSHIP

SWEET BUNS

{285 Gordons Corner Rd; 732-792-3442; sweetbunsnj.com}
Visitors love the cozy, charming vibes, while foodies rave about their delectable, made-in-house bakery items—especially the homemade pop tarts. Menu favorites like the banana bread French toast keep customers coming back, along with their unique lattes.


COMFI

MANASQUAN
SQUAN TAVERN
{15 Broad St; 732-223-3324; squantavern.com}
After some shopping in charming downtown Manasquan, stop by Squan Tavern to indulge in their cheesesteak with broccoli rabe and mozzarella, a classic BLT, or a stacked turkey club. Of course, their renowned pizza is always a great choice! Celebrating with friends? Explore Squan's impressive selection of imported wines and spirits.

SEA GIRT
ROD'S
{507 Washington Blvd; 732-449-2020; rodstavernnj.com}
With charming coastal vibes and an enticing menu, Rod's is a lively lunch destination. Enjoy crisp salads—our pick is the beet salad—along with a variety of sandwiches, hearty dishes, and, of course, spirits. Plus, their extensive gluten-free menu is a standout favorite!

SHREWSBURY
D'JEET
{637 Broad St; 732-224-8887; djeetcatering.com}
D'ja know about this hidden gem at The Grove? It's the perfect spot for a girls' day out—shop 'til you drop, then recharge with a delicious lunch. Regulars swear by the popular Joey Sandwich, and their fresh salads are always a hit. If you know, you know!

SPRING LAKE
HONEY BERRY CAFÉ
{1321 3rd Ave; 732-449-359-7700; honeyberrynj.com}
The sweetly named Honey Berry Café has an expansive breakfast and lunch menu, delicious food, and exceptionally friendly service. Our favorites include the breakfast wrap and the chicken salad croissant, along with a delicious menu of breakfast classics, soup, salads, and sandwiches.

SPRING LAKE HEIGHTS
MARIGOLD MARKET AND CAFÉ
{2003 Highway 71; 732-449-3242; marigoldmarketandcafe.com}
Marigold's is a must-visit for breakfast, brunch, or lunch, especially for a ladies' outing! The owner and chef is a lifelong Jersey Shore resident who brings homemade goodness to every dish. Locals rave about Marigold's breakfast, calling it the best in the area—and if you haven't tried their quiche yet, you're missing out!

OCEAN GROVE
SEAGRASS RESTAURANT
{68 Main Ave; 732-869-0770; seagrassnj.com}
For a delightful lunch with friends, this is a charming choice, offering a fresh and flavorful menu. Our favorites include the ahi tuna tartare, seared scallop salad, and the irresistible lobster BLT.

POINT PLEASANT BEACH
THE BEANERY
{516 Bay Ave; 732-295-9669; thebeaneryshop.com}
The cozy Beanery has been a staple at the Shore for a great lunch place to meet with the girls. While the Beanery does not offer breakfast, their expansive menu includes salads, wraps, sandwiches, and tea time (specialty coffee and tea!). Our favorite is the Ham and Brie sandwich and the Sonoma chicken salad sandwich.

WALL TOWNSHIP
MEEMOM'S
{1825 NJ-35; 732-359-8544; meemoms.com}
For over a decade, Meemom's has been serving Jersey Shore diners a unique twist on breakfast, brunch, and lunch. Their menu features delicious and creative dishes like decadent French toast, breakfast bowls, hearty salads, and satisfying sandwiches. Step inside, and you'll instantly smell the irresistible aroma of brunch.

"Boozy Brunch" Favorites

ASBURY PARK
CROSS AND ORANGE
{508 Cookman Ave; 732-361-5502; vfcrossandorangeap.com}
Grab your friends and head here for a brunch that isn't just about delicious food—it's an experience! Creative dishes like French toast tacos, short rib hash, and the Cross 'Mac' Muffin, plus their "bottomless Mimosas," make this a "brunch bucket list" destination.

BAY HEAD
CHARLIE'S
{72 Bridge Ave; 732-295-1110; charliesofbayhead.com}
Sunday brunch at Charlie's in their sunny dining room is a treat in itself. Pair it with a long list of champagne cocktails, martinis, and entrées with a signature Charlie's twist—like savory crab cake Benedict, corned beef short rib skillet, and crème brûlée French toast—for a truly indulgent brunch experience.

BRICK TOWNSHIP
BEACON 70
{799 Rt 70; 848-232-4235; beacon70.com}
Brunch at The Beacon is served every Sunday, and you may want to start your morning with a mimosa, Bloody Mary, or Aperol Spritz. Then, indulge in unique dishes like their bacon and egg pizza or their classic breakfast buffet with favorites like made-to-order omelets, fresh pastries, and fruit.

LONG BEACH ISLAND
DADDY O'S
{4401 Long Beach Blvd, Brant Beach; 609-494-1300; daddyolbi.com}
Open year-round, this local favorite serves up all the brunch essentials and a taste of the Shore starting with their signature Mimosa Kits for Five! Indulge in delicious dishes like the truffle mushroom flatbread, seafood Cobb salad, and the ever-popular "Surfer's Breakfast."

SPRING LAKE HEIGHTS
TAP HOUSE
{810 Highway 71; 732-282-1530; springlaketaphouse.com}
The inviting Tap House serves up a weekend brunch designed for everyone to enjoy. Shareable breakfast boards, indulgent sweet brunch plates like their s'mores French toast, and savory dishes that blend tradition with a touch of flair make this a must-visit spot.

Girls Night Out

If the 9-to-5 grind gets in the way of your ladies' lunch, it's time for a GNO! We've handpicked these local spots for their great ambiance and unique offerings. Be sure to check social media for the latest events.



ASBURY PARK
AP ROOFTOP
{1200 Ocean Ave; 732-444-2043; aprooftop.com}

BAYVILLE
B2 BISTRO + BAR
{125 Bay Ave; 732-269-3000; b2bistro.com; +Multiple locations}

BELMAR
F ST. SOCIAL
{1002 Main Street; 732-934-2378; fstsocial.com}

BRADLEY BEACH
SKRATCH KITCHEN
{812 Main Street; 732-984-6363; skratchkitch.com}

BRICK TOWNSHIP
RIVER ROCK
{1600 Rt.70; 732-840-1110; riverrockbricknj.com}

LAKE COMO
BAR A
{703 16th Ave; 732-681-7422; bar-a.com}

LITTLE SILVER
LOCALE
{51 Oceanport Ave; 798-2880; localenj.com}

MANAHAWKIN
MUD CITY CRABHOUSE
{1185 E Bay Ave; 609-978-3660; mudcitycrabhouse.com}

MANASQUAN
HARPOON WILLY'S
{2655 River Rd; 732-223-8880; harpoonwillys.com; +Multiple Locations}

NEPTUNE CITY
PARK SOCIAL
{1311 NJ-35; 732-753-0015; parksociallounge.com}

POINT PLEASANT
HALF MOON POINT
{2154 Bridge Ave; 732-475-6535; halfmoonpoint.com}

POINT PLEASANT BEACH
SINNER'S SEAFOOD & STEAKHOUSE
{20 Inlet Dr; 848-232-1672; sinnerssteakhouse.com}

RUMSON
BARNACLE BILL'S
{1 First St; 732-747-8396; barnaclebillsrumson.com}

RED BANK
BIRRAVINO
{183 Riverside Ave; 732-842-5990; birravino.com}

SEA GIRT
FRATELLO'S
{810 The Plaza; 732-974-8833; fratellosnj.com}

SPRING LAKE HEIGHTS
SEA CREST GRILLE
{700 NJ-71; 732-449-3666; seacrestgrille.com}

TOMS RIVER
XINA
{3430 Rt. 37 E; 732-279-6327; xinarestaurant.com}

WALL TOWNSHIP
BAKES BREWING CO
{1718 Highway 71; bakesbrewing.co}

*Brewery only! Check social for featured food vendors and events!



DR. NICOLA NICE, AUTHOR OF THE COCKTAIL PARLOR

THAT'S THE spirit

New book chronicles women's role in cocktail history

By Laura D.C. Kolnoski

In the 1800s, respectable women were barred from taverns, yet these domestic "Chief Entertainment Officers" were not deterred. Employing customized recipes handed down over generations to preserve produce, treat disease, promote health, and flavor food, women became their own mixologists, creating areas in their homes dedicated to convivial imbibing. Their clever concoctions evolved into cordials, syrups, and drinks still popular today, such as Martha Washington's Happy Hour Punch, the Green Skirt popularized during the Harlem Renaissance, and the Black Russian created for mid-century "Hostess with the Mostest" Pearl Mesta. These are a few fascinating examples documented in *The Cocktail Parlor, How Women Brought the Cocktail Home* by Nicola Nice, Ph.D. (2024 Countryman Press).

INSIDE THE COCKTAIL PARLOR

Part history, part guide, and part recipe book, *The Cocktail Parlor* takes readers on a well-researched journey through 200 years of mixology, offering classic libations and variations from each era. Dr. Nice explores the evolution of home entertaining with chapters such as "The Grand Hostess," "The Tea Party Hostess," "The Suburban Hostess," and more. The book also includes primers on pertinent topics like how to outfit a bar cart, utilize correct glassware, stock pantry staples, and deliver proper toasts for any occasion.

