

## - APPETIZERS -


<p><b>Rhode Island Style Calamari</b> ... \$14 <i>Cherry peppers / compound lobster butter</i></p> <p><b>Bacon Wrapped Scallops</b> ... \$15 <i>Espresso maple glazed</i></p> <p><b>Foie &amp; Scallop Ravioli</b> ... \$16 <i>Grapefruit beurre blanc</i></p> <p><b>Tuna Carpaccio</b> ... \$11 <i>Yuzu wasabi aioli / Sriracha aioli / Soysauce / Radish</i></p> <p><b>Confit Duck Wings</b> ... \$12 <i>Sweet chili glaze / Toasted white sesame seeds</i></p> <p><b>Chicken Wings</b> ... \$12 <i>Plain, medium or hot</i></p>	<p><b>Roasted Bone Marrow</b> ... \$10 <i>Foie butter / Toast points</i></p> <p><b>Roast Slab Bacon</b> ... \$11 <i>Espresso maple butter</i></p> <p><b>Whiskey Baked Oysters</b> ... \$13 <i>Whiskey butter</i></p> <p><b>Cheese Board</b> ... \$14 <i>Chef selection of cheeses</i></p> <p><b>Scallop Crudo in Shell</b> ... \$12 <i>Yuzu / Ginger milk / E.V.O.O / Cilantro</i></p>
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## - SOUPS -

Clam Chowder ... \$9	Surf & Turf Chowder ... \$10	Many Onion Soup ... \$8
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## - RAW BAR -

*Sauces available for all raw bar selections*

<p> <b>"2 Buck Shuck" Oysters</b> ... \$2</p> <p><b>Cold Smoked Mussels</b> ... \$10</p>	<p><b>Dozen Clams</b> ... \$22</p> <p><b>Half Dozen Clams</b> ... \$11</p> <p><b>U10 Shrimp</b> ... \$18</p>	<p><b>Crab Cocktail</b> ... \$MKT</p> <p><b>Lobster Cocktail</b> ... \$MKT</p>
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### Seafood Extravaganza ... \$90

*12 clams / 12 oysters / 4 shrimp / Crab cocktail / Lobster cocktail / Cold smoked mussels*

## - SALADS -

<p><b>Wedge Salad</b> ... \$11 <i>Iceberg lettuce / Bacon lardons / Blistered tomatoes / Red onion / Blue cheese</i></p> <p><b>Mixed Green Salad</b> ... \$9 <i>Tomato / Red onion / Shaved carrots / House dressing</i></p> <p><b>Heirloom Tomato Salad</b> ... \$13 <i>Herbed farmer's cheese / Dijon sherry vinaigrette</i></p>	<p><b>Caesar Salad</b> ... \$12 <i>Half head of romaine / Pumpernickel croutons / Shaved parmesan / Caesar dressing</i></p> <p><b>Buratta Salad</b> ... \$13 <i>Heirloom tomatoes / Roasted red peppers / Basil oil / Balsamic glaze</i></p> <p><b>Brussels Sprout Salad</b> ... \$13 <i>Roast corn / Bacon lardons / Ricotta salata</i></p>
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## - SANDWICHES & BURGERS -

<p><b>BLT</b> ... \$10 <i>Thick cut brioche / Mayo / Lettuce / Tomato / Slab bacon</i></p> <p><b>Cold Lobster Roll</b> ... \$19 <i>Citrus aioli / Celery / Red onion</i></p> <p><b>Hot Lobster Roll</b> ... \$19 <i>Roasted garlic butter poached lobster / Served warm</i></p> <p><b>Burger</b> ... \$10 <i>Lettuce / Tomato</i></p> <p><b>The Monster Burger</b> ... \$13 <i>Guacamole / Fried egg / Slab bacon</i></p>	<p><b>Scuba and the Beast</b> ... \$16 <i>Burger / Roasted garlic butter poached lobster / Garlic aioli</i></p> <p><b>Pork Belly Sandwich</b> ... \$14 <i>Guacamole / Sriracha aioli / Quick pickled onions</i></p> <p><b>Fried Clam Roll</b> ... \$12 <i>House tartar sauce</i></p> <p><b>Grilled Veggie Sandwich</b> ... \$10 <i>Zucchini / Summer squash / Grilled onion / Basil aioli / Balsamic reduction</i></p> <p><b>Chicken Sandwich</b> ... \$12 <i>Grilled chicken / Smoked gouda / Slab bacon / Lettuce / Tomato</i></p>
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### CUSTOMIZE YOUR BURGER

Gorgonzola ... \$.50	American ... \$.50	Cheddar ... \$.50	Gouda ... \$.50
Slab bacon ... \$1	Guacamole ... \$1	Fried egg ... \$1	Red onion ... \$.50

