

• STARTERS •

SHRIMP SCAMPI	\$9.99
Shrimp sauteed in a garlic butter & white wine sauce	
CITRUS SHRIMP	\$9.99
Crispy shrimp tossed in sweet & spicy sauce	
DRUNKEN STEAMERS	\$9.99
Baker's dozen, middle neck steamers in our Harpoon Lager broth	
PRINCE EDWARD ISLAND MUSSELS	\$9.99
Sauteed in our house made tequila butter sauce	
CRISPY CHICKEN TENDERS	\$7.99
Served with honey mustard	
GARDNER'S BASIN NACHOS	\$8.99
House made chips with cheddar jack cheese and house made pico, sour cream & guacamole. Add chicken \$3.99 or crabmeat \$4.99	
SEARED FILET GRINDERS	\$12.99
Seared filet medallions on toast points with caramelized onions and garlic butter for dipping	
CALAMARI	\$8.99
Lightly dusted and fried, served with siracha aioli	
POUND OF WINGS	\$8.99
Choice of mango BBQ or Buffalo sauce	
CLAMS CASINO	\$9.99
Local middleneck clams baked with our bacon, pepper & onion stuffing	

• SALADS •

GRILLED SALMON SALAD	\$13.99
Mixed greens tossed with mandarin oranges, jersey cranberries, toasted walnuts and orange vinaigrette	
CHILLED SHRIMP & LOBSTER DIJON SALAD	\$15.99
Fresh shrimp & lobster meat atop a bed of mixed greens	
CAESAR SALAD	\$8.99
Crispy Romaine, homemade Caesar dressing & croutons Add chicken \$3.99 or grilled shrimp \$4.99	
SPRING APPLE WALNUT HOUSE SALAD	\$8.99
Field greens with walnuts, Jersey cranberries, manchego cheese and granny smith apple vinaigrette. Add chicken \$3.99 or grilled shrimp \$4.99	
GRILLED VEGETABLE PLATE	\$11.99
Grilled zucchini & yellow squash, balsamic marinated portobello mushrooms, manchego cheese and jalapeno-cucumber sauce	

• Soups •

JERSEY RED CLAM CHOWDER	
12OZ. \$4.99, 16OZ. \$6.99	
Traditional tomato broth chowder with local Jersey clams	
SEAFOOD & CORN CHOWDER	
12OZ. \$5.99, 16OZ. \$7.99	
Loaded with shrimp, scallops & crab in a sweet Jersey cream corn base	
FRENCH ONION SOUP	\$6.99
A "Flying Cloud Classic". Served piping hot with melted cheeses	

• SIDES •

Spring Apple Walnut Salad	\$3.99
Caesar Side Salad	\$3.99
Carribbean Rice	\$2.99
Garlic Mashed Potatoes	\$2.99
Old Bay Chips	\$2.99
Skin on Salted Fries	\$2.99
Poppy Seed Coleslaw	\$1.99
Sauteed Seasonal Veggies	\$1.99

• COMING SOON •

New England Steamed Seafood Pot
Maryland Crab Pot
Live Lobster
Crab Legs

800 N NEW
HAMPSHIRE AVE,
ATLANTIC CITY, NJ
08401

• H A N D H E L D S •

*All served with chips & pickle.
Substitute skin on salted fries for \$1.99*

LIME GRILLED CHICKEN SANDWICH	\$8.99
Topped with roasted red peppers, key lime aioli and melted provolone cheese	
CRAB CAKE SANDWICH	\$12.99
Pan seared lump crab cake with lettuce and tomato on a soft sesame seed bun, served with cocktail sauce	
CHEESEBURGER	\$8.99
1/2 pound, 100% ground chuck with your choice of cheese	
OYSTER PO'BOY	\$12.99
Plump Louisiana oysters with lettuce, tomato & volcano sauce	
MAHI SANDWICH	\$10.99
Grilled or blackened, served on a soft sesame seed bun with lettuce, tomato & key lime aioli	
STEAK SANDWICH	\$10.99
Marinated & grilled filet topped with caramelized onions & provolone	

• H O U S E S P E C I A L T I E S •

*All House Specialties come with sauteed seasonal veggies.
All seafood items excluding pasta come with rice.
All meat entrees come with garlic mashed potatoes
Add a side Caesar or Spring Apple Walnut Side Salad for \$1.99*

SHRIMP TACOS	\$14.99
Three tacos with grilled shrimp, pineapple citrus slaw and manchego cheese on soft flour tortillas	
FISH TACOS	\$14.99
Three tacos with grilled Mahi-Mahi, sour cream slaw, house made salsa and manchego cheese on soft flour tortillas	
CRAB CAKES	\$19.99
Two pan seared cakes full of fresh lump crab meat served with cocktail sauce	
SCALES SEAFOOD PASTA	\$22.99
Shrimp, scallops, clams & mussels in a buttery clam broth with scallions & tomatoes over bowtie pasta	
BBQ MANGO CHICKEN BREASTS	\$17.99
Flame grilled and topped with our homemade mango sauce	
PAN SEARED SCALLOPS	\$20.99
Local day boat scallops pan seared to a golden brown perfection	
8OZ. GRILLED FILET MIGNON	\$24.99
USDA Choice filet mignon with bourbon demi-glaze Add grilled shrimp for \$4.99	

* Crispy Platters *

Served with Old Bay Chips and poppy seed slaw.

Add a side Caesar or Spring Apple Walnut Salad for \$1.99

FRIED OYSTERS	\$18.99
1/2 pound of plump Louisiana oysters	
ENGLISH STYLE FISH & CHIPS	\$15.99
Fresh cod dipped in our house made beer batter and fried to perfection	
EASTERN GULF COAST SHRIMP	\$17.99
1/2 pound shrimp served with our house cocktail sauce	

• K I D S •

All served with chips & kid drink
\$5.99

Burger or Cheeseburger
Fried Shrimp
Grilled Cheese
Chicken Tenders
Pasta with Butter or Marinara

• D E S S E R T S •

Gran Marnier Creme Brulee	\$5.99
Key Lime Creme Brulee	\$5.99
NY Style Cheesecake	\$4.99
Triple Chocolate Cake	\$4.99

• D R I N K S •

Fountain Soda	\$2.25
Lemonade or Iced Tea	\$2.25
Coffee or Tea	\$2.25
Milk or Chocolate Milk	\$2.00
Bottled Water	\$2.00
Various Juices (no free refills)	\$2.50