Dining Out Jersey Shore publisher Tara Jean and I joined invited guests at a recent book talk and tasting led by Dr. Nice, held at the historic **Laird & Company Distillery {1 Laird Rd, Scobeyville; 732-542-0312; lairdandcompany.com}** in Colts Neck—an especially fitting venue. As America's oldest distillery—it holds US Distillery License #1, issued after the repeal of Prohibition—Laird's has been operated by the same family since the 1700s. Our gracious hosts, Laird's Vice President and World Ambassador Lisa Laird-Dunn (9th generation), and her son Gerard, who runs the family business alongside his sister Emilie, offered a warm and welcome taste of history.

TELLING THE TALE

A sociologist and founder/CEO of Pomp & Whimsy Gin, Dr. Nice moved to the US from her native UK in 2007. In addition to being featured in the *New York Times* and *Wine Enthusiast*, Forbes named her one of the industry's top women in 2019. Her connection to Lisa Laird-Dunn began through the Women's Cocktail Collective, founded in 2015 to support female professionals in the spirits industry. Over time, Laird-Dunn became a mentor to Dr. Nice, deepening their shared passion for preserving cocktail history.

"As a commercial sociologist who studies cocktail trends by day and is a cocktail lover by night, I have always had a fascination with hospitality rituals and the social history of food and drink," says Dr. Nice, who advises global firms including Diagio, the London-based multinational beverage distributor. "Cocktails became a thing in the late Victorian era. Women helped popularize classics like the Martini, the Manhattan, the Old-Fashioned, and more. I wanted to tell the story of the interesting women who were part of it and led fascinating lives, including the fight for women's rights."

FROM GILDED AGE GLAMOUR TO MODERN MIXOLOGY

Women, Dr. Nice notes, held significant sway during America's Gilded Age, when society doyennes vied for invitations to glittering parties from New York to Newport—settings brought to life in HBO's *The Gilded Age*.

To compile *The Cocktail Parlor*, Dr. Nice collected female-authored works on everything from household management and etiquette guides to cooking and entertaining books. Along the way she discovered *The Virginia Housewife* (1824), written by Mary Randolph, a southern high-society hostess with ties to Thomas Jefferson. Its text ruminates on cherry and rose-flavored brandies, mint and lemon cordials, and the Cherry Shrub, made with red wine vinegar.

Other influential figures in the book include Madam C.J. Walker, Julia Child, Barbara "B" Smith, Martha Stewart, and *Cosmopolitan* magazine founder Helen Gurley Brown. Reflecting today's trends, the book's final chapter is dedicated to no-proof cocktails with recipes that reimagine classics using homemade cordials and teas.

A TOAST TO TRADITION

Following the book discussion, Lisa Laird-Dunn led guests on a tour of Laird's historic family home, which today houses the firm's offices. We then went out to the company's iconic Bonded Warehouse #1, where Lisa and Gerard answered questions about production of the family's signature Applejack brandy and more. In a fitting finale, Lisa took over bartending duties, opening special casks saved for the occasion.

Laird's, patronized by fouding fathers George Washington and Thomas Jefferson, and countless dignitaries throughout history, produces most of all Applejack and American apple brandy. While its apples are now sourced from Virginia, final processing takes place at the company's Scobeyville facility in Colts Neck.

For more information, visit **nicolanice.com**.

BALLROOM WINE CUP

From the turn of the 20th century and similar to Sangria, wine cups became popular libations for socializing due to their lower alcohol content and fresh flavors.

INGREDIENTS

1 750 ml bottle medium-bodied red wine
4 oz sherry or brandy
1.5 oz Lemon Cordial (recipe on p. 39 in the book)
2 strips cucumber peel
1 whole clove
2 oranges, sliced
5 slices pineapple
½ cup sliced strawberries
5 sprigs mint, lightly crushed
500 ml chilled sparkling water
Fresh mint and strawberries for garnish

Combine all ingredients except sparkling water, and chill for up to two hours. Strain into punch bowl or pitcher, and top with sparkling water. Garnish with mint and strawberries.



THE COCKTAIL PARLOR

Step inside for a journey through cocktails, history, and vintage charm.

THE BEAU THAI BALL

On Friday, January 24, Clark's Landing Yacht Club in Point Pleasant hosted the Inaugural Beau Thai Ball, raising over $60,000 for The Ashley Lauren Foundation, a nonprofit organization supporting New Jersey families of children affected by pediatric cancer. The event honored the late Beau Truesdale, former general manager of the family's three wedding venues, who passed away in January 2020 at the age of 31. In his memory, the Truesdale family announced the rebranding of their venues—Clark's Landing in Point Pleasant, The Mill Lakeside Manor in Spring Lake, and The Bradford Estate in Hainesport—as Beau Truesdale Wedding Venues.



L-R: George Truesdale, Jessica Rehill, Chloe Rehill, Jenna Kane, June D'Ascoli Truesdale, Gianluca Longhi, Ludovico (Michael) Longhi, and Jackie Truesdale.











WINTER WONDERLAND

On Saturday, January 11, Chef Lauren Covas transformed the Asbury Hotel into an enchanting Winter Wonderland event, welcoming guests of all ages! Attendees enjoyed the lively beats from a DJ and indulged in delicious seasonal food and drinks. There were also fantastic local vendors on hand, including Hand & Stone, The Dry Bar, Permanent Jewelry, and a fun kids' table for the little ones. It was a delightful experience that brought the community together for a wonderful time!

















MEET NGXB



With an ear for both Beethoven and Bowie, this dynamic pianist brings an eclectic energy to every performance, connecting with audiences through music that's as dynamic as his personality.

BY JUDY GROVER

Known for his magnetic presence on and off the keys, NGXB has captivated fans across New Jersey and beyond, amassing over 1.5 million followers across platforms like TikTok and Instagram. His moniker, NGXB, combines his initials—Nicholas George Xavier Blum—reflecting both his individuality and the familial roots of his artistry.

EARLY FOUNDATIONS

NGXB began his musical journey under the tutelage of his father, George Blum, who explains, "I started teaching Nick the basics of music and piano when he was four years old. After two years, I could see that he had a natural ability to play and was able to memorize pieces quickly. By the time he was in 2nd grade, he was accompanying the chorus and took as many opportunities to play for a crowd. I could tell he was born to be a performer!"

Together, father and son explored classical pieces and popular tunes, until, at the age of 15, NGXB transitioned into studying with a jazz instructor and later attending jazz college. Today, this blend of genres is central to NGXB's performances, captivating audiences who recognize both his technical expertise and expressive depth.

His mother Linda gave up her full-time career in April 2023 to support NGXB Entertainment in every facet imaginable—"except practicing and performing," she laughs. Linda handles cold calling, scheduling events, invoicing, and building relationships, along with NGXB himself. "It's my dream job and I wouldn't have it any other way," she says. "I am honored to be working alongside my son and to be on this journey with him."

A DYNAMIC PERFORMER ON EVERY STAGE

Blending the intensity of rock and roll, the precision of classical music, and the improvisational flair of jazz, NGXB's shows create a high-energy experience that leaves audiences eager for more. His performances offer a rare balance—they are intimate enough to feel personal yet powerful enough to resonate on a grand scale.

Whether he's performing a soulful Chopin nocturne or an electrifying Queen cover, NGXB brings a spirit that's both technically impressive and emotionally captivating. According to Dining Out Media CEO/Publisher Paul Turpanjian, for whom NGXB performed at the American Dream cover party in September, "Beyond his classical versions of Metallica and Black Sabbath, I love watching him do 'Angry Young Man' by Billy Joel. The way his fingers move on the keys—he does a great job. Like lightning. He nails it."

THE JOURNEY BEHIND THE KEYS

Get to know the four-letter man behind the music, and trace the remarkable journey that transformed a lifelong passion for piano into a career that's anything but traditional...

You grew up listening to bands like Kiss, Queen, and Motley Crue. Were your parents fans, or did you discover them on your own? What was it about that music that resonated with you—and how do you think that early rock influence has shaped your musical style today?

NGXB I grew up listening to all kinds of music, especially rock. In addition to the music alone, a lot of your rock artists have tremendous energy and showmanship while performing, which resonates with me. My dad has always been a big Kiss and Motley Crue fan so that was a big influence on me, and if I never watched *Wayne's World* when I was 7 years old, which introduced me to "Bohemian Rhapsody" by Queen, I would not have the adoration for rock music that I do today.

You've mentioned being equally inspired by classical composers like Liszt and Chopin. What does that music mean to you, and how does it influence your performances?

NGXB Franz Liszt and Frederick Chopin shaped the way we look at artists like myself, which is something that is not popular today. While they were both virtuosos, Franz Liszt is considered one of the very first rock stars with his dynamic playing style and showmanship. In addition to Liszt, Liberace (Mr. Showmanship) has been a tremendous inspiration to my style of performing/entertaining. The entertainer I have shaped to be is heavily influenced by Mr. Showmanship, amongst others.

We've heard you're also a fan of video games! Any favorites? Has that passion shaped your music or creative process?

NGXB Growing up playing video games, especially with my friends, has had an influence on my overall personality. There's a lot of screaming that's involved in high-pressure moments in gaming, especially when you win, which is something I have carried into my entertainer persona. *Pokémon*, *Super Smash Brothers*, and *Call of Duty* are just a few of the big-name franchises that I would spend countless hours playing.

When you're not at the piano, what other interests keep you inspired and recharged?

NGXB I enjoy spending my limited free time supporting the LA Rams, NY Yankees, taking vacations, going out to eat, and spending time with my friends and family.

