

AS WE BEGIN OUR 32ND YEAR, THE HIEB FAMILY
CONTINUES TO SERVE THE SOUTH JERSEY AREA WITH EXCEPTIONAL DINING.
THANK YOU FOR YOUR SUPPORT. WE TRUST YOU WILL ENJOY YOUR TIME WITH US.

APPETIZERS

SASHIMI TUNA

SHAVED CARROTS & CELERY, TOSSED WITH GINGER DRESSING
SERVED WITH PICKLED GINGER & ROASTED BLACK SESAME \$15.25

KOBE SLIDERS W/ CHEESE

KOBE BURGERS WITH CARAMELIZED MUSHROOMS/ONIONS & OUR OWN SPECIAL SAUCE \$10.95

GRILLED BRIE

SERVED WITH FRESH SEASONAL FRUIT, BREAD ROUNDS & WATER CRACKERS \$14.85

HOT & SWEET SHRIMP

LARGE SHRIMP, LIGHTLY FRIED, TOSSED WITH RANCH DRESSING & FRANK'S HOT SAUCE \$11.95

COLOSSAL CRAB MEAT \$16.50

OYSTERS OF THE DAY @\$2.25/EA

STEAMED CLAMS

WINE, BUTTER, PARSLEY & GARLIC \$13.25

BLACK MEDIUM MUSSELS

STEAMED WITH OUR TOMATO BASIL SAUCE \$11.95

CALAMARI RINGS

LIGHTLY BREADED & FRIED WITH OUR TOMATO BASIL SAUCE \$10.95

SOUP/SALADS

NEW ENGLAND CLAM CHOWDER \$7.25

THE DELUXE WEDGE

ICEBERG LETTUCE, VINE TOMATOES, BACON, ONION, W/ BLEU CHEESE DRESSING & CRUMBLES \$10.95

CHOPPED SALAD

ROMAINE & ICEBERG TOSSED W/ OUR PARMESAN, LEMON VINAIGRETTE W/ TOMATOES, WARM BACON,
CARROTS, RED ONION, CROUTONS, HARD-BOILED EGGS & CUCUMBERS \$9.65

CAESAR SALAD

ROMAINE LETTUCE, TOSSED W/ CREAMY CAESAR & TOPPED W/ GARLIC CROUTONS & EGG \$9.25

BUFFALO MOZZARELLA SALAD

TOMATOES, FRESH MOZZARELLA & FRESH BASIL
W/ EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR \$9.25

PASTA

FETTUCINI ALFREDO

TOSSED W/ OUR CREAMY ALFREDO SAUCE \$18.75
ADD GRILLED CHICKEN \$22.75 ADD SAUTÉED SHRIMP \$26.00

PENNE & KOBE MEAT SAUCE

FRESH KOBE BEEF, TOSSED W/ OUR TOMATO BASIL SAUCE & ASIAGO CHEESE \$26.50

CHICKEN PARMESAN

OUR TOMATO BASIL SAUCE & MOZZARELLA CHEESE; SERVED W/ FETTUCINI \$24.25

BONE-IN VEAL PARMESAN

FRENCHED, BONE IN VEAL CHOP, POUNDED THIN, LIGHTLY BREADED; SERVED W/ FETTUCINI \$44.95

PENNE W/ CHICKEN & PROSCIUTTO

SAUTÉED CHICKEN BREAST TOSSED W/ A VODKA BLUSH SAUCE REDUCTION \$24.75

CRAB MEAT SCAMPI W/ FETTUCINI

JUMBO LUMP CRAB, TOMATO, AVOCADO, RED PEPPER FLAKES, CHABLIS, BASIL & LEMON JUICE \$27.95

FETTUCINI SEAFOOD FRA DIABLO

SHRIMP & JUMBO LUMP CRAB MEAT, TOSSED W/ OUR OWN SPICY TOMATO SAUCE \$28.50

*Please let us know of any special dietary needs you may have.
We can customize any dish to suit your palate.*

FROM THE LAND

THESE ENTREES SERVED W/ OUR POTATO & VEGETABLE OF THE DAY

GRILLED CHICKEN ALA RITA

GRILLED CHICKEN BREAST TOPPED W/ FRESH MOZZARELLA, SAUTÉED SPINACH & MUSHROOMS \$22.95

GRILLED RACK OF LAMB

FULL RACK OF LAMB & SERVED W/ MINT JELLY ON THE SIDE \$35.75

GRILLED FILET MIGNON

RUBBED W/ SEA SALT & CRACKED BLACK PEPPER 10 OZ. \$39.50 7 OZ. \$32.50

ADD SAUTÉED MUSHROOMS & ONIONS \$3.25

6 OZ LOBSTER TAIL ADD \$20.00 CRAB CAKE ADD \$15.00

18 OZ COWBOY STEAK

GRILLED ANGUS RIBEYE, RUBBED W/ SEA SALT & CRACKED BLACK PEPPER \$47.95

GRILLED PRIME RIB OF PORK

PURE "BEEF LIKE" MARBLING, RUBBED W/ SEA SALT & CRACKED BLACK PEPPER \$33.50

GRILLED FLANK STEAK

MARINATED IN TERIYAKI GLAZE & SLICED THIN \$26.95

ROASTED HALF CHICKEN (GMO FREE)

BONE-IN, SKIN ON ROASTED CHICKEN, SLOW COOKED \$24.75

GRILLED VEAL CHOP

FRENCHED, BONE-IN VEAL CHOP TOPPED W/ A PORTABELLA MUSHROOM, SHERRY REDUCTION \$44.95

CHICKEN FRANCESE

COATED W/ WHITE FLOUR, EGG & LEMON; SAUTÉED \$25.75

FROM THE SEA

THESE ENTREES SERVED W/ OUR RICE PILAF & VEGETABLE OF THE DAY

CRAB CAKES

JUMBO LUMP CRAB, BLENDED W/ BELL PEPPERS, DRY MUSTARD & DUSTED W/ JAPANESE BREAD CRUMBS SERVED SAUTÉED OR DEEP FRIED \$32.95

FILET OF SALMON

NUT ENCRUSTED FILET OF SALMON, BAKED IN CHABLIS & TOPPED W/ A CHILLED HORSERADISH CREAM SAUCE \$28.95

GRILLED AHI TUNA

SIMPLY GRILLED W/ WASABI, SOY SAUCE & PICKLED GINGER ON THE SIDE \$31.95

JAPANESE BREADED SHRIMP

LARGE SHRIMP BREADED W/ JAPANESE BREAD CRUMBS; LIGHTLY FRIED \$24.95

COLD WATER LOBSTER TAILS

BROILED TWIN LOBSTER TAILS, BRUSHED W/ BUTTER & GARLIC \$49.00

FISH & CHIPS

FRESH COD, JAPANESE BREAD CRUMBS W/ A LEMON/LIME MAYO \$25.75

BROILED STUFFED FLOUNDER

FRESH FLOUNDER BROILED IN CHABLIS, TOPPED W/ CRAB & A DILL, CREAM REDUCTION \$26.95

CRAB NEWBURG

JUMBO LUMP CRAB MEAT IN A CREAMY SHERRY-NEWBURG SAUCE \$28.75

FLOUNDER FRANCESE

COATED W/ WHITE FLOUR, EGG & LEMON; SAUTÉED \$26.75

Add Ons:

Mac 'n Cheese \$8.95

Short Rib Fries \$9.25

Truffle Fries \$8.95

SHARING CHARGE ADD \$8 TO ANY ENTRÉE