

EVERYDAY

AT THE BAR

HAPPY HOUR

SPECIALS

4PM - 7PM

MARTINIS \$8

Vodka . Gin . Apple . Cosmopolitan

The ChopHouse pineapple-infused

WINE \$8

Pinot Grigio . Pinot Noir

Chardonnay . Cabernet Sauvignon

APPETIZERS \$10

Piri Piri Shrimp

roasted tomato, garlic, EVOO, white wine, chili flakes

Chef's Flatbread

of the moment

The ChopHouse Tacos

kona filet tips, watercress, pickled onions, horseradish cream

Mezze Plate

*roasted red pepper hummus, pickled vegetables,
tabbouleh, marinated olives, grilled pita*

Cheesesteak Spring Rolls

sriracha ketchup

DRAFT BEER \$4

Stella Artois

BAR MENU

Chef's Flatbread	12
<i>of the moment</i>	
Yellowfin Tuna Cake	15
<i>fennel, apple & celery slaw, spicy sriracha aioli</i>	
Lobster Guacamole	15
<i>fried wontons</i>	
The ChopHouse Tacos	14
<i>kona filet tips, watercress, pickled onions, horseradish cream</i>	
Bowl of Sweet Tater Tots	8
<i>house-made ranch</i>	
Pan-Roasted Littlenecks	16
<i>roasted tomato, fennel, slivered red onions, dry vermouth, chili flakes</i>	
Cheesesteak Spring Rolls	12
<i>sriracha ketchup</i>	
Steakhouse Chili	14
<i>dry-aged sirloin, filet mignon, white cheddar, trio of onions</i>	
Jose's Spanish Seafood Ceviche	16
Mezze Plate	11
<i>roasted red pepper hummus, pickled vegetables, tabbouleh, mixed olives, grilled pita</i>	
Lobster & Colossal Lump Crab Mac & Cheese	17
<i>chef's grandmother's cheese sauce</i>	
The ChopHouse Bar Steak	28
<i>6oz filet mignon, mashed potatoes, wild mushrooms, demi-glace</i>	

BURGERS + SANDWICHES

served with fries

Pat LaFrieda French Onion Burger	16
<i>swiss cheese, caramelized onions, tarragon mayo</i>	
Kobe Meatball Sub	18
<i>provolone</i>	

APPETIZERS

- Seared Togarashi Spiced Yellowfin Tuna** 15
wakame salad, pickled ginger, wasabi cream, ponzu
- Filet Kona Tips** 16
roasted shallots, wild mushrooms
- Crispy Buffalo Shrimp** 16
bleu cheese sauce
- Tuna Tartare** 17
avocado, mango, fried wontons
- Stuffed Eggplant Rollatini** 12
grana padano, whipped ricotta, fresh mozzarella, house marinara
- Herbed Crusted Bone Marrow** 12
roasted garlic butter, toasted baguette
- Cajun Blackened Shrimp** 16
sweet pepper rémoulade
- Pan-Roasted Littlenecks** 16
roasted tomato, fennel, slivered red onions, dry vermouth, chili flakes
- Lobster & Colossal Lump Crab Mac & Cheese** 17
chef's grandmother's cheese sauce
- Crispy Calamari** 14
hot pepper trio, fresh mint or buffalo style
- Cheesesteak Spring Rolls** 12
sriracha ketchup
- Kobe Meatball** 10oz 16
whipped ricotta, marinara sauce
- Colossal Lump Crab Cake** 19
fennel, apple & celery slaw, spicy sriracha aioli
- Mezze Plate** 11
roasted red pepper hummus, pickled vegetables, tabbouleh, mixed olives, grilled pita

RAW BAR

- Maine Lobster Cocktail** 22
- Colossal Shrimp Cocktail** 19
- Colossal Lump Crab Cocktail** 19

Grand Shellfish Platter 70 <i>4 oysters, 4 littleneck clams, 4 shrimp, colossal lump crab, lobster tail</i>

- BUILD YOUR OWN:
- | | |
|--|---|
| <i>Butterflied Lobster Tail</i> 4oz 15 | <i>Colossal Shrimp</i> 4.75 |
| <i>Oysters on the Half Shell</i> 3 | <i>Littleneck Clams</i> 2.50 |
| | <i>Colossal Lump Crab Cocktail</i> 19 |