On to our favorite topic... Food! What's your go-to comfort food or a favorite dish?

NGXB Mac and cheese, buffalo chicken—both wings and tenders—tortellini alfredo, cheesesteaks, lamb chops, vodka chicken parm with rigatoni... gourmet cheeseburgers... This is why I make sure to exercise most days!

Do you have a favorite local restaurant?

NGXB If you like lamb chops, you must eat at The Shore Club in Spring Lake! MJ's Long Branch has an awesome Volcano Burger and their vodka parm is not to be missed! And FINS Point Pleasant—anything there is a must have!



NGXB Entertainment Inc.
{Brick, NJ; 732-330-9491; thengxb.com}



DINING UNDER THE INFLUENCE

with Lucia Terranova of @munchinmonmouth

Meet the local food enthusiast whose every post invites you to explore the vibrant dining scene of Monmouth County.

Originally from Union County, Lucia has spent the last three years uncovering Monmouth's most delicious destinations. The Middletown resident shares, "It didn't take long to realize how many unique and delicious businesses are right here in our backyard." And @munchinmonmouth was born.

A fan of iced almond milk lattes, sweet treats, and authentic Italian meals, Lucia uses her platform to capture the heart of the local food scene with her husband as her "right-hand man." "He's always there to help me capture the perfect shot at every spot we visit!" Lucia says, adding that when they aren't capturing tasty moments, "you can find us at home with our Pomeranian, Coco!"

Want to plan your own food-ie adventure? Scroll through her Instagram highlights, all neatly organized by town, and munch your way through Monmouth County!

How did you begin your career in media?

I had always been sharing my favorite food finds on my personal Instagram, and realized there was a real demand for a dedicated space to highlight the best of Monmouth County. I knew nothing about content creation when I first started, but I quickly fell in love with the creative side of running a food page. I'm always learning and experimenting with new ways to film and showcase restaurants on my page.

What are some of your favorite places?

There are so many good ones! Right now we are loving Riposo Coffee Roasters in Rumson and Caffeine Haven in Howell for our morning fuel; Mike's Deli in Manasquan for a breakfast sandwich; Patrizia's in Matawan and Red Bank for date night; and Cugini's in Port Monmouth and Middletown for pizza.

What makes a great restaurant?

A great restaurant is a perfect blend of delicious food, exceptional service, and inviting atmosphere. The space should feel welcoming and comfortable, whether it's a cozy spot or a trendy hotspot. Consistency, value for money, and a connection to the local community are key to making every visit memorable and worth a return. A truly great restaurant leaves you not just satisfied but excited to come back.

"A great restaurant is a perfect blend of delicious food, exceptional service, and inviting atmosphere. The space should feel welcoming and comfortable, whether it's a cozy spot or a trendy hotspot." —Lucia Terranova

What is important to you in a meal?

What makes a meal important is the connection it creates—whether through fresh ingredients, meaningful flavors, or sharing it with others. It's not just about food; it's about the experience, the comfort, and the memories it brings.

Lucia's Picks

STEAKHOUSE GABRIELLA'S ITALIAN STEAKHOUSE {447 NJ-35, Red Bank; 732-456-6699; gabriellasnj.com}

ITALIAN ANJELICA'S RESTAURANT {1070 Ocean Ave, Sea Bright; 732-842-2800; anjelicas.com}

BBQ LOCAL SMOKE BBQ {244 W Front St, Red Bank; 732-741-2333; localsmokebbq.com}

MEXICAN PUEBLO MAGICO {80 Leonardville Rd, Belford; 732-201-0251; pueblomagicorestaurant.com}

THAI BAMBOO LEAF {722-724 Main St, Bradley Beach; 732-774-1661; bambooleafthaieatery.com}

INDIAN BOMBAY RIVER {90 Broad St, Red Bank; 732-530-1598; bombayriver.com}

BISTRO B2 BISTRO + BAR {141 Shrewsbury Ave, Red Bank; 732-268-8555; b2bistro.com}

BRUNCH THE RUM RUNNER {816 Ocean Ave, Sea Bright; 732-842-2894; mcloonesrumrunner.com}

CAFE JIVES CAFE {2218 US-9, Howell; 732-410-0015; jivescafe.com}

PUB POUR HOUSE {640 Shrewsbury Ave, Tinton Falls; 732-842-4337; pourhouserestaurant.com}

WATERFRONT PROVING GROUND {56 Shrewsbury Ave, Highlands; 732-872-2266; theprovingground.com}

ROOFTOP WATERMARK {800 Ocean Ave, Asbury Park; 732-455-3447; watermarkap.com}

DATE NIGHT COLTS NECK INN STEAKHOUSE {191 County Rd 537, Colts Neck; 732-462-0383; coltsneckinnsteakhouse.com}



COFFEE THE CAFFEINE HAVEN {2981 US-9, Howell; @thecaffeinehaven}

DONUTS BROAD STREET DOUGH {177 Elton Adelphia Rd, Freehold; 732-303-9000; broadstreetdoughco.com}

SUSHI SONO SUSHI {1098 NJ-35, Middletown; 732-706-3588; sonosushi.net}

BAGELS HOLMDEL BAGELS {2101 NJ-35, Holmdel; 732-671-5333; holmdel-bagel-market.edan.io}

Be sure to follow Lucia's adventures on Instagram @muchinmonmouth and TikTok @munchinmonmouth_ for more mouthwatering content and insider tips on the best places to dine in Monmouth.









ATLANTIC CITY Insider

BY LAURA D.C. KOLNOSKI

Looking to celebrate the season in style? Atlantic City has you covered. Between now and Memorial Day, enjoy events, specials, and selfie-worth décor at casino/hotels and restaurants citywide. Check your favorite venue, and visitatlanticcity.com for more.





THE ATLANTIC CITY ST. PATRICKS DAY PARADE

Get Your Irish On!

37th St. Patrick's Day Parade..

{Atlantic City Boardwalk; Saturday, March 8, 1pm; acstpatricksdayparade.com}
The whole city, and over 120 participating groups, join in this three-hour, boardwalk-long extravaganza of floats, string and piper bands, Irish dancers, and festively costumed marchers. The website has all the pertinent information, including "Viewing Hot Spots," participating casinos and businesses, party places along the route, and parking info.

Irish Pub

{164 St. James Pl; theirishpub.com} St. Patrick's Day is an immersive experience at the city's oldest tavern, an actual Prohibition-era speak-easy just off the boardwalk. Party like the famous (and infamous), while soaking in the period décor and museum-worthy memorabilia. Surrounded by rich dark wood and those famous tin ceilings, meander through six themed rooms that pay homage to icons like Joe DiMaggio (a regular guest at the upstairs hotel, still in operation), George M. Cohan, Mary Pickford, and the Prohibition era; and the nautical-inspired Captain's Table. Bartenders in shirts and ties serve up local lore with a menu of classic Irish favorites, traditional pub fare, daily Blackboard Specials, and old-fashioned apple pie. The gift shop carries souvenirs, clothing, imported Irish goods, jewelry, and more. Outdoor patio available in season.
Fun fact: The red hotels in Monopoly are modeled after this very pub.

PHOTOGRAPHY: LAURA D.C. KOLNOSKI, ATLANTIC CITY PARADE COMMTTEE, HARD ROCK HOTEL & CASINO

AC Insider Tip!

HOLD ON TO YOUR RECEIPT

Welcome to the unwritten rule of AC parking fees, where rates can vary wildly. Here's the trick: Hold onto your receipt from the first casino/hotel parking garage you park in that day. Before midnight, you can present it at another casino/hotel garage attendant and score one free park, regardless of the price. For example, I recently paid $5 to park at Ocean. Later, I gave that receipt to the cashier at Tropicana, where they were charging $30. No charge. You're welcome.



welcome spring

Kuro, Japanese Craft Kitchen

{Hard Rock Hotel & Casino; 1000 Boardwalk; hardrockhotelatlanticcity.com}
Indulge in one of AC's most zen dining experiences, where the ambiance is as delicately beautiful as the artistically prepared plates. A feast for the eyes and palate, Kuro's Cherry Blossom Festival transports diners to Japan from March 20 through April 30 with a menu celebrating the flavors of spring, curated by Kuro's renowned Executive Chef Leslie Daniels, a winner of *Guy's Grocery Games* on the Food Network.

Highlights include Kani Salad, a refreshing mix of seaweed, cucumber, avocado, and shiso aioli; Okonomoyaki with brussels sprouts and pork belly; Okinawa Croquette with Koshyo yogurt; and Onigiri with yakitory, bonito, and scallion. Amidst cascades of cherry blossoms, guests can also choose a Japanese Bento Box—the beef option features Kalbi short rib, while the poultry option features Katsu chicken. Desserts are equally enticing, with Matcha Milk Cake paired with white peach sorbet and Mochi Cake topped with Okinawa Ice Cream and miso caramel. Complement the experience with an exquisite custom cocktail, or select from a vast selection of sake, imported beers, and Japanese whiskeys. Reservations are encouraged.