## - MAKE YOUR OWN SURF & TURF -

*Choose your favorite combination of steak and seafood.  
Served with mashed potatoes and seasonal vegetables.*

<p> <b>Filet Mignon</b> ... \$29</p> <p><b>Strip Steak</b> ... \$24</p> <p><b>Tomahawk Steak</b> ... \$90</p>	&	<p><b>Scallops</b> ... \$22</p> <p><b>Lobster</b> ... \$MKT</p> <p><b>Shrimp</b> ... \$12</p> <p></p>
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### THROW SOME BUTTER ON IT

Lobster Butter ... \$2	Pinot noir onion butter ... \$2	Foie butter ... \$2
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## - ENTREES -

<p><b>Salmon</b> ... \$19 <i>Red quinoa &amp; spinach risotto</i></p> <p><b>Steamed Lobster</b> ... \$MKT <i>Corn / Red bliss potatoes / Drawn butter</i></p> <p><b>Lobster Mac &amp; Cheese</b> ... \$21</p> <p><b>Whiskey Brick Chicken</b> ... \$16 <i>Mashed potatoes / Seasonal veggies</i></p> <p><b>Pan Seared Scallops</b> ... \$24 <i>Red bliss potatoes / Chili garlic spinach</i></p> <p><b>Drunken Clams</b> ... \$18 <i>Chorizo / Red kidney beans / Spinach</i></p> <p><b>Short Ribs</b> ... \$19 <i>Guinness jus / Parsnip puree / Farro risotto</i></p>	<p><b>Filet Mignon</b> ... \$35 <i>Grilled parmesan asparagus / Lobster mash potatoes</i></p> <p><b>Ahi Tuna</b> ... \$17 <i>Jalapeno mango pineapple salsa</i></p> <p><b>Fish &amp; Chips</b> ... \$16</p> <p><b>Whiskey Chorizo Mussels</b> ... \$14 <i>Chorizo / Mussels / Served with grilled bread</i></p> <p><b>Tomahawk Steak (for 2)</b> ... \$90 <i>Ala carte</i></p> <p><b>Steak Frites</b> ... \$27 <i>Szechuan / Frites / Sun dried tomato aioli / Cilantro aioli</i></p> <p><b>Crab Cakes</b> ... \$25 <i>Roasted corn &amp; blistered tomato Old Bay remoulade</i></p> <p><b>New Zealand Rack of Lamb</b> ... \$36 <i>Mashed potato / Roasted brussel sprouts</i></p> <p><b>...Or Half Rack of Lamb</b> ... \$19</p>
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Brussel Sprouts ... \$6  
 Asparagus ... \$8  
 Pork Rinds ... \$7

