Breakfast Favorites

Veggie Homefries Au Gratin Platter Veggre in in in A healthy helping of fresh tomatoes, broccoli, mushrooms, a & onlons, tossed w'our freshly cut home-fried potatoes & w/melted cheddar & Monterey Jack cheese sm 8.99 lg 9.99

add diced bacon, ham, sausage or pork roll 1.99 / 2.99 top with 2 eggs 3.99

Veggie Homefries Au Grafin Sandwich a delicious sandwich version of our famous specialty 5.99

add an egg any style 1.99 bacon, ham, sausage, pork roll 1.99

Pork Roll, Egg & Cheese Sandwich

Taylor pork roll, fried egg & hot melted American cheese 6.99 a farm fresh egg served on a fresh hard roll 3.99

Two Egg Platter cracked the way you like 'em, freshly cut homefries & toast 7.99

add bacon, ham, Canadian bacon, sausage or pork roll 4.49

Haas Avocado Toast
Toasted wheatberry bread topped with ripe avocado, everything
seasoning and two oggs your way, drizzled with extra virgin olive
oil served with fresh fruit 13.99

French Toast

extra thick, dipped in Madagascar vanilla cream yale & dusted with Ceylon cinnamon sugar 10.99

poached york apples in a nutmeg butter compote topped

extra thick, dipped in Brulee' Royale topped with

FRESH FRUIT PANCAKES

Fresh Strawberries & Whipped Cream

Jersey blueberries

Sliced ripe bananas 11.99

Light & Fluffy Buttermilk Pancakes 9.99

Add granola, walnuts or chocolate chips 1.09 ea 100% Pure Maple Syrup 2.29 ea

Add bacon, Jones sausage patty, Taylor pork roll,

Egg Scramblers

NO INGREDIENT SUBSTITUTIONS PLEASE Served with hand~cut home fried potatoes & toast

Greek Scrambler

Mariner Scrambler sautéed Jumbo ocean caught shrimp. Colossal Lump Maryland crabmeat, Italian spinach & diced Roma tomatoes scrambled with 3 farm fresh eggs & smothered with a creamy mornay sauce 15.99

Shroom Scrambler rimini mushrooms, Japanese roasted portabella & crimini mushrooms, Japanese spring onions, hickory smoked bacon with scrambled eggs & mixed with imported Dutch Gouda cheese 13.99

The Jersey Shore Scrambler grilled Taylor pork roll, American cheese & Spanish on with 3 farm fresh eggs 12.99

Three farm fresh eggs, hand~cut home fried potatoes & toast or sub fresh fruit 12.99

Egg Beaters or egg whites add 1.99

NO INGREDIENT SUBSTITUTIONS PLEASE

Westerndiced sweet peppers, Spanish onions, honey cured ham,
Cheddar Jack cheese

Ham & Cheese honey cured ham & mild Vermont cheddar cheese

Veggie Omelette autéed peppers, sweet onions, mushrooms, tomato & bro

The Ultimate
ney cured ham, diced bacon, mushroe
sweet peppers, Jersey tomatoes,
Spanish onions & American cheese

Mushroom & Cheese fresh sliced button mushrooms & Wissen

The Heart Saver Omelette g Beaters, low-fat, low sodium Wisconsin iss cheese served with a side of fresh melon & berries instead of potatoes & toast

Light for Summer

Bagel & Lox Platter Scottish smoked salmon Scottish smoked salmon, capers, tomatoes, sweet Bermuda onion & cream cheese w/a toasted bagel 13.99

Fresh Fruit Platter

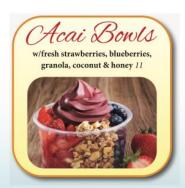
Fresh Half Cantaloupe Melon 3.29

Kellogg's Low-Fat Granola regular or skim milk 4.29

Add a side of fresh seasonal fruit, scoop of vanilla Greek yogurt, cottage cheese or frozen yogurt 3.29

On the Side

Low-rai bioeberry Cromb bon	3.99
Breakfast cereal and milk	3.99
Bagel toasted and buttered with Philadelphia cream cheese	3.49 3.99
Hard Roll, Toast or Thomas' English Muffin	2.29
Hand~cut home fried potatoes	3.49
One Egg any style 1.99 Two Eggs	3,99
Muffins toasted and buttered Corn, Bran, Blueberry or Banana Nut	4.99
Side of Oscar Mayer Bacon, Jones	
Sausage Patty, Canadian Bacon, Taylor Pork Roll or Honey Cured Ham Steak	4.49



the right to add 20% gratuity to parties of 6 or more



Specials

Coffee Drinks

Mochaccino

Espresso & Belgian chocolate blended w/stear ed milk

Salted Carmaccino Espresso & Salted Caramel blended w/steam ed milk

Espresso
Cappuccino
Bottomless cup of coffee
Tea, Herbal Tea / Hot Chocolate
Cold Brew Iced Coffee 3.99 3.49 2.99 3.99

JUICE - COLD MILK

Grapefruit, Tomato, Orange, Apple, Cranberry sm 2.99 large 3.99 carafe 7.99

Milk / Skim milk Welsh Farms Chocolate Milk

Join Us For Dinner

Every summer evening B.Y.O.B

MANA LAU MAHI MAHI

nasted macadamia nut & toasted coconut encrust Pacific Crest Mahi Mahi, loquat honey drizzle, coconut jasmine rice, sautéed summer vegetable

FILET MIGNON REMY

12 oz. prime dry-aged beef tenderloin, gorgonzoi thyme grilled asparagus, souffléd Asiago pot

FRENCHED DOUBLE THICK PORK CHOP

Grilled w/a Madeira demi glaze, carametized onion beehive, souffléd Asiago potatoes, thyme grilled asparag

BOURBON STREET GUMBO

orizo jumbo gulf shrimp, ten robust Cajun Etouffee', jasm

SHRIMP AND SCALLOP GEMELLI Sautéed tender diver scallops, jumbo reef-shrimp, Roma tomatoes, shallots, baby spinach in a roasted garlis scampi cream sauce tossed w/ gemelli pasta

Ask your server to view our full Dinner Menu

Boardwalk Entertainment

Ragtimers Nicole & Denise Fireworks