KURO JAPANESE CRAFT KITCHEN

Jerry Seinfeld at Borgata

{1 Borgata Way; borgata.mgmresorts.com}
Comic superstar Jerry Seinfeld brings his signature brand of observational humor to Borgata's Event Center on Friday, April 11. In the public zeitgeist since his standup debut on *The Tonight Show Starring Johnny Carson* in 1981, Seinfeld has found success through his eponymous 1989-98 television series, and web show *Comedians in Cars Getting Coffee*. We recommend a pre-show dinner at the Old Homestead Steakhouse, AC's outpost of the historic Manhattan institution. For more casual dining, The Metropolitan is steps away, offering American favorites from all-day breakfast to hot and cold sandwiches, soups and salads, and entrées like Shrimp & Clam Scampi, Blackened Salmon, and Pan-seared Sirloin. The Devil Dog dessert—buttermilk cake with marshmallow fluff, buttercream, and chocolate ganache—is a must.





Showboat's Spruce-Up

Showboat Resort

{801 Boardwalk; showboathotelac.com}
Philadelphia developer Bart Blatstein acquired the Showboat post-casino days, first transforming it into the Lucky Snake arcade, complete with mini-golf and virtual reality, then adding an indoor raceway and multi-level waterpark. The venue has since become a hub for parties, special events, and community engagement. In recognition and support of those efforts, the New Jersey Economic Development Authority (NJEDA) awarded Showboat a $4.2 million "Revitalization Grant" to fund an 18,000-square-foot expansion. Plans include a new open-air boardwalk entryway, a ten-lane bowling alley, arcade and raceway expansions, additional food and beverage outlets, and a kids' play area with party rooms. The complex will now also be able to offer additional educational and sporting activities for local schools and organizations. Expressing his gratitude, Blatstein said he looks forward to "furthering year-round family friendly entertainment in Atlantic City."





PHOTOGRAPHY: LAURA D.C. KOLNOSKI; SHOWBOAT HOTEL

New in Town

ByrdCage

{3426 Atlantic Ave; byrdcageac.com}
In Chelsea, a chic new vibe has taken over a classic space, the brainchild of award-winning hospitality professional Jason Tell, a party planner and caterer of 30 years. The ByrdCage, an LGBTQ+ dining and entertainment venue, is AC's first such full-time establishment in 20 years. Previously home to Good Dog Bar, the redecorated interior is welcoming and inclusive for all. The January ribbon-cutting was well-attended by city officials and guests—including your insider, who can confirm that the whimsical bird theme is carried throughout, and the bites are fabulous! The menu features brunch, happy hour, craft libations, dinner, and late-night offerings. Try the tasty starter, Shrimp and Tell, and entrées like Bougie Bae (pineapple- and balsamic-marinated skirt steak with mashed potatoes and roasted street corn), or the Hot & Crabby crabcake. Sip on cocktails like the Golden Girl and Agador Spartacus. A piano bar graces the first floor, while the second floor features nightlife and entertainment.



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Raise a pint, don your Easter best, and savor the season with these top picks.

taste of spring DOWN SOUTH

BY LAURA D.C. KOLNOSKI

DADDY O'S

Irish Festivities

OCEAN COUNTY PIPES DRUMS

{facebook.com/OCESPD}

Craving the stirring sounds of bagpipes with your green beer? Throughout St. Patrick's Day weekend (March 14-17), the spirited kilt-clad musicians of The Pipes and Drums of the Ocean County Emerald Society traverse the region performing at top party destinations. Typical stops include the Surf City Hotel on Long Beach Island, The Old Causeway and Mainland in Manahawkin, and Caffrey's in Forked River. Find this year's full schedule on Facebook.

SHAM ROCK & ROLL 5K

{March 15; Fort Monmouth, Oceanport; Shamrocknroll5k.com}

Lace up, and get ready to rock! The 1st Annual Shamrock N' Roll 5K debuts at Fort Monmouth on March 15, and will be a surefire hit—and not just because rollicking rockers Brian Kirk & the Jirks will perform! The race kicks off at 10am at the former US Army base, currently undergoing a ten-year redevelopment, and is co-sponsored by Beacon Events and the fort's Baseline Social sports bar and Birdsmouth Brewery.

Park at Baseline Social, and get your leprechaun suit before heading out on a closed course route through the historic fort. Along the way, you'll pass new businesses, residences, and the future 300-acre site of Netflix's new 12-soundstage production studio. After crossing the finish line, participants can enjoy a well-earned drink, the Jirks' lively performance, and after parties at both venues now occupying the fort's former Commissary. Proceeds benefit "Lunch Break's Family Promise" program, which helps prevent homelessness. Race registration is $38. Sign up, volunteer, and get all the details at the website above.

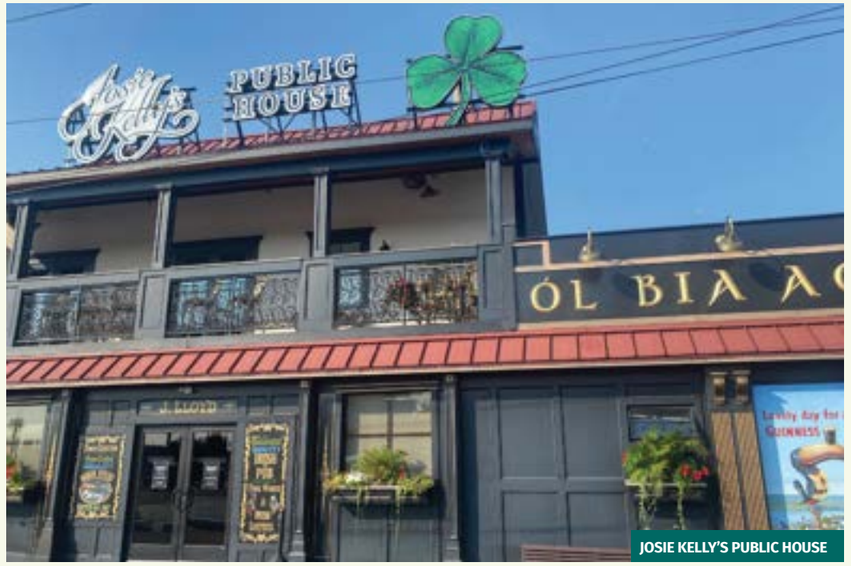
TUCKER'S TAVERN

{101 S. West Ave, Beach Haven; tuckerstavern-lbi.com}

DADDY O'S

{4401 Long Beach Blvd, Brant Beach; daddyolbi.com}

Part of the Fearless Restaurant Group, which comprises six distinctive dining spots in New Jersey and Pennsylvania, these two popular year-round LBI hot spots serve up great food and lively vibes. Tucker's Tavern, a gastropub with a seasonal rooftop bar overlooking the bay, and Daddy O's, a restaurant beneath



JOSIE KELLY'S PUBLIC HOUSE

a 22-room boutique hotel dripping with coastal. charm, are both celebrating St. Patrick's Day in style.

For St. Patrick's Day weekend, chefs will be serving up traditional corned beef and cabbage. Tucker's will emphasize Irish food and drink specials, along with live music by troubadour Rob Connelly. Savor their Grilled Bangers and Mash with Mushroom Gravy, Flourless Chocolate cake with Bailey's, Anglaise and mint chocolate chip ice cream, and festive drinks like the Irish Cream Soda made with vanilla vodka, ginger liqueur, soda and Guinness; the Nutty Irishman blending Frangelico and Bailey's, and the Irish Mint mule with Jameson, lime, brown sugar, ginger beer and mint. Daddy O's will offer a selection of curated drink specials to round out the celebrations.

JOSIE KELLY'S PUBLIC HOUSE

{908 Shore Rd, Somers Point; josiekellys.com}

Originally a 1908 grocery store, this building overlooking Great Egg Harbor Bay features multiple dining areas, party rooms, and bars on two floors with an outdoor porch affording water and Ocean City views. The restored interior reflects a traditional Irish coastal pub, displaying family heirlooms and artifacts from Ireland, and the menu features Irish Poutine, Corned Beef & Cabbage, Brussel Sprout Flatbread, Corned Beef Reuben, and a killer Lamb Burger. Fans rave about the raw bar and the impressive selection of Irish



TUCKER'S TAVERN

brews and whiskeys. Along with themed music nights, traditional live Celtic music accompanies Sunday brunches.

DOYLE'S POUR HOUSE

{Barnegat & Tuckerton; doylespourhouse.com}

With a menu that regularly features Patty O'Nachos, a St. Patty's Burger Melt, and Nora Doyle's Shepherd's Pie, Doyle's is a natural choice for Shamrock-themed festivities. Both locations sit along Route 9, 14.5 miles apart. Last summer, the Barnegat location added a large, covered outdoor picnic gazebo. Live music is always a draw Thursday through Saturday nights. Expect it to ramp up with an Irish edge in March.

OCEAN COUNTY EMERALD SOCIETY, HISTORIC SMITHVILLE, FEARLESS RESTAURANTS, LAURA D.C. KOLNOSKI

It's Easter All Month in Historic Smithville

{615 E Moss Mill Rd, Galloway; historicsmithville.com}

Expect egg-citing Easter Bunny sightings April 12, 13, 19, and 20 in the charming village of Historic Smithville. Set on Lake Meone along Route 9 in Galloway, it's worth a hop over from nearby Atlantic City. The village's cozy Fred & Ethel's Lantern Light Tavern hosts Easter Bunny Breakfast all month, too. Fun facts: The restaurant is not named for Fred and Ethel Mertz of *I Love Lucy* fame, but rather the late Fred and Ethel Noyes, who created Smithville beginning in 1952 by bringing in historic structures over time. They were also the benefactors of Stockton University's Noyes Museum of Art.