SOUPS

- Lobster Bisque** 13
butter-poached lobster, tarragon, sherry
- French Onion** 10
onion trio, brandy, thyme, aged gruyère
- Split Pea & Smoked Ham** 11
brioche croutons, crispy shallots

SIGNATURE SALADS

- Surf & Turf Salad** ENTRÉE 28
colossal lump crab, dry-aged sirloin steak, ruby arcadian greens, avocado, applewood smoked bacon, roasted red peppers, gorgonzola, lemon-basil vinaigrette
- Poached Lobster Cobb Salad** ENTRÉE 28
roasted corn, applewood smoked bacon, radishes, english cucumbers, tomatoes, avocado, truffle aioli

- The ChopHouse Salad** 10
roasted red peppers, english cucumbers, hearts of palm, chickpeas, tomatoes, egg, feta cheese, white balsamic vinaigrette

- Simple Market Green Salad** 9
ruby arcadian greens, EVOO, lemon

- Classic Caesar** 10
brioche croutons, shaved parmesan

- Burrata & Heirloom Tomato** 14
mint pesto, EVOO, aged balsamic, toasted crostini

- The Wedge** 11
heirloom tomatoes, applewood smoked bacon, creamy bleu cheese

- Seasonal Greens Salad** 11
ruby arcadian greens, roasted butternut squash, honey goat cheese, candied pecans, dijon cider vinaigrette

SEAFOOD

- Twin Lobsters** *two 9oz lobster tails* 70
- Pan-Seared Colossal Lump Crab Cakes** 38
roasted corn & edamame succotash, spicy sriracha aioli
- Lobster & Colossal Lump Crab Mac & Cheese** 34
chef's grandmother's cheese sauce
- Sesame Crusted Yellowfin Tuna** 38
crispy ginger, sticky rice ball, wasabi, sweet soy
- Chilean Sea Bass** 42
beurre blanc, tomato jam, crispy leeks
- Pan-Seared Scottish Wester Ross Salmon** 38
buckwheat soba noodles, thai peanut sauce, crispy rice noodles
- Jersey Coast Scallops** 38
porcini dust, whipped cauliflower, shiitakes, brown butter

- Pan-Roasted Organic Statler Chicken Breast** 28
roasted winter root vegetables, natural rosemary jus
- Pumpkin & Marscarpone Ravioli** 28
light sage cream sauce, freshly grated nutmeg, tossed pumpkin seeds

SIDES 10

- Lyonnaise Potatoes**
- Mashed Red Bliss Potatoes**
- Baked Idaho Russet Potato**
- White Truffle Parmesan Fries**
- Sweet Potato Steak Fries**
house-made ranch
- Pan-Roasted Wild Mushrooms**
sherry, thyme
- Grilled Asparagus**
hollandaise
- Sautéed Broccoli**
roasted garlic & parmesan
- Creamed or Garlic Spinach**
- French Green Beans**
crispy shallots
- Roasted Brussel Sprouts**
crispy pancetta

STEAKS

Bone-In Kansas City Strip 22oz 47
cajun blackened onions, blue cheese

Filet Mignon 8oz | 36 • 12oz | 49

Bone-In Filet Mignon 16oz (WHEN AVAILABLE) M.P.

3 Double Cut Australian Rib Lamb Chops 16oz 40
mint pesto

Veal Chop 14oz 46
roasted red pepper agrodolce, sage brown butter

The ChopHouse Surf & Turf 70
8oz filet mignon & 9oz lobster tail

DRY-AGED IN HOUSE

After careful inspection, each steak is tagged & aged for at least 28 days in our temperature-controlled locker. This unique process creates a rich depth of flavor & an unforgettable steak!

