

* Appetizers *

Jerk Chicken Wings = 8.99

10 grilled chicken wings dry rubbed Jamaican spice, served with celery and ranch dressing. Dry or wet with JuJu Slather

Crab Chips & Cheese = 6.99

Fresh sliced Idaho potatoes seasoned with Old Bay, served with a side of white cheese sauce

Chesapeake Jumbo Lump Crab = 12.99

Jumbo lump crab sautéed in butter and Old Bay served with garlic bread for dipping

The Carmine = 16.99

6 shrimp & jumbo lump crab sautéed in garlic, butter, wine with oregano and red pepper flakes, served with garlic bread for dipping

Buffalo Blue Tenders = 7.99

4 tenders, lightly breaded and fried, slathered with our buffalo blue sauce and served with celery

Ale House Garlic Shrimp = 8.99

8 shrimp sautéed in garlic, butter and wine, served with garlic bread for dipping

Buffalo Blue Shrimp = 9.99

1/2 pound of Red Hook Ale battered shrimp, slathered with our buffalo blue sauce with celery

Shrimp Cocktail = 9.99

10 black tiger shrimp with homemade cocktail sauce & lemon

Crab Skins = 10.99

4 potato skins filled with lump crab, bacon, Old Bay seasoning, cheddar-jack cheese with sour cream

Tortilla Chips & Dips = 12.99

Big basket of white corn tortilla chips served with homemade guacamole, fresh pico de gallo, and warm queso cheese dip

Crabby Mac & Cheese = 12.99

Elbow macaroni, smothered in Monterey Jack Cheese, mushrooms & white truffle oil, loaded with lump crab meat

Grilled Keilbasa = 7.99

Smothered in caramelized onions, served with hot & spicy mustard

* Soups *

Soups Available for Take-Out Sea Your Server

12 oz = 5.99, 16 oz = 7.99

Cream of Crab Soup

Delicious lump crab simmered in a sweet cream base, our house specialty

Jersey Clam & Conch Chowder

Fresh Jersey clams & tender baby conch simmered with veggies in a red clam broth

* *

* Salads *

Dressings:

Bleu Cheese, Ranch, Honey Mustard, 1000 Island, LoCal Italian, Oil & Vinegar, Balsamic Vinaigrette, or Guacamole Ranch 2 oz. = .99, 4 oz. =1.49

Jersey Fresh Garden Chicken Salad = 9.99

Mixed greens, tomatoes, diced red onions, shredded cheese, cubed grilled chicken breast and homemade croutons

Substitute Grilled Shrimp or Mahi Mahi = 11.99

Cracked Peppercorn

Chicken Caesar Salad = 9.99

Chopped romaine, Caesar dressing, parmesan cheese, cracked peppercorns topped with homemade croutons

Substitute Grilled Shrimp or Mahi Mahi = 11.99

Seafood Cobb Salad = 11.99

Mixed greens with rows of chopped shrimp, lump crab, diced bacon bits, hard-boiled egg, cheese, red onions, tomatoes, croutons and crumbled bleu cheese

Chicken Cobb Salad = 10.99

Mixed greens with rows of grilled chicken, bacon, hard boiled egg, cheese, red onions, tomatoes, homemade croutons and crumbled bleu cheese

* House Special Combos *

All entrees served with choice of steak fries, Old Bay fries, crab chips, rice pilaf or veggie

Jamaican Jerk Combo = 17.99

Two Caribbean pork shanks, 5 Jerk wings and a skewer of JuJu shrimp

Seafood Sampler = 17.99

A selection of fried shrimp, mini crab cakes and Corona battered cod fillet, fresh lemon, cocktail & tarter sauce

Mixed Grill = 19.99

Skewer of shrimp, 4 oz. Mahi filet topped with shrimp & jumbo lump crab, garlic, butter and wine and a 3 oz. petite filet mignon

* Sides *

Steak Fries or Old Bay Steak Fries = 2.99

Thick cut French fries, fried golden brown, dusted with salt or Old Bay Spice

4 oz. White Cheese Sauce = 1.99

Garlic Bread = 1.99

Side of Veggies or Rice Pilaf = 1.99

Small Garden or Caesar Salad = 1.99

* From Our Char-Grill *

Our steaks are hand cut, lowa choice beef, lightly seasoned and char-grilled to order. Served with choice of steak fries, Old Bay steak fries, crab chips, rice pilaf or veggie.