The public is invited to join the annual Easter Parade beginning 1pm on Easter Sunday, April 20, and to vie for "Best Outfit" Awards. Meanwhile, the famed Easter Brunch at the elegant Smithville Inn, offers an impressive spread: abundant waffle, omelet, pasta, carving, and bread stations, a mashed potato bar, smoked fish with accoutrements, Antipasto, cold salads, Chef entrees, a children's menu, and a wide selection of delectable house made desserts. Follow the Easter Bunny's adventures on Facebook and visit their website for schedules and information.



SMITHVILLE CANDLE COMPANY



Uncorking NEW JERSEY

BY AMANDA CLAIRE GOODWIN

As New Jersey shakes off winter's chill, it's time to get out and explore. A great place to start? Our growing Wine Country, where friendly hospitality, live music, and, of course, great wines await. These three hidden gems offer distinct flavors and fun experiences worth discovering.


Rebel Sheep Wine Co.

Rebel Sheep Wine Co.

{15 North Rd, Chester; 908-955-3851; rebelsheepwineco.com}

If fruit wine is your jam, look no further than Rebel Sheep Wine Co., a new fruit wine and cider winery in Morris County. The winery sources all its fruit from their farm, Stony Hill. I had an opportunity to try these wines at the Garden State Wine Expo, and I was pleasantly surprised. Who knew fruit wines could be so delicious? The most amazing part about his one-of-a-kind winery is that the fruit wines will always be changing in respect to whatever fruit is in excess from their farmers' market. This is an innovative, no-food-waste approach, which also highlights what our Garden State fruit is capable of! So make a trip to not only enjoy some fruit wine, but also check out Stony Hill Farm Market.

Coda Rossa Winery

{1526 Dutch Mill Rd, Franklinville; 856-697-9463; codarossa.com}

Looking for a little variety at your next wine tasting? Coda Rossa Winery not only showcases great New Jersey wines but also features selections made from Californian, Chilean, and South African grapes. This small winery offers friendly vibes and invites visitors—including kids and even well-behaved dogs—to stroll through the vineyards. Here you can find familiar grape varieties like Malbec, Sauvignon Blanc, and Pinot Grigio, as well as unique creations like Pinot Grigio and Peach Wine (Peach-O) or Blackberry and Syrah (Blackbird). If you happen to be an avid bird watcher, there are resident Red Tail Hawks that call the vineyard home, serving as the inspiration for the winery's name.


Rebel Sheep Wine Co.

Angelico Winery

{20 Hamp Rd, Lambertville; 732-947-4262; angelicowinery.com}

Angelico Winery is a family project of Lily and Otto Angelico. Otto is originally from Sicily where his family has made wine for five generations. The property still remains in his family's care. He and his wife Lily have brought Angelico Winery to life as a passion project that they share with their two sons. This winery also offers a range of activities, such as guided tastings, live music, sip & paints, and so forth. As an unabashed Italian wine lover, I was really excited to see some grape varieties I recognized on the tasting menu: Barbera, Sangiovese, and Pinot Grigio. I fell in love with their Barbera—it hit all the notes I would expect from this grape: good acidity, red cherry, and spice. On a side note, Barbera and pizza is a heavenly combination you must try. Angelico Winery is a must-visit for Italian wine lovers in New Jersey.



Angelico Winery


Coda Rossa Winery



About the Author: Amanda Claire Goodwin is a New Jersey native who has been blogging about wine since 2017. She was educated at the International Wine Center in New York, NY, and is a professional wine concierge and consultant. Follow on Instagram @TheRealHousewine.

2024 Governor's Cup Winners

Gov. Phil Murphy and First Lady Tammy Murphy recently honored New Jersey's top wines at a special celebration at Drumthwacket. These standouts showcase the exceptional quality and diversity of our state's wine scene.

Governor's Cup for Best in Show and Best New Jersey Dessert Wine 2024:
WILLIAM HERITAGE, MULLICA HILL (2023 ICE CIDER)

Governor's Cup for Best New Jersey Vinifera White Wine 2024:
WILLIAM HERITAGE, MULLICA HILL (2023 LIMITED RELEASE, CHENIN BLANC)

Governor's Cup for the Best Red Vinifera Wine 2024:
MEADOWBROOK WINERY, OLDWICK (2022 RESERVE, CABERNET FRANC)

Best New Jersey Fortified Wine 2024:
HOPEWELL VALLEY VINEYARDS, PENNINGTON (NV ESTATE CHOCOLATE PORTO ROSSO)

Best New Jersey Hybrid White Wine 2024:
WORKING DOG WINERY, HIGHTSTOWN (2023 ESTATE, TRAMINETTE)

Best New Jersey Hybrid Red Wine 2024:
WILLIAM HERITAGE, MULLICA HILL (2022 BURN PILE VINEYARD RESERVE, CHAMBOURCIN)

Best New Jersey Rosé Wine 2024:
WHITE HORSE WINERY, HAMMONTON (2023 PAINTED ESTATE GROWN ROSÉ)





FOR I WAS Hungry...

BY TARA JEAN MCDONALD BONANNO

Meals on Wheels in Monmouth and Ocean Counties

Meals on Wheels America is the leadership organization that provides nutritious meals to seniors nationwide. Their visits also serve as an important safety and wellness check to ensure that seniors are doing well at home.

When seniors are living alone, they become vulnerable to hunger and isolation. The Meals on Wheels program is committed to supporting senior neighbors to live healthier and more nourished lives in their own homes.

Supporting Local Seniors

Meals on Wheels operates in nearly every community across the United States, supported by a network of over 5,000 locally managed programs. In Monmouth County, the program is operated by Interfaith Neighbors, while in Ocean County, Meals on Wheels of Ocean County carries out the mission.

March for Meals with Interfaith Neighbors in Monmouth County

Interfaith Neighbors is a 501(c)(3) nonprofit organization based in Asbury Park whose Meals on Wheels program delivers more than 800 meals to senior citizens throughout Monmouth County every weekday. The meals are nutritionally balanced and purchased from a local meal-planning company, Eat Clean Bro. Interfaith Neighbors also offers weekend and holiday meal programs for homebound seniors with no one else to care for them. March for Meals is a month-long initiative to raise awareness and support for hunger and isolation among seniors.

"Providing a nutritious meal is essential to a homebound senior's health and longevity ... a daily wellness check facilitates that senior's ability to age-in-place," says Paul McEvily, Executive Director. "The fact that the meal comes courtesy of a friendly and caring Meals-on-Wheels volunteer or IFN employee, well that's just priceless!"

According to Walter "Chip" Craig, Co-Executive Director and Chief Business Officer, "Our employees and volunteers who make these deliveries bring both a great tasting and nutritious meal, as well as a welcoming smile and personal check-in every day for these senior citizens. With the rising costs of food and labor, in order for us to continue to serve the homebound senior population as we currently do, we desperately need to find a greater level of donor support for the Meals on Wheels program."

More than Meals in Ocean County

Meals on Wheels of Ocean County (MOWOC) is a nonprofit organization that delivers 1,000 hot and nutritious meals daily to food insecure, economically disadvantaged, homebound, and socially isolated older adults in Ocean County. In 2024, MOWOC served nearly 260,000 meals to more than 1,700 seniors.

"Meals on Wheels of Ocean County delivers results and keeps older homebound residents safe and well in their own homes," says James Sigurdson, Executive Director. "In 2025, Meals on Wheels of Ocean County and programs like ours across the country are kicking off the End the Wait campaign. As the baby boomers are peaking, and older adults are living longer on stretched fixed incomes, the need for our services is only continuing to increase. I would be remiss if I did not tell you that funding to sustain our program is an issue that looms large over the organization."

MOWOC is hosting "Spring for Community Champions" throughout March and April. This event continues the popular ride-along program that allows community leaders and stakeholders to help deliver meals. These visits always bring smiles to the participants' faces while witnessing firsthand how this vital program is *more than meals.*





Meals on Wheels

THE VISION: An America in which all seniors live nourished lives with independence and dignity.

THE MISSION: To empower local community programs to improve the health and quality of life of the seniors they serve so that no one is left hungry or isolated.

Make a Difference

Both Monmouth and Ocean Country Meals on Wheels programs rely on community support to sustain their efforts. Below is contact information to get involved.

Meals on Wheels of Ocean County

{PO Box 610, Stafford; 609-978-6868; csimow.org/meals-on-wheels}

Meals ON WHEELS OF OCEAN COUNTY

Interfaith Neighbors in Monmouth County Meals on Wheel

{810 4th Ave, Asbury Park; 732-775-0525; interfaithneighbors.org/nutrition-meals-on-wheels}

Interfaith Neighbors

MEALS on WHEELS MONMOUTH COUNTY

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SCAN FOR SEASONAL MENU

1121 State Route 34
Aberdeen, NJ

732.566.2112

Monday-Wednesday: 9am-5pm
Thursday-Saturday: 9am-6pm
Sunday: 9am-4pm

Catering
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DRIFTHOUSE BY DAVID BURKE

SEA BRIGHT

DRIFTHOUSE BAR GRILL BY DAVID BURKE

drifthousedb.com
drifthousedb, chefdavidburke

SCAN FOR SEASONAL MENU

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

732.530.9760

Tue - Sat: 4pm - 10pm
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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!

