



Fresh. Local.
Your kind of place.

900 Shore Road
Somers Point, New Jersey 08244
609.927.6665
www.gregorysbar.com

All day menu 11am - late
All Items Available for Take-Out

appetizers

Nachos* 10 w/ Chicken 12.5

Cheddar cheese, jalapeño, tomato, onion, salsa, guacamole & sour cream. Enough to share.

Flatbread 11

Prepared fresh daily ask your server for details

Cheese Steak Egg Rolls (2) w/ sriracha ketchup 9.5

Fried Pickle Chips w/ chipotle mayo 8.5

The Munchies Sampler 14.5

Chicken fingers, potato skins, mozzarella triangles & wings

Potato Skins* 9

Bacon, cheddar cheese, scallions & sour cream

Pasta Bolognese 12

Pierogi sautéed w/caramelized onions finished in a light demi accompanied by sour cream 11

Bavarian Soft Pretzel for two w/ honey mustard & Cheddar sauce 10.5

Fresh Mozzarella Plank lightly fried w/ marinara 9.5

salads

Add to any salad: Chicken 6
Tuna, Shrimp or Crab 8

Classic Caesar 9- Romaine w/ house-made croutons & dressing

The Wedge Salad* 9 - Iceberg, cherry tomato, onion, bacon, blue cheese crumble w/ balsamic vinaigrette

Buttermilk Pan Fried Tomato 12 - w/ fresh mozzarella, frizzled onions served over spring mix w/ lemon vinaigrette

Sadie's Summer Salad* 12.5 Fresh strawberries, blueberries, tomatoes & roasted red peppers served over mixed greens topped with blue cheese crumble, walnuts dressed with lemon poppy seed vinaigrette

Crabby Tomato Salad* 16 Fresh Jersey Tomato, fresh mozzarella, roasted red peppers w/ balsamic glaze topped w/ Crab Meat

entrees

Includes house salad & choice of 1 side-ask your server

Dressings: Blue Cheese, Russian, Ranch, Italian, fat free Honey Dijon & Balsamic Vinaigrette

Whole Lobster* - Market 1 1/2 lb & larger sizes by reservation

Today's Fresh Catch 24

Center Cut 8oz. Filet Mignon 29.5 w/ demiglaze

Fried Shrimp 19.5 hand breaded in house

Chicken Parmigiana 19 over spaghetti

Chicken Francaise 21 served over spaghetti

Pan Seared Scallops* 26.5 meuniere over sautéed baby spinach

Surf & Turf 38 Broiled 5 oz Lobster Tail & 8 oz Filet Mignon w/ demiglaze

Soft Shell Crabs (2) - Market tempura battered or Sauteed-

Seafood Trio 28.5 Fresh Catch, Scallops & Shrimp baked to perfection

Lobster Ravioli 29 Finished in Rose Vodka Cream Sauce topped w/ Shrimp

Pepper Encrusted Flat Iron Steak 21 mushroom Dijon demiglaze & mashed potato

Seafood Pot Pie 25 Crab, Shrimp & Fish baked in a creamy vegetable sauce topped w/ a golden crust

Pan Seared Salmon 24.5 over sautéed spinach, tomato & mushroom in a port wine reduction

Mediterranean Tuna Steak 26 Topped w/ Steamed Littleneck Clams, Olives, Tomato and Artichokes

Sea Garden Filet 37 Filet Mignon (8oz) topped w/ Shrimp, Scallops & Asparagus finished w/ Béarnaise

Local Favorites

Includes house salad & 1 side

Twin Lobster Tails 33.50

Jumbo Stuffed Shrimp 24.5

Flounder Francaise 22.5 served over spaghetti

Shrimp Scampi 23 served over spaghetti

Crispy Seared Panko Encrusted Crab Cakes 23.5

Scallop Scampi or Scallop & Shrimp Scampi 27 served over spaghetti



We accept VISA, Master Card & Discover. ATM is available on site. No separate checks for parties of 6 or more. *Gluten Free Items

shore favorites

Baked Crab Spinach & Artichoke Dip w/ crostini 12.5

Mussels Italiano* red, white or fra diablo 11.5

Shrimp & Grits * "A Cajun Menu Favorite" 12

Cajun Shrimp w/ French Bread 11.5

Steamers Bakers Dozen 12.5

Sesame Seared Ahi Tuna Crostini 12

Crispy Bang Bang Shrimp 11.50
served over sriracha rustic slaw

Clams on the half shell* (6) 8 (12) 15

Local Clams Casino 9.5

Fish & Chips w/ malt vinegar 14.5

Lobster Mac & Cheese Crock 13

Mahi Fish Tacos* sriracha rustic slaw 13.5

Crispy Calamari w/ chipotle mayo 12

Soft Shell (1) market price tempura battered or sautéed

wings & things

Wings* 10 double 19

Buffalo, scampi, 1/2 & 1/2, or sriracha dry rub - available without flour.

Tenders 8.5 double 15

Buffalo, scampi, 1/2 & 1/2, or sriracha dry rub - also available without flour.

Chicken Fingers 8.5

Soup



Snapper

Chowder of the day

French Onion Soup "Award Winning"

Chicken & Sausage Gumbo "Award Winning"

Soup of the day

cup - 4 • bowl - 5

Burgers

Gregory's signature Black Angus house blend 1/2 pound burgers
w/ bottomless house cut fries.

Voted BEST BURGER by AC Weekly Burger Bash

Bacon Cheddar Burger 11.5

Breakfast Bacon, Egg & Cheese Burger 11.5

Cheese Burger 11

Black & Blue Stuffed Burger 12

blackened burger stuffed with blue cheese topped with
caramelized onions

Crabby Burger 15

topped with our crab cake finished with mornay sauce

French Onion Burger with Gruyere Cheese 12.5

served on an onion poppy seed roll

Bunless Protein Burger with Avocado* 12.5

w/ lettuce & tomato

Mac & Cheese BBQ Chip Burger 11.5

Beyond Burger 12

Juicy Meatless Vegetable Burger grilled to perfection

Clean Fries 4.5 • Sweet potato fries w/ apple cinnamon dip 6.5

Add any of these sides to your fries...cheese 2, chipotle mayo 1, sriracha ketchup 1, old bay 1

Paninis & Sandwiches

All poultry and meats are roasted in house. All sandwiches come w/ pickles, cole slaw & a bag of chips. Add fries for 1.

Chicken Caprese Panini 11.5

Chicken, roasted, peppers, fresh mozzarella & spinach

Sesame Encrusted Seared Ahi Tuna Sandwich 12.5

w/ rustic slaw, Asian dressing served med rare

Cheese Steak 10

You dress it - choice of cheese

Chicken Cheese Steak 10

Chicken Breast with sautéed pepper & onion with choice of cheese

Cold Roast Beef Sandwich 10

with tomato, provolone cheese & horseradish sauce on onion roll

Turkey, Bacon and Avocado Panini 12

w/ red onion and Swiss cheese

Crab Cake Sandwich 12.5

w/ tarter or cocktail sauce served on our famous brioche roll

French Dip 10

Roast Beef w/ aujus & choice of cheese

Corned Beef, Roast Beef or Turkey Special 10.5

Cole slaw & Russian dressing on marble rye

Grilled Reuben 11

House cooked corned beef or turkey served closed faced on marble rye

Gregory's Famous Fish Sandwich 12

Crispy fish filet on whole wheat grilled cheese with tomato
& tartar sauce