

1916

Menu

Starters

Specialty Cocktails \$11

Watermelon "MO" Jito

Cruzan Rum, Watermelon Juice, Club Soda, Fresh Mint

TSC Crush

Stoli O or Stoli Crushed Grapefruit Vodka, Fresh Squeezed Orange or Grapefruit Juice, Club Soda, Citrus Wheel Garnish

Jenkins Sound Spritz

Prosecco, Ketel One Peach Blossom Vodka, Aperol, Club Soda, Orange Wheel Garnish

Summer Strawberry Mule

Vodka, Muddled Strawberries, Lime Juice, Ginger Beer

Hibiscus Ginger Lemon Zinger

Bourbon, Fresh Lime Juice, Ginger Beer, Lime Wheel Garnish

Pineapple Jalapeno Smash

Jalapeno Infused Vodka, Pineapple Juice, Club Soda, Pineapple Wedge Garnish

Citrus Split

Gin, Fresh Squeezed Orange juice, Champagne, Orange Wheel Garnish

Shore Club Mary

Tequila, TSC Special Blend Mary Mix, Peppercorns, Horseradish Sriracha, Olive & Lemon Skewer Garnish

Beekeeper

Vodka, Orange Liquor, Cranberry Juice, Honey Drizzle, Lemon Wheel Garnish

Berries & Bubbles

White Rum, Champagne, Fresh Seasonal Berries

Blue Berry Lemonade

Vodka, Lemonade, Club Soda, Jersey Blueberries, Lemon Wheel Garnish

Boathouse Punch

Coconut Rum, Melon Liquor, Pineapple Juice, Lime Wheel Garnish

Mocktails \$8

Sweet Sunrise

Fresh Squeezed Orange Juice, Lemon Lime Soda, Grenadine, Orange Wheel Garnish

Designated Appletini

Apple Juice, Simple Syrup, Fresh Lime Juice, Maraschino Cherry Garnish

Berry Burlesque

Muddled Blackberries, Honey, Fresh Lime Juice, Ginger Beer, Lime Wheel Garnish

Simply Crushed

Fresh Squeezed Orange or Grapefruit Juice, Agave, Lemon Lime Soda, Citrus Wheel Garnish

Soup of the Day Cup \$6 Bowl..... \$8
OR

Jersey Clam Chowder Cup \$6 Bowl.....\$8

Shrimp Sambuca..... \$22

Jumbo Gulf Shrimp, Sauteed in a Creamy Butter Sauce, Shallots, Chives & Diced Tomatoes, Grilled Baguette

Chefs Special Wings..... \$15

10 Jumbo Wings, Served w/Celery & Blue Cheese, Your Choice of BBQ, Hot, Hot-n-Honey, 1916, Mild, or Coconut Thai Chili Sauce

Crispy Cauliflower Bites \$15

Lightly Battered, Flash Fried, Your Choice of BBQ, Hot-n-Honey, 1916, Mild, or Coconut Thai Chili Sauce

Chicken Tenders \$15

Lightly Battered, Country Style
Served w/BBQ Sauce & French Fries

Pork *Without a Fork* \$16

Slow Braised, Fried Crispy Pork Shanks
Your Choice of BBQ, Hot, Hot-n-Honey, 1916, Mild, or Coconut Thai Chili Sauce

Tuna Carpaccio..... \$22

Sesame Encrusted Ahi Tuna, Thinly Sliced Served w/ Wakimi Salad, Wasabi & Eel Sauce

Crab Spring Rolls \$17

Super Lump Crabmeat, Napa Cabbage, Shredded Carrots, Scallions, Thai Chili Sauce, Mango Horseradish

Poke Bowl \$22

Fresh Sliced Tuna, Sesame, Ginger, Cucumber, Edamame, Mango, Avocado, Jasmine Rice

Chefs Meatballs..... \$17

2 Chefs House-made Meatballs, Whipped Ricotta, Fresh Basil

Grilled Vegetable Stacker \$16

Grilled Eggplant, Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze Drizzle

Carvery

Served with Choice of House Chips, Fries or Fruit

Soup & Sandwich or Half \$16 / \$12

Tuna, Chicken, or Egg Salad, Lettuce & Tomato, Choice of White, Wheat, or Rye

Turkey Club or Junior Club \$16 / \$12

House Roasted Turkey Breast, Bacon, Lettuce, Tomato, Mayo, Choice of White, Wheat, or Rye

Ross or Rachel \$15

Slow Roasted Corned Beef or Turkey Breast, Sauerkraut, Swiss, Russian Dressing, on Grilled Marble Rye bread