THE GOAT BY DAVID BURKE

UNION BEACH






THE GOAT is a casual Italian-American bistro owned by Hazlet native celebrity Chef David Burke. The restaurant features a wood-burning oven for specialty pizzas and more, offering dishes with Chef Burke's unique style. The menu includes burgers, pizza, house-made pasta, seafood, steaks, and desserts. Additionally, the restaurant offers a carefully curated cocktail and wine menu.

thegoatbydb.com
thegoatbydb

1411 NJ-36
Union Beach, NJ 07735

732.264.5222

SCAN FOR SEASONAL MENU

Mon – Thurs: 4pm – 9pm
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halfmoonpoint.com
halfmoonpoint

2154 Bridge Avenue
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732.475.6535

SCAN FOR SEASONAL MENU

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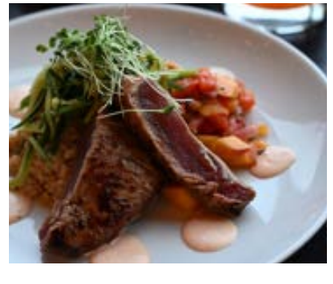
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HARPOON WILLY'S

MANASQUAN






Harpoon Willy's, located along the Manasquan River in an historic American tavern dating back to 1792. The Harpoon Willy's experience reimagines the classic American tavern, offering guests an inviting atmosphere that reflects the tradition of a local gathering place for good food and cocktails. Elegantly presented salads, premium seafood, and expertly prepared burgers and steaks. International beers and wines and expertly crafted cocktails.

harpoonwillys.com
harpoonwillys

2655 River Rd, Manasquan, NJ 08736

732.223.8880

SCAN FOR SEASONAL MENU

Open year round 7 days a week
Serving Lunch + Dinner
Sun - Thurs: 11:30am - 11:30pm
Fri + Sat: 11:30 am - 1am

New Location
2360 NJ-33, Robbinsville, NJ 08691
609.208.3560
Open year round 7 days a week
Serving Lunch + Dinner + Weekend Brunch

Parking
Live Music
Outdoor Seating
Events
Fireplace
Daily Specials

LIMONCELLO

ABERDEEN






Limoncello, located in Piazza di Roma, offers authentic Sicilian and Italian cuisine, featuring organic, seasonal, farm-to-table vegetables and imported Italian ingredients. Signature dishes include Nonna's traditional Bracciola, Veal Spiedini, and the popular Double Bone Stuffed Pork Chop. Guests can also enjoy a full-service cocktail bar with specialties like the Limoncello Spritzer and Aperol Spritz.

piazzadiroma.com
limoncello_atpiazzadiroma

1178 Route 34
Aberdeen, NJ

732.583.3565

SCAN FOR SEASONAL MENU

Dining Room
Thu - Sat: 4pm - 10pm
Sunday Brunch: 11:30 am - 3pm
Sunday Dinner: 3pm - 8pm

Garden Outdoor Dining
Private Parties
Special Events
Brunch
Live Music
Wine Menu

ORCHARD PARK BY DAVID BURKE

EAST BRUNSWICK

ORCHARD PARK
DAVID BURKE

orchardparkbydb.com

670 Cranbury Road
East Brunswick, NJ 08816

732.554.5714

SCAN FOR SEASONAL MENU

Dining Room
Mon - Fri: 8am - 9pm
Saturday: 8am - 5pm

Orchard Terrace
Open Daily Weather Permitting
Fridays Live Music (7pm – 11pm)

Bar Menu available
Thu Fri, Sat Noon – 4pm

Happy Hour "Foxy Hour"
Mon – Fri 4pm – 7pm






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.

PRIME 13

POINT PLEASANT

PRIME 13
~ Woodfire Grill ~

prime-13.com

710 Arnold Avenue
Point Pleasant, NJ 08742

732.202.6483

SCAN FOR SEASONAL MENU

Tue - Sat: 4:30pm - 9pm
Sun: 4pm - 8pm

Private Events
Indoor Seating
Outdoor seating (Weather permitting)
Takeout via Doordash
Gift cards available
BYOB






Prime 13 was born out of a passion for exceptional food and a commitment to creating a welcoming atmosphere. Inspired by the rustic charm of wood-fired cooking and the classic elegance of steakhouse dining, this charming restaurant marries the best of both worlds with a modern twist. From wood-fired steaks to mouthwatering seafood, every dish is a testament to Prime 13's commitment to excellence.

RED HORSE BY DAVID BURKE

RUMSON

– RUMSON, NJ –
RED HORSE
BY DAVID BURKE

redhorsebydb.com

26 Ridge Rd
Rumson, NJ 07760

732.576.3400

SCAN FOR SEASONAL MENU

Tue: (Kitchen) 4-9pm, (Bar) 4-10 pm, (HH Inside) All Day

Wed & Thurs: (Kitchen) 4-9 pm, (Bar) 4-10pm, (HH Inside) 4-6 pm

Fri & Sat: (Kitchen) 4-10 pm, (Bar) 4-11 pm, (HH Inside) 4-6 pm

Sunday: (Kitchen) Brunch 11-3 pm & 4-9 pm (Bar) 4-10 pm, (HH Inside) ALL DAY

Happy Hour all day on the patio

Tue: Burger Night
Wed: What's Your Beef
Thu: 8-Courses for $80
Fri: Fish Market Special
Sat: Pat LaFrieda Butcher Cut Special
Sun: 50/50






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. **Extensive Wine List, Private Wine Cellar Room/Private Dining, Catering, Outdoor Dining, Valet Parking, Sushi Loft**

SCARBOROUGH FAIR

SEA GIRT

sfseagirt.com

1414 Meetinghouse Road
Sea Girt, NJ 08750

732-223-6658

SCAN FOR SEASONAL MENU

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

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.

ZI MARIE'S

TOMS RIVER











zimariestr.com

147 Rt. 70, Suite #7,
Toms River, NJ 08755

732.946.2743

Tues - Thur: 11am – 8pm
Fri - Sat: 11am - 9pm
Sun: 12pm - 7pm

Takeout
Delivery

SCAN FOR SEASONAL MENU

At Zi Marie's Original Pizzeria and Trattoria, the chef brings a family passion for exceptional pizza and traditional Italian cuisine to Toms River. Everything on the menu is authentic and made with love. Enjoy exquisite dishes crafted with skill and dedication. There's always something special at Zi Marie's. They offer delivery of hot, fresh, and delicious pizzas and Italian favorites. You can also enjoy dining in or takeout, as they are conveniently located in Plaza One Mini Mall.



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

SCAN FOR SEASONAL MENU

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

entrées

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 bachemel 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

BROWNSTONE PANCAKE FACTORY

FREEHOLD AND BRICK

BROWNSTONE PANCAKE FACTORY

brownstonepancakefactory.com

SCAN FOR SEASONAL MENU

Freehold:
3445 US-9
Freehold, NJ 07728
201.945.4800

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

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

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.

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 Cotton Candy Shake
Our strawberry ice cream shake in a unicorn frosted glass, topped with cupcake, cotton candy, lollipops & fun candy.

breakfast favorites

Fried Oreo 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 s'mores 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 carnitos, 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

chefMike's abg Atlantic Bar & Grill

chefmikesabg.com

10 24th Central Avenue
Seaside Park, NJ 08752

PH: 732.854.1588

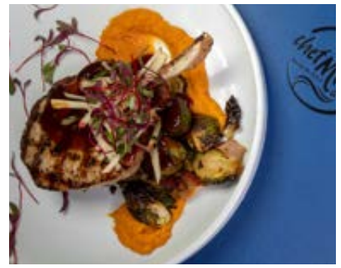
September thru April:
Thurs: 5:00pm - 9:00pm
Fri - Sat: 5:00pm -10:00pm
Sun: 4:00pm - 8:00pm

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, crostini

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, crostini

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 Famvous 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

FRATELLO'S RESTAURANT

SEA GIRT









Fratellosnj.com

810 The Plaza
Sea Girt, NJ 08750

732.974.8833

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

Happy Hour, Mon - Fri: 3 pm - 5:30 pm
Cocktails and Full Wine menu
30-seat beautiful Mahogany bar with full-service
Early Dinners served Mon – Fri, 3pm – 5pm, $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

METROPOLITAN CAFÉ

FREEHOLD









metrocafenj.com

8 E Main St
Freehold, NJ 07728

732.780.9400

SCAN FOR SEASONAL MENU

Monday - Wednesday: 12 pm - 9 pm
Thursday: 12 pm - 9:30 pm
Friday - Saturday: 12 pm - 10 pm
Sunday: 12 pm - 9 pm

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

Molly Pitcher Inn

themollypitcher.com

88 Riverside Avenue
Red Bank, NJ 07701

732.747.2500

SCAN FOR SEASONAL MENU

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

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

Brunch (Ala Carte)
Sat: 11am - 3pm
Sun: 10:30am - 3pm

Dinner
Daily: 3pm - 10pm

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
Smoked Bacon Infused Lobster, Potato Rolls

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

entrées

Jumbo Lump Crabcake
Old Bay Chip, Cajun Remoulade, Frisee with Pickled Onions

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, and selection of seasonal sides

New Zealand Rack of Lamb
Garbanzo, White Asparagus, Charred Cippolini, and selection of seasonal sides

desserts

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

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

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

NONNA'S CUCINA

ENGLISHTOWN

NONNA'S CUCINA
MODERN ITALIAN & FAMILY STYLE

nonnasnj.com

448 US Highway 9N
Englishtown, NJ 07726

732.536.9050

SCAN FOR SEASONAL MENU

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

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, mozzerella & gorgonzola, balsamic glaze

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

entrées

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!