8 oz. Petite Delmonico = 13.99
End cut of the rib, the most delicious steak

14 oz. Choice Ribeye = 18.99
Larger end cut of the rib, the most flavorful steak

Caribbean Jerk Pork = 15.99
Four meaty pork shanks, Grilled and slathered with our Jerk seasoning and JuJu slather

Petite Filet Medallion Skewers = 19.99
Three 3 oz. skewered filet mignons, the most tender steak

8 oz. Flat Iron Steak = 14.99
A petite cut, similar to a sirloin, a very tender steak

Grilled Chicken Maryland = 17.99
Two chicken breasts topped with jumbo lump crab in a sweet cream butter sauce

* Baskets *

All baskets served with steak fries, Old Bay fries or crab chips

Local Fried Clams = 12.99
Jersey clams right off our boats, lightly breaded and fried served with fresh lemon and tarter sauce

Corona Battered Fish = 12.99
Corona battered cod fillets served with, tarter sauce & fresh lime and lemon wedges

Mini Crab Cakes = 12.99
6 fried Maryland style lump crab cakes served with cocktail and tartar sauce and lemon

Fried Shrimp = 13.99
Red Hook Ale battered shrimp, fried and served with fresh lemon, cocktail & tarter sauce

Chicken Tenders = 9.99
4 boneless tenders, lightly breaded and fried, served with honey mustard

Soft Shell Crab = 13.99
Panko crusted fried soft shell crab

* Filet Combos = 13.99 *

3 oz. Filet with Choice of:
Grilled shrimp, garlic shrimp, fried shrimp, mini crab cakes, Mahi-Mahi or Jerk chicken.
All served with steak fries or Old Bay fries.

* From The Sea *

Served with choice of steak fries, Old Bay steak fries, crab chips, rice pilaf or veggie

Ju Ju Shrimp = 15.99
Two skewers of Jerk seasoned grilled shrimp, slathered in JuJu sauce

Shrimp, Crab & Broccoli Alfredo = 17.99
Sautéed shrimp, jumbo lump crab & broccoli in an alfredo sauce over cheese tortellini

Fisherman's Bowl = 19.99
Two 4 oz grilled mahi filets topped with shrimp & jumbo lump crab, garlic, butter and wine

Soft Shell Crabs = 18.99
Two panko breadcrumb coated soft shell crabs, fried and served with cocktail & tarter sauce and fresh lemon

Baja Shrimp Tacos = 15.99
Grilled shrimp served with guacamole, shredded lettuce, diced tomato, mixed cheese, sour cream & three flour tortillas. Served with rice pilaf.

Fish Tacos = 15.99
Grilled Mahi Mahi with guacamole, shredded lettuce, diced tomato, mixed cheese, sour cream & flour tortillas. Served with rice pilaf. A Caribbean favorite!

* *

* Sandwiches *

All served with chips & pickle. Add a side of steak fries, Old Bay fries or crab chips for 1.99.