Club Grinder \$14

Hot Soppersata, Ham, Genoa Salami, Sharp Provolone, Basil Aioli, Iceberg Slaw, Red Onion, Served on a Grilled Baguette

The Big Dill \$14

Oven Roasted Turkey, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Sandwiched between a Jumbo Garlic Dill Pickle

Salads

Cooper Brothers Farm Market Caesar ...\$12
Petite Romaine Petals, Shaved Locatelli, Croutons, Creamy Garlic Caesar Dressing

Crunchy Asian.....\$14
Chopped Romaine, Shredded Napa, Purple Cabbage, Shredded Carrots, Mandarin Oranges, Red Bell Peppers, Almonds, Wonton Noodles, Ginger Peanut Dressing

Southwest.....\$14
Mixed Greens, Diced Avocado, Black Beans, Mexican Street Corn, Pico De Gallo, Shredded Cheddar, Creamy Cilantro Dressing

Summer Berry\$14
Baby Spinach, Arugula, Sliced Strawberries, Jersey Blueberries, Red Onion, Feta Cheese, Walnuts, Honey Yogurt Dressing

Wedge.....\$14
Iceberg Wedge, Heirloom Tomatoes, Shropshire Blue Cheese, Crispy Bacon Crumbles, House Blue Cheese Dressing

Salads add Choice of Protein: Crispy or Grilled Chicken \$7, Shrimp \$8, Seared Salmon \$8

Handhelds

Served with Choice of House Chips, Fries or Fruit

Classic Grilled Cheese\$10
American, Choice of White, Wheat or Rye
Add Bacon or Tomato \$1.50 each

Buffalo Chicken Wrap\$14
Grilled Chicken Breast, Romaine, Blue Cheese Dressing, Hot Sauce

Shrimp Tempura Wrap\$18
Tempura Battered Shrimp, Shredded Lettuce, Tomato, Onion, Cucumber, Flour Tortilla Wrap, Coconut Thai Chili Sauce

Crispy Cod Tacos.....\$15
Tempura Battered, Lightly Fried Cod, House Slaw, Avocado Puree, Chipotle Aioli

Shaved Ribeye Cheesesteak.....\$15
Caramelized Onion, & Sautéed Mushrooms
Choice of American or Provolone

Burger Bar

Served with Choice of House Chips, Fries or Fruit

TSC Burger\$15
Chefs Special Blend, Lettuce, Tomato, Onion, Brioche Bun

Smash Burger.....\$15
Two 4oz Hamburgers, Stacked on a Brioche Bun, W/ Dill Remoulade, Shredded Lettuce & Tomato

Black Bean Burger\$15
Chefs Recipe, Lettuce, Tomato, Gluten Free Bun

Choice of Cheese American, Blue, Cheddar, Swiss, Provolone, Vegan American

Add - Caramelized Onions, Sautéed Mushrooms, Fried Egg, Bacon, Taylor Pork Roll \$1.50

Entrées

Available 4pm Daily, Served w/House Salad & Bread

Chicken Milanese.....\$32
Flash Fried, topped w/ Baby Arugula & a Lemon Vinaigrette

8oz Hand Cut Filet Mignon\$48
Rosemary Fingerling Potatoes, Sautéed Spinach, Heirloom Tomatoes, Brandy Cream Sauce

Miso Glazed Tile Fish.....\$38
Miso Glaze, Jasmine Rice, Sesame Spinach

Porcini Scallops\$45
Porcini Powder, Jasmine Rice, Hon Shimeji Mushrooms, Mango Horseradish

Braised Short Ribs.....\$39
Beef Short Ribs, Braised in a Red Wine Demi-glace, over Tri-Color Carrots & Roasted Fingerling Potatoes

Crab & Shrimp Scampi.....\$39
Sautéed Crab & Shrimp, Lemon Butter, Garlic, and White Wine, served over Linguine

Honey Hoisin Salmon\$38
Jail Island Salmon, Honey Hoisin Glaze, Jasmine Rice, Miso Slaw, Fried Rice Noodles

Gnocchi.....\$28
Potato Gnocchi, Sage Beurre Noisette, Shaved Locatelli, Grilled Crostini, Fresh Herbs

Dessert

Ice Cream\$9
Chocolate, Vanilla, Seasonal

Chocolate Peanut Butter Pie.....\$10

Key Lime Pie.....\$10

Local Seasonal Fruit Pie Ala Mode\$13

Juniors - \$12

10 Years & Younger

Chicken Fingers, Honey Mustard, or BBQ Sauce

Hamburger **Hot Dog**

PB&J **Grilled Cheese**

Grilled Chicken Breast w/Veg of Day

***Junior Meal Includes Beverage & Dessert**

1916

Menu