Lobster 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

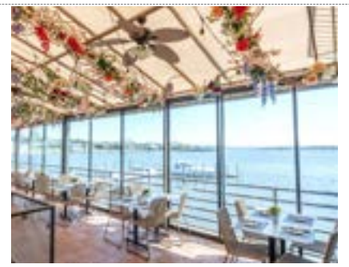
Bronzino Arrosto
butterflied Mediterranean Sea Bass with lemon caper piccata sauce

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

PEARL RESTAURANT & LOUNGE

RED BANK

PEARL






theoysterpointhotel.com

Oyster Point Hotel
146 Bodman Place
Red Bank, NJ 07701

732.530.8200

SCAN FOR SEASONAL MENU

Dining Room Hours:
Breakfast Hours:
8am - 11am

Lunch Hours:
11am - 4pm

Dinner Hours:
Sun - Thu: 4pm - 8 pm
Fri - Sat: 4pm - 9pm

Pearl Bar:
Sun - Thu: Open until 11pm
(the bar will remain open if guests are at bar)
Fri - Sat: Open until 1:30am

Live Bands on the deck Thursdays 6-9pm starting May 22nd

Discover the newly renovated Pearl Restaurant & Lounge at the Oyster Point Hotel in Red Bank, featuring a Riverfront dining room expansion with panoramic views of the Navesink River. April 1, 2025, offering outdoor dining on the Terrace Deck seven days a week for breakfast, lunch, and dinner. Kick off summer with live bands on the deck starting May 22, 2025, through Labor Day every Thursday from 6-9pm. Experience exceptional contemporary American cuisine and a vibrant summer atmosphere at Pearl.

SAMPLE MENU SELECTIONS

Soup / Salad

Lobster Bisque

House Salad
romaine, radicchio, carrot, cucumber, tomato, red onion, chickpeas, radish, fig balsamic

Caesar Salad
grape tomatoes, parmesan, house cut croutons

Appetizers

Oyster Point Baked Oysters
havarti, bacon, spinach & leeks

Golden Fried Calamari
sweet or hot marinara

Chicken Quesadilla
pepper jack, pico de gallo, guacamole

Cast Iron Lump Crabcakes
house made sriracha sauce

Lunch

Cranberry Chicken Salad
warm Brie melt

Fish & Chips
tartar, lemon, coleslaw

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

Pretzel Crusted Chicken Sliders
honey mustard, slaw, pickles, Kings Hawaiian soft pretzel rolls w/ fries

Black Forrest Ham and Brie Melt
honey crisp apples, fig spread, griddle sourdough bread, mustard dip, sweet potato fries

Dinner

Lemon Pepper Swordfish
w/ clams, broccoli rabe, white beans, garlic, potato

Warm Winter Lobster Roll
toasted garlic roll, coleslaw, Old Bay chips

Fig Chicken
quartered figs, autum veggie medley, sweet potato brulee

Sesame Ginger Salmon
grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas, stir fried bok choy, shitaki mushrooms, water chestnuts, shaved carrot

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

Desserts

Peach Burbon Butter Cake
warm burbon butter cake, peach compote, house-made sweet tea ice cream, cookie crumble

ROSALITA'S ROADSIDE CANTINA

ENGLISHTOWN & BRICK

ROSALITA'S ROADSIDE CANTINA






rosiescantinanj.com

Englishtown
180 Route 9N
Englishtown NJ

732.617.0099

SCAN FOR SEASONAL MENU

Brick
1048 Cedar Bridge Ave in Brick Plaza
Brick, NJ

732.739.7055

Kitchen Hours:
Mon - Thu: 11:30am - 10:30pm
Fri & Sat: 11:30am - 11pm
Sunday: 11:30am - 9pm

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

entrées

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

732.230.6700

SCAN FOR SEASONAL MENU

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

entrées

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

breads

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

THE SEA CREST GRILLE

SPRING LAKE






seacrestgrille.com

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

732.449.3666

Wed - Fri: 4 pm - 10pm
Sat - Sun: 10am - 12am
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

entrées

Kansas City Pork Chop
citrus, herb-roasted pork chop, smashed potatoes, asparagus

Seared Skirt Steak
potato puree, charred Brussels 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

cocktails

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

Caramel Apple Martini
Caramel & Apple Vodkas, Caramel Liqueur, Apple Cider, Lemon Juice, and Simple Syrup. Garnished with a Caramel Drizzle & Thin Apple Slice

Pumpkin Spice Martini
Stoli Vanilla, Pumpkin Puree, Pumpkin Spice Syrup, Irish Cream, Half & Half. Garnished with a Cinnamon Sugar Rim & a Sprinkle of Pumpkin Spice

Pistachio Martini
Stoli Vanilla, Pistachio Liqueur, Irish Cream, Amaretto, and Half & Half Garnished with Crushed Pistachios

SIDE PORCH PIZZA

MONMOUTH & OCEAN COUNTY

SIDE PORCH PIZZA
SQUARE PIES
CHANGE LIVES
EST 2022

sideporchpizza.com
sideporchpizzanj
646.208.2864

Outdoor Event
Catering Service

SCAN FOR SEASONAL MENU







Side Porch Pizza is New Jersey's Premier Pizza Catering Service! Our staff specializes in delivering on site pizza making along with a selection of appetizers and desserts. Our pizza is made with fresh, homemade dough and high quality ingredients to create a unique experience. Our pizza options range from classic cheese, to our Signature MVP (a three sauce pie topped with Marinara, Vodka and Pesto) and anything else our customers desire. We are available for hire between April and December for all your outdoor events.

SAMPLE MENU SELECTIONS

Wings

Homemade Smoked Chicken Wings
Seasoned: Buffalo, Barbecue, Garlic Parmesan, Mediterranean, Sweet Thai Chili, Chik-fil-a Inspired, Bang Bang

Featured Pizzas

All Our Pizzas are Hand Made on Site Using Home-made Dough and Sauces

Classic Plain
Shredded Mozzarella, SPP Sauce, MVP Marinara, Vodka, Pesto, Fresh Mozzarella

Margherita
Fresh Mozzarella, SPP Sauce, Fresh Basil Olive Oil Drizzle, Pecorino Romano

The Natalya (Hot Honey 'Roni)
Named After Our Spicy Friend, SPP Sauce, Fresh Mozzarella, Pepperoni Cups, Mike's Hot Honey

Chicken
Fresh Mozzarella, Chicken Cutlet, Choice of Marinara, Vodka or Buffalo Sauce,Pecorino Romano

Grandma
Fresh Mozzarella topped with our Homemade Sauce and Pecorino Romano *Drunken Grandma (Vodka Sauce) Available

White Pie
SPP Homemade Dough, Fresh Mozzarella, Ricotta, EVOO

Sausage Pie
SPP Sauce, Fresh Mozzarella, Crumbled Sweet Italian Sausage

Detroit Style Pizza
Caramelized Cheese Crust, Fresh Mozzarella, Available in Multiple Pizza Flavors

Vodka Pie
Fresh Mozzarella, SPP Vodka Sauce, Pecorino Romano

Tomato and Onion Pie
SPP Marinara, Fresh Mozzarella, Sliced Plum Tomato and White Onion

Meatball
SPP Marinara, Nana's Meatballs, Fresh Mozzarella

Additional Toppings and Combinations Available Upon Request

Side Porch Sliders

Made with Hand Pulled Rotisserie Chicken or Pulled Pork. Cheese and Sauce of Your Choosing on Kings Hawaiian Rolls topped with garlic butter and toasted to perfection!

Seasoning: Buffalo w/Provolone, BBQ w/Cheddar, Garlic Parmesan with Mozzarella

*Pulled Pork Sliders only come with BBQ sauce and Cheddar

SINNER'S SEAFOOD & STEAKHOUSE

POINT PLEASANT BEACH

SINNER'S SEAFOOD & STEAKHOUSE

Sinnerssteakhouse.com

20 Inlet Drive
Point Pleasant Beach, NJ 08742

(848) 232-1672

Wed – Fri: 3pm – 10pm
Sat – Sun: 12pm – 10pm

Sinful Happy Hour all Day Sunday and Wednesday to Friday: 3pm-6pm

Reservations by telephone or exploretock.com/sinnerssteakhouse/

SCAN FOR SEASONAL MENU

Indoor/Outdoor seating
Cocktail Bar
Happy Hour (at Sinner's Bar)
Private Parties
Wine Lockers
Water View






Nestled along the scenic Manasquan Inlet (Point side), Sinner's Seafood and Steakhouse is dedicated to serving only the finest locally sourced ingredients to create an exceptional dining experience. Their commitment to quality shines through with premium locally caught seafood right from the docks at the Jersey Shore. In partnership with F.A. DeRosa's butcher shop in Westfield, NJ, each cut of their PRIME 28-day dry-aged beef is hand-selected and carved to perfection. Enjoy a guilt-free indulgence at this new culinary hotspot!