Cheeseburger in Paradise = 7.99
1/2 pound grilled ground chuck with cheese on a soft Kaiser

Ribeye Steak = 10.99
8 oz. grilled rib steak with cheese on fresh baked garlic bread

Jerk Chicken = 7.99
Grilled Jerk seasoned chicken breast and cheese served on a soft Kaiser

New Orleans Crab Cake Po'Boy = 9.99
Mini crab cakes with shredded lettuce, tomato and mayo on a sub roll

Cajun Mahi Mahi = 9.99
Grilled Cajun spiced Mahi Mahi filet served on a soft Kaiser with lettuce & tomato topped with lime mayo

Buffalo Blue Chicken = 8.99
Breaded and fried chicken cutlet slathered in our buffalo blue cheese, with shredded lettuce, served on a soft Kaiser

Taylor Pork Roll & Cheese = 7.99
A Trenton favorite. Sliced & grilled with American cheese on a Kaiser

*** Craft Drafts ***

Guinness Stout = 5.50

The perfect partner to ale. Beautiful, creamy cascade. Rich, dark flavor and full bodied taste. 16 oz., APV: 4.1%, Ireland

Back Bay Sunset Ale = 5.50

Brewed for Back Bay Ale House exclusively. Malty middle, features a clean, almondy dry finish and a slight warmth. 16 oz, APV: 7.1%, Cherry Hill, NJ

Dogfish Head 90 Minute IPA = 7.50

A big beer with a great malt backbone that stands up to the extreme hopping rate. The aroma is powerful, with strong notes of caramel and vanilla, as well as some hints of citrus fruit. The taste is very complex - a lot of malt sweetness, a hint of acidity, and well-balanced bitterness that builds as the sweetness fades. 16 oz. APV: 9%, Milton, DE (Limit 2 per person)

Allagash White = 6.50

Traditional Belgian wheat beer, delicately balances full flavor with a crisp refreshing taste and subtle hints of spice. Naturally cloudy, bottled with yeast. 16 oz, APV: 5.5%, Portland, ME

Troegs Nugget Nectar IPA = 6.50

Squeeze those hops for all they're worth and prepare to pucker up...it will take hopheads to nirvana with a heady collection of hops, creating an explosive hop experience. 16 oz., APV: 7.5%, Hershey, PA

River Horse Chocolate Porter = 6.50

A lovely dark porter, brewed with chocolate. A perfect meal ender. ABV: 6.7%, Lambertville, PA

*** Craft Bottles ***

Dogfish Head 60 Minute IPA = 5.00

A powerful East Coast I.P.A. with a lot of citrusy hop character. THE session beer for beer geeks like us! 6% abv 60 ibu Tasting Notes: Citrus, cedar, pine & candied-orange flavors, floral. ABV: 6%, Milton, DE

Abita Purple Haze = 5.00

Crisp American style wheat beer with fresh raspberries added during fermentation. Subtle coloration, fruity aroma and tartly sweet taste. APV: 4.75%, Covington, LA

Left Hand Milk Stout = 5.00

This English style of beer that brewers touted had health benefits of the milk sugar which adds a well rounded sweetness to this dark beer and makes it an outstanding, year 'round stout. ABV: 6%, Longmont, CO

Yards Brawler = 5.00

Boasting superior taste and champion flavor crafted in the style of English session ales. This malt-forward, ruby colored ale is great for when you want to go a few rounds. ABV 4.2%, Philadelphia, PA,

Julian Cider = 11.00

Introduced to the American colonies by English settlers in 1670. Five styles of apples are hand-picked and then mixed with just a bit of yeast to ferment the natural sugars. Lightly carbonated and wonderfully crisp & clean. Organic and gluten free too! 22 oz., ABV: 6.99%, Julian, California

*** Other Bottles ***

Domestics = 3.25

Coors Light, Budweiser, Miller Lite, Michelob Ultra, Yuengling, Bud Light, O'Douls

Imports = 4.25

Corona, Corona Light, Heineken, Red Stripe, Heineken Light

*** Wines ***

White Wines = 7.50/glass, 26.00/bottle

Cupcake Chardonnay, Barone Fini Pinot Grigio

Red Wines = 7.50/glass, 26.00/bottle

Simply Naked Merlot, Cycles Gladiator Cabernet, Hob Nob Pinot Noir

House Wines = 5.50/glass

Ck Mondavi Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel, Moscato, Sauvignon Blanc

