Dinner

Starters

SPICY GNOCCHI | 14
PROSCIUTTO, CALABRIAN CHILES, PARMESAN, BASIL, VODKA SAUCE

CHEESESTEAK EGG ROLLS | 15
CHERRY PEPPER KETCHUP

STEAMED MUSSELS | 17
CHORIZO, GARLIC, TOMATO & WHITE WINE, RED OR WHITE, GARLIC POINTS

PIGS IN A PILLOW | 14
BEEF FRANK, PUFF PASTRY, BREW PUB MUSTARD

BAVARIAN PRETZEL | 16
BREW PUB MUSTARD, 1914 CHEESE SAUCE

MAC & CHEESE | 15
1914 COOPER CHEESE SAUCE, CRUMBS, PORK BELLY CROUTONS

CRISPY CHICKEN WINGS | 18
BUFFALO | SWEET CHILI | HONEY BBQ | NASHVILLE HOT

SEAVIEW BUTTERMILK TAILS | 18
BUFFALO | SWEET CHILI | HONEY BBQ | NASHVILLE HOT

CRAB CAKE | 22
BOOM AIOLI, CRISPY LEEKS

PROSCIUTTO & ITALIAN SAUSAGE FLATBREAD | 16
CHERRY PEPPERS, MOZZARELLA, MARINARA, ARUGULA, BALSAMIC

WARM CRAB DIP | 24
CREAM CHEESE, PARMESAN, CHEDDAR & CRAB, CROSTINIS

Soup & Salads

CLAM CHOWDER | 12
ABSECON SHORE CLAWS, BACON, THYME

CROCK OF FRENCH ONION SOUP | 12
HEARTY BEEF BROTH, CARAMELIZED ONION, SWISS & COOPER SHARP

QUINOA COBB SALAD (VG) | 19
MARINATED CHICKPEAS, CHERRY TOMATO, CUCUMBER, ROASTED RED PEPPER, RED ONION, AVOCADO, LEMON VINAIGRETTE

BABY ARUGULA SALAD (V) (CN) | 17
DRIED CRANBERRIES, TOASTED PINE NUTS, SHAVED PARMESAN, BALSAMIC VINAIGRETTE

CHICKEN CAESAR SALAD | 24
ROMAINE HEARTS, CROUTONS, PARMESAN, HOUSEMADE DRESSING

WEDGE SALAD (GF) | 17
ICEBERG LETTUCE, BACON, CRUMBLED BLEU CHEESE, GRAPE TOMATO, RED ONION, HARD-BOILED EGG, BLEU CHEESE DRESSING

ENHANCEMENTS (GF) (DF)
TOFU 6 | CHICKEN 8 | SHRIMP 10
SALMON 12 | FILET 17

Handhelds

CAPRESE CHICKEN SANDWICH* | 20
GRILLED CHICKEN, FRESH MOZZARELLA, TOMATO, ARUGULA, BASIL AIOLI, CIABATTA

TURKEY BLT | 18
BACON, LETTUCE, TOMATO, MAYONNAISE,SOURDOUGH

THE RESORT BURGER* | 20
LETTUCE, TOMATO, ONION, CHEDDAR, TOMATO, BRIOCHE

QUESADILLA | 19
CHOICE OF CHICKEN & CHEESE, VEGGIE & CHEESE, OR PLAIN CHEESE, SALSA, GUACAMOLE, SOUR CREAM

CRAB CAKE SANDWICH* | 20
LETTUCE, TOMATO, ONION, BOOM AIOLI , BRIOCHE

SWEET & SPICY SMASH *| 25
TWO PATTIES, BACON JAM, CANDIED JALAPEÑOS, COOPER SHARP, SEAVIEW SAUCE, POTATO ROLL

PORTOBELLO SANDWICH (V) | 16
MARINATED PORTOBELLOS, ROASTED RED PEPPER, LETTUCE, TOMATO, GRILLED ONION, COOPER SHARP, BRIOCHE

FRENCH DIP* | 20
SHAVED BEEF, PROVOLONE, GARLIC SPREAD, SEEDED AC ROLL, AU JUS

Entrees

AEGEAN SALMON* (GF) | 45
GARBANZO, ROASTED PEPPERS, CUCUMBER, GRAPE TOMATO, SPINACH, FETA, BALSAMIC REDUCTION

FILET AU POIVRE* (GF) | 52
MASHED POTATOES, GREEN BEANS, CARROTS, PEPPERCORN DEMI-GLACE

RED WINE BRAISED SHORT RIB | 44
MASHED POTATOES, GREEN BEANS, RED WINE DEMI-GLACE

CRAB CAKES* | 46
MASHED POTATOES, GREEN BEANS, LEMON BEURRE BLANC

HALF ROASTED BELL & EVANS CHICKEN* | 38
MASHED POTATOES, GREEN BEANS, THYME JUS

CHICKEN PARMESAN* | 36
MARINARA, LINGUINE

PROSCIUTTO & MOZZARELLA STUFFED BONE-IN PORK CHOP* (GF) | 38
SWEET POTATO, CHORIZO & GRILLED ONION HASH, BALSAMIC DEMI

SHORT RIB POT PIE | 44
SLOW BRAISED SHORT RIB AND VEGETABLES, 1914 BEER GRAVY

SEAFOOD RIGATONI* | 44
MUSSELS, SHRIMP & LUMP CRAB, BLUSH SAUCE

MUSHROOM BOLOGNAISE (VG) (GF) | 36
HEARTY WILD MUSHROOM SAUCE, GLUTEN FREE PASTA (REGULAR PASTA AVAILABLE UPON REQUEST)

GF Gluten-Free / V Vegetarian / VG Vegan / DF Dairy Free / CN Contains Nuts

Tax and gratuity is not included. A 20% service charge will be added to parties of 8 or more.
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Gluten free bread available upon request