SAMPLE MENU SELECTIONS

appetizers

Lollipop Lamb Chops
With port wine reduction

Calamari
Lightly fried with choice of marinara, sweet chili, or buffalo sauce

Nueske's Caramelized Bacon

Clams Oreganata
Herb crusted panko

Lump Crab Cake
Corn salsa, roasted red pepper & crème fraiche

Garlic Shrimp
White wine and chili flakes

Oysters Rockefeller
Creamed spinach

soup and salads

French Onion Soup
With melted gruyere and garlic croutons

Sinner's Salad
Field greens, panko crusted goat cheese, candied pecans, toasted almonds, cranberries & red onion with balsamic vinaigrette

Crab Bisque
Creamy with a touch of sherry

raw bar

Oysters on the Half Shell

King Crab Legs

Shrimp Cocktail

Sinner's Seafood Tower
Chilled lobster tail, oysters (9), shrimp (6), littleneck clams (6), crab cocktail and seafood ceviche

burgers

All burgers served with choice of house fries, onion rings or house salad

The Big Sinner
Two 4 oz patties with Nueske's bacon, lettuce, tomato, onion, American cheese & Sinner's Secret Sauce

The Loaded Cowboy
Two 4 oz patties topped with cheddar, onion ring, crumbled bacon and BBQ sauce

steaks and chops

Served with house made Sinner's steak sauce

Marinated Skirt Steak

Filet Mignon

Cowboy

Tomahawk Ribeye for Two

Sinners Signature Wagyu Steak - 10oz Denver Cut

chefs selections

Pan Roasted Salmon
Shaved fennel salad & crispy risotto cakes

Scallop and Mushroom Risotto
Seared over creamy Arborio rice

Steak Carbonara
Pasta carbonara with filet tips & bacon

Pork Chop Scarpariello
Pan seared pork chop served mild or spicy in a white wine garlic sauce with diced peppers & potatoes

Seafood Fra Diavolo
Chef's seafood selectionand pasta tossed in spicy red sauce

desserts

Warm Chocolate Lava Cake

Cookie Skillet

New York Cheesecake

at the bar

Seasonal Craft Cocktails

Seasonal Craft Brews

Blueberry Cosmopolitan

Espresso Martini

Smoked Old Fashioned

Wine Locker

SKRATCH KITCHEN

BRADLEY BEACH

skratch KITCHEN






skratchkitch.com

812 Main Street
Bradley Beach, NJ 07720

732.984.6363

SCAN FOR SEASONAL MENU

Monday: Closed
Tue - Thu: 5pm - 9pm
Fri - Sat: 5pm - 10pm
Sun: 3pm - 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 brussels 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

entrées

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

732.223.3324

SCAN FOR SEASONAL MENU

Tues - Thurs: 11am - 11pm
Fri - Sat: 11am - 12am
Sun: 12pm - 11pm

Daily Bar Specials 11 am - 3:30 pm
Indoor Seating
Fireplace
Outdoor Seating (Summer)
Happy Hour
Takeout
Delivery through Chow Now

Catering
Dress Code: Casual
Children's Menu
Sunday Sauce

The Bossone Family's beloved Squan Tavern has been welcoming patrons since 1964. Squan's delicious thin-crust pizza, ("the crisp is to die for!" said pizza critic Dave Portnoy), along with other family recipes like the pasta fagioli and homemade ricotta Italian cheesecake span three generations; and Squan's own butcher prepares all meat products on-site. Whether you're sipping a local craft brew at the bar while catching the game or relaxing in a cozy booth in the dining room, you'll feel right at home at the Squan Tavern.

SAMPLE MENU SELECTIONS

appetizers

Clams Casino
With peppers, onion, bacon & marinara

Hot Antipasto
Shrimp, mussels, clams, eggplant rollatini, artichokes in bacon, peppers

Spicy Garlic Shrimp
Sauteed in a spicy garlic sauce

Scungilli Marinara
Sauteed in mild or spicy marinara

Escarole & Beans

salads

Caesar Salad
Romaine tossed with caesar dressing, croutons & parmesan

Stuffed Roasted Red Pepper Salad
Stuffed with gorgonzola & caesar salad

lunch

Turkey Club

Sausage, Peppers & Onions Sandwich

Pepper & Egg Sandwich

Bacon, Lettuce and Tomato

Cheesesteak With Broccoli Rabe & Mozzarella

pasta

Spinach Gnocchi
Potato dumplings sauteed with mushrooms & spinach in a parmigiano cream sauce or marinara

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

Linguini
With whole fresh clams in a choice of (red) marinara or white sauce

Sunday Sauce
Pork, meatballs & sausage sauteed with rigatoni in tomato sauce

entrees

Risotto
Creamy Arborio rice cooked with parmesan and multiple variations

Rib Eye
14 oz blackened OR grilled with mushrooms & onions in a gorgonzola sauce & served with asparagus

Grilled Salmon
With a lemon & butter sauce & served with asparagus

Chicken Sorrentino
Layered with eggplant & mozzarella in a light marinara & mushrooms

Veal Saltimbocca
With prosciutto, mushrooms, spinach & mozzarella in a brown sauce

Tripe Marinara
Sauteed in a spicy marinara sauce

pizza

Grandma Pizza
16 inch square with garlic, basil, crushed tomatoes, mozzarella

The Hot POP
Pepperoni, onions, hot peppers & hot honey

Black & White Pizza
White pie with blackened chicken

Baked Penne
Topped with penne, ricotta & mozzarella

from the bar

Squan Tavern Lager

Locally Crafted Draft Beer, Bottled Beer

Imported and Domestic Wines

THE STANDARD

FREEHOLD

THE STANDARD
AMERICAN@THEAMERICAN

TheStandardNJ.com

SCAN FOR SEASONAL MENU

18-20 East Main Street
Freehold, NJ 07728

732.431.3220

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

tre
pizza . pasta . beer garden

Trerestaurant.com

SCAN FOR SEASONAL MENU

Freehold
611 Park Ave Highway 33
Freehold, NJ 07728

732.751.4422

Brick
1048 Cedarbridge Ave
Brick Township, NJ 08723

732.445.9470

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

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

Barbabietola 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

Salmone 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

Ubriaca
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

WHITECHAPEL PROJECTS

LONG BRANCH

WCP
BAR KITCHEN FARM
BREWERY EVENTS

whitechapelprojects.com

15 Second Avenue
Long Branch, NJ 07740

732.963.9218

SCAN FOR SEASONAL MENU

Wednesday: 4pm - 9pm
Thur.-Fri.: 4pm - 10pm
Saturday: 12noon - 10pm
Sunday: 10:30am - 6pm

Indoor/Outdoor Dining
Event Space
Bar
Pizza Takeout
Vegan Menu Items
Yappy Hour
Craft Cocktails
Craft Beer









The Whitechapel Projects, inspired by the vibrant creativity of London's Whitechapel District, is a versatile restaurant and venue space dedicated to integrating art into everyday life—whether through food, drink, performances, events, or other forms of artistic expression. Visit their website for ticketed events or private events.

SAMPLE MENU SELECTIONS

shares

Two River Mushroom French Onion Soup
Organic mushroom broth, sourdough crouton, melted gruyere

Sidepiece Muffaletta Salad
Romaine, pepperoncini, pepperoni, cubed cheese, roasted red peppers, mixed olives, herb vinaigrette

Cast Iron Dip
Warm artichoke, creamy Asiago, green onion, grilled Benchmark sourdough

Cacio e Pepe Chicken Meatballs
Smothered in creamy parmesan sauce

WCP Wings
Habanero, tamari & agave

White Chapel Caesar
Kula Farm romaine mix, shaved onion, peppadew peppers, bread crumble, black garlic sun dried tomato caesar dressing, herbed olives, shaved pecorino
*plant based moringa caesar dressing available

mains

Popi's Garlic Shrimp
Romanesco cauliflower, lacinato kale pilaf, roasted garlic espellete cream sauce

Skillet Arline Chicken
Two River Mushroom Marsala, crispy gnocchi and sauteed greens, garlic veloute

Two River Short Rib
Braised beef, organic mushroom au poivre, asiago smashed potatoes, roasted rainbow carrots

Duroc Bone in Pork Schnitzel
Breaded and pan seared, parsley spaetzle, creamy Two River mushroom gravy

Chapel Burger
Custom beef blend, cheddar, caramelized onions, tomato jam, spicy 1,000 island sauce, Hawaiian roll, duck fat fries *Beyond Burger Option

Vegan Bahn Mi
Spiced marinated tempeh, vegan Sriracha mayo, pickled veg, fresh herbs, toasted baguette, house fries * sub fried chicken breast

sidepiece

Sidepiece Pizza

Sidepiece
White pie, ricotta, roasted garlic, mozzarella, pepperoni and pepperoncini

Green Monster
Spinach, hazelnut pesto, fresh mozzarella, ricotta

Vegan Caeser
Red/green romaine, Kula greens, plant based dressing + mozz, peppadew, bread crumbles

Allium "Onion Pie"
Medley onions, house sauce, fresh mozzarella, pecorino, oregano, fontina

The Real Nonno "Thin Crust"
Hand crushed sauce, fresh mozzarella, garlic, pesto, sesame seed crust

MAGAZINE / WEBSITE / RADIO / PODCAST / EVENTS

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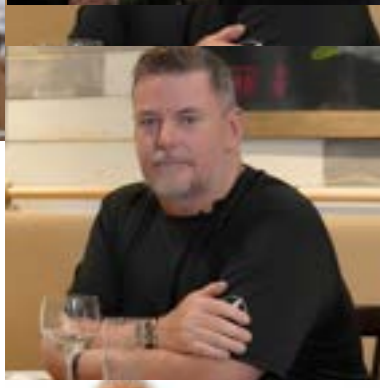
See What We're Up To

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