Kona Crusted New York Strip 14oz 49

Gorgonzola Crusted New York Strip 14oz 49

Bone-In Ribeye 22oz 50
beer-battered, giant onion rings

New York Strip 14oz 46

ENHANCE YOUR STEAK SELECTION

Oscar-Style | 12 • **Bone Marrow** | 12

Crab Cake | 19 • **Lobster Tail** 9oz | 35

SAUCES & RUBS 3

Gorgonzola Bleu • **Bleu Cheese Demi**

Au Poivre • **Béarnaise**

Kona Crusted • **Caramelized Shallot Demi**

COMPLIMENTARY SAUCES CHOOSE ONE

The ChopHouse Steak Sauce • **Demi-Glace**

Horseradish Cream • **Steak Butter**

SPECIALTY COCKTAILS

- The ChopHouse Martini** 12
sweet pineapple-infused vodka
- Carolina Margarita** 16
roca patrón reposado tequila, patrón citronge orange, fresh lime, topped with pinot noir
- Plank Smoked Old Fashion** 16
bulleit rye whiskey, cane sugar, bitter truth aromatic bitters, amarena black cherries
- Maraschino Mule** 12
three olives cherry vodka, pressed lime, dash simple syrup, ginger beer
- Strawberry Basil Lemonade** 12
kettle one citron vodka, simple syrup, muddled strawberries & basil, lemonade, club soda
- Blueberry Mojito** 12
bacardi rum, muddled local blueberries, mint, club soda, lime
- Sweet & Salty** 12
stoli vanilla vodka, frangelico, godiva, pretzel rim
- Apricot 75** 14
d'ussé cognac, apricot purée, freshly pressed lime, simple syrup, sparkling wine
- Cucumber Cooler** 13
hendrick's cucumber rose gin, freshly pressed lime, garden cucumber, simple syrup
- Royal Blush** 13
tito's vodka, raspberry jam, freshly pressed lime, champagne
- Pomegranate Martini** 12
6100 vodka, pomegranate liquor, fresh lime, simple syrup

WINE BY THE GLASS

WHITE

glass bottle

PINOT GRIGIO	<i>Il Conte, Italy</i>	2015	10	35
ROSÉ	<i>Whispering Angel, France</i>	2015	12	50
ROSÉ	<i>Sarpetta, Italy</i>	2015	13	50
SAUVIGNON BLANC	<i>Oyster Bay, New Zealand</i>	2016	12	42
CHARDONNAY	<i>Chloe, California</i>	2015	11	40
CHARDONNAY	<i>Chalk Hill, Sonoma</i>	2015	15	55
RIESLING	<i>Kung Fu Girl, Washington</i>	2015	10	35
BORDEAUX	<i>Chateau Gillet, France</i>	2015	10	35
MOSCATO	<i>Vigna Senza Nome, Italy</i>	2015	14	45

SPARKLING

PROSECCO	<i>D.O.C. Manzoni, Italy</i>	NV	10	35
CHAMPAGNE	<i>Brut, JM Gobillard Et Fils, France</i>	NV	15	50

RED

PINOT NOIR	<i>Left Coast Cellars, Willamette</i>	2014	14	50
PINOT NOIR	<i>Hand Craft, California</i>	2014	10	35
MERLOT	<i>Sebastiani, Sonoma</i>	2014	12	43
TEMPRANILLO	<i>Vivanco Crianza, Rioja</i>	2010	12	43
MALBEC	<i>LaPosta, Mendoza</i>	2014	11	40
CABERNET SAUVIGNON	<i>The Crusher, California</i>	2014	11	40
CABERNET SAUVIGNON	<i>St. Francis, Sonoma</i>	2013	15	55
CABERNET SAUVIGNON	<i>Hall, Napa</i>	2013	21	70
SUPERTUSCAN	<i>Pietranera Le Logge, Montalcino</i>	2011	12	40

DRAFT BEER

Allagash White	7.00
<i>Belgian Style Wheat {Portland, ME} 5.0% abv</i>	
Corona Light	7.50
<i>Pale Lager {Mexico City, Mexico} 4.5% abv</i>	
Brotherton IPA	6.00
<i>IPA {Shamong, NJ} 6.70% abv</i>	
Samuel Adams "Seasonal"	7.50
<i>{Breinigsville, PA} 5.3% abv</i>	
Kane Head High	7.50
<i>American IPA {Ocean Twp., NJ} 6.5% abv</i>	
Goose Island Seasonal	7.50
<i>{Chicago, IL} 5.3% abv</i>	
Cape May Brewing Co. Seasonal	7.00
<i>{Cape May, NJ} 4.3% abv</i>	
Stella Artois	6.00
<i>Euro Pale Lager {Belgium} 5.0% abv</i>	

BOTTLED BEER

Buckler N.A.	5.50
Budweiser	5.50
Bud Light	5.50
Chimay Red	11.50
Coors Light	5.50
Corona Extra	7.50
Guinness	7.00
Heineken	6.50
Heineken Light	6.50
Miller Lite	5.50
Samuel Adams Lager	5.50
Michelob Ultra	5.00
Yuengling Lager	5.50