



The Palm Tree

at The Sea Shell Resort

/// APPETIZERS ///

- LOBSTER MARTINI** 35
A whole Maine lobster sliced and served with yukon mashed, cabernet demi-glace in a martini glass
- BANG BANG SHRIMP** 17
½ pound of gulf shrimp, crispy fried and served with a sweet and spicy sauce
- KOREAN PORK BELLY** 18
½ lb smoked pork belly, Korean BBQ, crisped and served with sesame, scallions and pickled onion.
- BLACK AND BLUE TUNA** 18
Seared sushi tuna, thin sliced, seaweed topped, over crispy wontons with a teriyaki and wasabi drizzle
- CREAMY CRAB DIP** 15
Local crab in a piping hot cheesy casserole with garlic baguettes
- COCONUT SHRIMP** 18
5 jumbo homemade, beer battered, coconut dredged shrimp, served with a tangy orange marmalade dipping sauce
- MUSSELS** 17
PEI mussels steamed in white wine, garlic, butter, lemon and fresh herbs
- STEAMED CLAMS** 14
A dozen local middle necks, with melted butter.
Double up (2) Dozen 24
- GARLIC CLAMS** 16
A dozen local middle necks sautéed with white wine, garlic, lemon butter and fresh bread crumbs. Served with garlic baguettes
Double up (2) Dozen 28
- SMOKED YELLOWFIN TUNA SPREAD** 18
Ultra delicious! Served with red onion, jalapeños and homemade corn tortilla chips. Kick it up with a side of "shell shocked", our jalapeño tomatillo salsa add 3

RAW BAR

CLAMS ON THE HALF SHELL ½ dozen 10 dozen 18

OYSTERS ON THE HALF SHELL (min. order 6) 2.50 ea.

SHRIMP COCKTAIL 7 Jumbo Gulf Shrimp 16

- BLACKENED SCALLOPS** 24
Dayboat scallops, pan seared, cajun spices, southwest aioli
- BACON WRAPPED SCALLOPS** 25
Day boat scallops with pineapple and applewood bacon
- BACON WRAPPED SHRIMP SKEWERS** 18
5 jumbo shrimp wrapped in applewood smoked bacon, flash seared with a sweet Asian glaze
- CRAB CAKE SLIDERS (THE ORIGINAL) (3)** 19
Our delicious homemade recipe, lightly fried with arugula and avocado
- SIRLOIN SLIDERS (3)** 17
Thinly sliced sirloin steak, caramelized onions, pepper jack cheese, creamy horseradish and a homemade demi
- THAI CALAMARI** 17
House breaded and crispy fried, served with Thai chili sauce, remoulade and cherry peppers
- FRIED CALAMARI** 16
House seasoned and herb dusted w/ marinara
- "PHILLY SPECIAL"-CHEESESTEAK EGGROLLS** 16
Housemade eggrolls, tender ribeye, American cheese, sautéed onion and peppers, sriracha ketchup
- EDAMAME** 10
Steamed & salted soy beans in the pod
- BUFFALO WINGS** 17
Ten crispy wings with celery & blue cheese
Choose: Buffalo Hot, Honey Buffalo or Mango BBQ
- MEXICAN STREET CORN** 13

/// SOUPS & SALADS ///

- NEW ENGLAND CLAM CHOWDER** 10
- MANHATTAN CLAM CHOWDER** 10
- CROCK OF FRENCH ONION** 12
- FRESH MARKET SALAD** 13
Served in a flour tortilla bowl. Romaine leaves, field greens, tomato, cucumber and red onion, gently tossed in our house balsamic vinaigrette
Char-grilled chicken breast - add 8
Grilled tuna, salmon, mahi mahi or shrimp - add 12
- SEA SHELL SALAD** 16
Harvest field greens, crispy romaine, grape tomato, dried cranberries, candied walnuts, fresh mango, red onions, feta with a mango vinaigrette
Char-grilled chicken breast - add 8
Grilled tuna, salmon, mahi mahi or shrimp - add 12

- ARUGULA SALAD** 16
Baby arugula greens with sliced apple, roasted beets, blue cheese crumbles with rice wine vinaigrette
Char-grilled chicken breast - add 8
Grilled tuna, salmon, mahi mahi or shrimp - add 12
- CAESAR SALAD** 13
Served in a flour tortilla bowl. Fresh romaine, herbed croutons, parmesan dusted with our creamy Caesar dressing
Char-grilled chicken breast - add 8
Grilled tuna, salmon, mahi mahi or shrimp - add 12

