

THE WICKIE ROOM
RESTAURANT & BAR

Soup 11 Soup of the day | Manhattan Clam Chowder

Starters

Oven Roasted Cauliflower 12
Rum Raisins / Spicy Pine Nuts

Blueberry Goat Cheese Crostini 13
*Warm Goat Cheese / Grilled Ciabatta / Berry
Vinaigrette / 2 Crostini's*

Buffalo Chicken Wings 14
Celery / Blue Cheese or Ranch

Calamari Fritti 14
Marinara

Bloody Mary Shrimp Cocktail 16

Crab Cocktail 17

Little Neck Steamers 17
*Roasted Garlic / Lemon Juice / Sauvignon Blanc
Reduction / Fresh Herbs / Red Pepper Flakes / Grilled
Bread*

Salads

Marinated Chicken 6 / Scallop 8 / Shrimp 8

Wickie Wedge Salad 13
*Iceberg / Cherry Tomato / Blue Cheese
Crumble / Red Onion / Crispy Bacon / Blue
Cheese Dressing*

Chinoise Salad 14
*Cabbage / Nappa Lettuce / Spicy Cashews
Nuts / Grilled Chicken / Tossed in Wasabi
Vinaigrette*

Grilled Peach Salad 14
*Spinach / Arugula / Grilled Peach Wedges /
Goat Cheese / Pecans / Honey Balsamic*

Watermelon Feta Salad 13
*Sliced New Jersey Watermelon / Red Onions /
Black Olives / Balsamic Glaze*

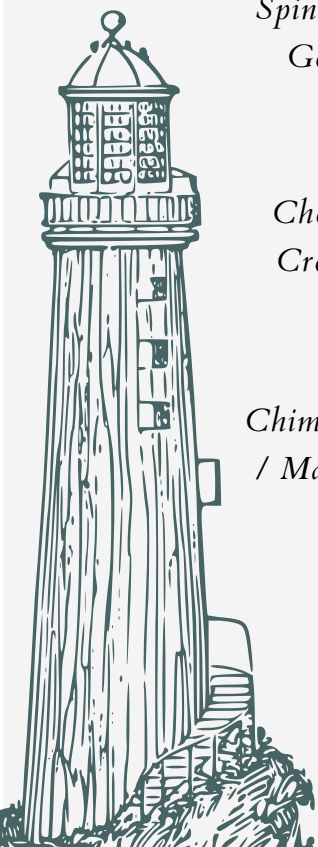
LBI Caesar Salad 11
*Chopped hearts of Romaine / House Made
Croutons / Parmesan Cheese / Anchovies'*

Burrata Cheese 16
*Fennel Sherry Vinaigrette / Grilled Grapes
/ Crispy Prosciutto / Garlic Chips / Spicy
Almonds*

Tender Loin Steak Salad 17
*Chimichurri / Mixed Greens / Crispy Shallots
/ Marinated Grape Tomatoes / Cucumbers /
Shaved Parmesan*

Super Lump Crab Cake 19
Green Aioli / Cherry Tomato Salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Pasta

Filet Tip Fettuccini 26

Fettuccini Pasta / Grilled Filet Tips / Mushrooms / Red Wine Sauce

Shrimp Scampi 28

Roasted Pepper / Garlic / White Wine / Butter / Herbs / Grilled Shrimp

From The Sea

Grilled Scallops 33

Creamy Polenta / Sautéed Tomato / Spinach / Chardonnay Cream

Filet of Swordfish 29

Grilled Swordfish Filet / Pickled Kimchi Salad / Raisins Couscous

Mizo Glazed Salmon 26

Stir Fried Vegetable / Soy Glaze / Ancient Grain

Catch of the Day MP

Chef selected seafood dish, always served with 2 sides

From The Land

Grilled Chicken Breast 23

Bourbon Rosemary Sauce / Creamy Street Corn

Slow Braised Beef Short Ribs 32

Cauliflower Puree / Burgundy Demi Glace / Grilled Broccolini

Marinated Pork Chop 28

Dijon Mustard Demi / Steak Fries / Honey Thyme Carrots

12 oz Grilled Strip Steak 38

Blue Cheese / Red Wine Sauce / Truffle Parmesan Steak Fries

12 oz Grilled Rib Eye 35

Cognac Peppercorn Sauce / Tuscany Potato / Grilled Asparagus

Sides

All entree sides available upon request

\$6

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