*** Signature Masons ***

32 oz. Mason = 12.50

The Bob Marley

Sweet Tea Vodka, Lemonade, Fresh Mint

Sunset Margarita

Golden Tequila, Triple Sec, Lime Juice, Sour Mix, Orange Juice and a Lime Wedge

Long Island Iced Tea

Vodka, Gin, Light Rum, Triple Sec, Tequila, Sour Mix & Orange Juice, Splash of Coke and a Lemon Wedge

Long Beach Iced Tea

Vodka, Gin, Light Rum, Triple Sec, Cranberry, Sour Mix and a Lemon Wedge

Rum Runner

Light Rum, Dark Rum, Black Berry Brandy, Banana Liqueur, Pineapple, Orange Juice, Grenadine and a Cherry

Mojito

Light Rum, Fresh Mint & Lime, Simple Syrup

Sex on the Bay

Vodka, Melon, Razzmatazz, Pineapple, Orange Juice, Cranberry, Grenadine and a Cherry

Bloody Mary

Vodka, Mrs. T's Bloody Mary Mix, Pepper, Horseradish, Woestershire and a Lemon, Lime & Olive

*** Soft Beverages = 2.00 ***

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea, Coffee, Hot Tea

*** Restaurant Week**

Lunch Menu = \$15.12
available 11am to 5pm *

*** Choose an Appetizer ***

Cream of Crab Soup

Delicious lump crab simmered in a sweet cream base, our house specialty

Side Salad or Caesar Salad

Jerk Chicken Wings

5 grilled chicken wings dry rubbed Jamaican spice, served with celery and ranch dressing. Served wet with JuJu Slather

*** Choose Any Sandwich ***

Cheeseburger in Paradise

1/2 pound grilled ground chuck with cheese on a soft Kaiser

New Orleans Crab Cake Po'Boy

Mini crab cakes with shredded lettuce, tomato and mayo on a sub roll

Ribeye Steak Sandwich

8 oz. grilled rib steak with cheese on fresh baked garlic bread

Cajun Mahi Mahi

Grilled Cajun spiced Mahi Mahi filet served on a soft Kaiser roll with lettuce & tomato topped with homemade lime mayo

Jerk Chicken

Jerk seasoned chicken breast and cheese served on a soft Kaiser roll

Buffalo Blue Chicken Sandwich

Breaded and fried chicken cutlet slathered in our buffalo blue cheese, with shredded lettuce, served on a soft Kaiser roll

Taylor Pork Roll & Cheese

A Trenton favorite. Sliced & grilled with American cheese on a Kaiser roll

*** Choose a Dessert ***

Key Lime Pie

New York Style Cheesecake

*** Restaurant Week**

Dinner Menu = \$33.12
(Includes soft beverage)

available 11am to close *

*** Choose an Appetizer ***

Cream of Crab Soup

Delicious lump crab simmered in a sweet cream base, our house specialty

Chesapeake Crab

Jumbo lump crab sautéed in butter and Old Bay served with garlic bread for dipping

Garlic Shrimp

8 shrimp sautéed in garlic, butter and wine, served with garlic bread for dipping

Jerk Chicken Wings

10 grilled chicken wings dry rubbed Jamaican spice, served with celery and ranch dressing. Served wet with JuJu Slather

*** Choose an Entree ***

All Entrees served with a choice of steak fries, Old Bay fries, crab chips, rice pilaf or veggie.

Jamaican Jerk Combo

10 grilled chicken wings dry rubbed Jamaican spice, served with celery and ranch dressing. Served wet with JuJu Slather

Chicken Maryland

Two chicken breasts topped with jumbo lump crab in a sweet cream butter sauce

Petite Filet Medallion Skewers

Three 3 oz. skewered filet mignons, the most tender steak

*** Choose a Dessert ***

Key Lime Pie

New York Style Cheesecake