/// SANDWICHES ///

- JUMBO LUMP CRAB CAKE SANDWICH** MP
BAKED, not fried. Our famous recipe with nothing but jumbo lump and super lump crab meat. Topped with avocado and bacon
- MAINE LOBSTER ROLL** MP
Chilled Maine Lobster salad, served on a toasted split top roll
- HANGER STEAK** 22
Hand cut 6oz hanger steak, flame grilled, topped with sautéed onions and peppers, melted Swiss cheese

- LOBSTER RUBEN** 28
¼ lb Steamed cold water lobster meat, rye bread, thousand island dressing, Swiss cheese and sauerkraut
- BACON JAM BURGER** 19
Our 1/2 lb beef burger with homemade bacon jam, sweet pickles, fontina cheese and chipotle aioli
- SEA SHELL POKE BOWL** 25
Sushi grade Ahi Tuna, Asian rice, avocado, cucumber, mango, edamame, seaweed salad, fresh jalapeño, sesame seeds, crispy wonton, Spicy Sauce

gluten free

/// **BY LAND** ///

All non pasta entrées served with house veggies and mashed potatoes

ASIAGO CRUSTED CHICKEN	30
Pan Seared asiago crusted boneless chicken, tomato basil medley, lemon beurre blanc	
J & B STIRFRY	35
Tender sliced filet mignon (6oz.), sautéed summer veggies, tangy Asian ginger sauce over rice	
FILET MIGNON	35/40
Chargrilled Angus tenderloin (6 or 8 oz), garlic mashed, jumbo onion ring, cabernet demi-glace » Add lobster tail (5-6 oz) 34, jumbo crab cake 23	
CHICKEN PARMESAN	30
Old school at its best! Served with spaghetti or switch it up to a staff favorite with Vodka Sauce! Add 3	
STUFFED CHICKEN	30
Boneless chicken breast, stuffed with broccoli and cheese, panko crusted, pan fried and topped with a creamy white cheese sauce	
SPICY CREAMY PENNE	30
Hot Italian sausage, garden peppers and onions, sautéed in a creamy pomodoro sauce with pecorino romano over al dente penne pasta	
PRIME RIB	35/40
Slow roasted black Angus Prime Rib (12 oz or 18 oz), house Demi-glace, creamy horseradish	

/// **BY SEA** ///

Select non pasta/rice entrées served with house veggies and mashed potatoes

SURF AND TURF MARTINI	55
A whole Maine lobster & 6oz Filet Mignon sliced and served with yukon mashed, cabernet demi-glace, in a martini glass	
TWIN TAILS	68
Two 5-6 oz. South African tails	
JERSEY SHORE SPAGHETTI & CRAB BALLS	40
12 local middle neck clams pan sautéed with our famous garlic sauce over linguini and topped with 6 super lump crab balls and garlic bread	
JUMBO LUMP CRAB CAKES	45
Our secret baked recipe, loaded with over ½ lb of crab meat	
STUFFED SALMON	36
Wild Atlantic Salmon, stuffed with a homemade crab cake, lobster cream sauce	
GRILLED SWORDFISH	36
Fresh from the boats at Barnegat Light. Topped with a tropical salsa & drizzled with sweet teriyaki	
DRUNKEN SHRIMP	32
Jumbo gulf shrimp in a pink Stoli vodka sauce, pan flamed, served over penne	
GROUPEL MORA	42
Grouper seared with pesto scampi butter over sautéed spaghetti squash and spinach	
AHI TUNA	35
Seared sesame crusted yellowfin tuna topped with a citrus fennel salad, brown sugar teriyaki and mango glaze	
LOUIS & CLARK	32
A light sauté of garlic extra virgin olive oil, jumbo shrimp, Jersey asparagus, prosciutto, grape tomato and thin pasta	
CITRUS TEQUILA SHRIMP	32
Jose Cuervo flamed jumbo shrimp with sautéed summer veggies, jasmine rice and a tangy teriyaki and orange sauce	
MEDITERRANEAN SALMON	32
Wild Atlantic Salmon, char grilled with a Mediterranean medley. Roasted corn, avocado, red onion, tomato, cucumber & feta	
SCALLOP PESTO	36
Blackened dayboat scallops, thin spaghetti, basil pesto	
MAINE LOBSTER	35
1 ¼ lb Maine Lobster & corn on the cob	
SNOW CRAB LEGS	35
1lb Alaskan snow crab legs & corn on the cob	

/// **SIDES** ///

GRILLED ASPARAGUS	7	SEASONED RICE	5
COLE SLAW	4	HOUSE SALAD	7
BAKED POTATO	5		

/// **KIDS** ///

CHICKEN FINGERS & FRIES	12	KIDS PASTA Butter Or Marinara	10
GRILLED CHEESE & FRIES	11	PERSONAL PIZZA Add Pepperoni \$1	10
MOZZARELLA STICKS	10	MAC & CHEESE	10