Truffle Fries ... \$10  
 Chowder Fries ... \$10

... \$6  
 ... \$7

## - SIDES -

Fries  
 Steak Fries

... \$6  
 ... \$7

Seasonal Veggies  
 Mac & Cheese

... \$11  
 ... \$5

Lobster Mashed Potatoes  
 Mashed Potatoes

- WINE BY THE GLASS -

Zonin Pinot Grigio ... \$7

Hayes Ranch Chardonnay ... \$7

Hayes Ranch Cabernet Sauvignon ... \$7

**Pinot Grigio**  
*White wine / Bottega Vinaia "Estate Bottled" / Trentino DOC / Italy*

GLASS / BOTTLE  
... \$10 / \$34

**Sauvignon Blanc**  
*White wine / Guy Saget "La Petite Perriere" / France*

GLASS / BOTTLE  
... \$8 / \$26

**Chardonnay**  
*White wine / La Crema / Monterey, California*

... \$10 / \$34

**Riesling**  
*White wine / S.A. Prum "Essence" / Mosel, Germany*

... \$9 / \$30

**Rosé**  
*Syrah-Mourvedre / Jean-Luc Colombo "Cape Bleue" / Provence, France*

... \$9 / \$30

**Pinot Noir**  
*Red wine / La Crema / Monterey, California*

... \$12 / \$38

**Malbec**  
*Red wine / Piattelli "Premium Reserve" / Lujan de Cuyo, Mendoza, Argentina*

... \$10 / \$32

**Cabernet Sauvignon**  
*Red wine / Salentein "Premium Reserve" / Mendoza, Argentina*

... \$12 / \$38

**Housemade Sangria**  
*Red or white*

... \$10

**Prosecco DOC**  
*Sparkling wine / Zonin / Veneto, Italy*

... \$8

- WINE BY THE BOTTLE -

**Cremant Brut NV**  
*Sparkling wine / Marquis de La Tour / Loire, France*

... \$22

**Brut Rose NV**  
*Champagne / Gloria Ferrer / Carneros, Napa, California*

... \$46

**Pinot Grigio**  
*White wine / Terlato Vineyards / Collio Orientale del Friuli DOCG, Italy*

... \$50

**Sauvignon Blanc**  
*White wine / Peter Yealands "SI" Block / Marlborough, New Zealand*

... \$55

**Chardonnay**  
*White wine / Sonoma-Cutrer "Russian River Ranches" / Sonoma, California*

... \$40

**Chardonnay**  
*White wine / Joseph Drouhin / Pouilly-Fuisse, Cote d'Or, Burgundy, France*

... \$55

**Rosé**  
*Grenache-Cinsault / Ch d'Esclans "Whispering Angel" / Provence, France*

... \$40

**Pinot Noir**  
*Red wine / Au Contraire "Lawler Vineyard" / Russian River, California*

... \$65

**Sangiovese**  
*Red wine / Castello Banfi / Brunello di Montalcino DOCG, Tuscany, Italy*

... \$115

**Merlot**  
*Red wine / Rutherford Hill / Napa, California*

... \$45

**Zinfandel**  
*Red wine / Pedroncelli "Mother Clone" Zinfandel / Sonoma, California*

... \$30

**Cabernet Sauvignon**  
*Red wine / Fortress / Knights Valley, Sonoma, California*

... \$46

**Cabernet Sauvignon**  
*Red wine / Taplin Cellars "Terra 9", Rutherford, Napa*

... \$85

- SPECIALTY COCKTAILS -

**The Scuba (Tiki Punch)**  
*Bounty spiced rum / Clement coconut rum / Peach schnapps / Lime juice / Pineapple juice*

... \$12

**The Beast (Smoked Old Fashioned)**  
*Russell's Reserve 10 year bourbon / Bitters / Simple syrup / Muddled cherry & orange peel / Cherrywood smoked*

... \$14

**Mojito**  
*Bounty rum / Simple syrup / Mint / Lime / Club soda*

... \$12

**S'mores Martini**  
*Skyy vanilla vodka / Chocolate liqueur / Kahlua coffee liqueur / Heavy cream*

... \$12

**Bacon Bloody Mary**  
*Bacon infused Rocktown vodka / House bloody mix*

... \$12

**Cucumber Lemonade**  
*Asbury Park gin / Muddled cucumbers / Lemonade / Club soda*

... \$12

**Cadillac Margarita**  
*Codigo 1530 Blanco tequila / Gran Gala / Agave / Triple sec / Fresh lime juice*

... \$14

**Ginger Daiquiri**  
*Bounty rum / Ginger liqueur / Fresh ginger / Fresh lime juice*

... \$12

**Peach Bourbon Smash**  
*Wild Turkey bourbon / Honey simple syrup / Muddled peaches & mint*

... \$14

**Botanical & Soda**  
*Ketel One Botanical Cucumber & Mint vodka / Club soda*

... \$12

**Espresso Martini**  
*Grey Goose vodka / Kahlua coffee liqueur / Fresh espresso / Housemade cream*

... \$14

**Kraken Perfect Storm**  
*Kraken Black Label rum / Ginger beer*

... \$12

**Curious Jackalope**  
*Gunpowder Irish Gin / Fresh lime juice / Fresh grapefruit juice / Simple syrup*

... \$12

**Jungle Bird**  
*Bounty dark rum / Fresh lime juice / Campari / Pineapple juice*

... \$12

- HOUSEMADE MULES -

**American Mule**  
*Tito's vodka / Lime juice / Ginger beer*

... \$12

**Irish Mule**  
*Tullamore Dew Irish whiskey / Lime juice / Ginger beer*

... \$12

**Mediterranean Mule**  
*Eigenza fig vodka / Lime juice / Ginger beer*

... \$12

**Kentucky Mule**  
*Bulleit bourbon / Lime juice / Ginger beer*

... \$12

**Gin-Gin Mule**  
*Asbury Park gin / Lime juice / Ginger beer*

... \$12

- ASK YOUR SERVER & BARTENDER ABOUT OUR SEASONAL TAPS & BOTTLES -

- DESSERTS -

**Espresso Whiskey Creme Brulee**

... \$8

**Bruleed Banana Split**  
*Wet walnuts / Whipped cream*

... \$10

**Fluffernutter Brownie**  
*Peanut butter / Marshmallow / Brownie*

... \$9

**Whiskey Bread Pudding**

... \$10

...A la mode

... \$1

- KIDS -

**Kid's Mac & Cheese**

... \$7

**Kid's Burger**

... \$7

**Chicken Tenders**

... \$7

**Grilled Cheese**

... \$7

**Kid's Fish & Chips**

... \$7

*An 18% gratuity will automatically be added for parties of 6 or more  
\$2 share charge & \$1 substitution charge on all plates / \$.50 per additional sauces*



SCUBA AND THE BEAST . COM

Executive Chef Stephen Hayek