

## starters

**Nachos 13 w/ Chicken 16**  
Cheddar cheese, jalapeño, tomato, onion, salsa, guacamole & sour cream.  
Enough to share.

**Flatbread 14**  
Prepared fresh daily ask your server for details

**Cheese Steak Egg Rolls (2) 12**  
w/ sriracha ketchup

**Potato Skins 12**  
Bacon, cheddar cheese, scallions & sour cream

**Short Rib Potstove 17**  
topped w/ fresh corn served over steak fries

**Pierogies 15**  
sautéed w/ caramelized onions finished in a light demi w/ sour cream

**Fried Pickle Chips 11**  
w/ chipotle mayo

**Fresh Mozzarella Plank 11.5**  
lightly fried w/ marinara

**Buffalo Cauliflower 14**  
w/ buttermilk ranch dressing

**Mussels Italiano 14**  
red, white or fire diablo

**Cajun Shrimp 14**  
w/ French Bread

**Crispy Bang Bang Shrimp 13**  
served over sriracha rustic slaw

**Clams (6) 10 (12) 17**  
on the half shell

**Local Clams Casino 11.5**

**Crispy Calamari 16**  
w/ chipotle mayo

**Soft Shell (1) market price**  
tempura battered or sautéed

**Steamers Bakers Dozen 15**

**Chicken Fingers 11**  
w/ choice of BBQ or Honey Mustard

**Pretzel Bites 12**  
served w/ cheese dipping sauce & honey dijon dipping sauce

## wings & things Soup Bowl - 6

**Wings 13 double 21**  
Buffalo, Scampi, 1/2 & 1/2, Mango Habanero or BBQ

**Tenders 10 double 18**  
Buffalo, Scampi, 1/2 & 1/2, Mango Habanero or BBQ

wings available without flour

**Chowder of the day**

**Soup of the day**

**French Onion Soup**  
"Award Winning"

**Snapper-Pop Gregory's famous soup -8**

## Burgers

Gregory's signature Black Angus house blend 1/2 pound burgers w/ bottomless house cut fries. Sweet Potato Fries \$3.  
**Voted BEST BURGER by AC Weekly Burger Bash**

**Cheese Burger 14**

**Bacon Cheddar Burger 16**

**Breakfast Bacon, Egg & Cheese Burger 16**

**Black & Blue Stuffed Burger 16**  
blackened burger stuffed with blue cheese topped w/ caramelized onions

**Jack Burger 16**  
Pepper jack cheese and fried onions w/ horseradish cream

**French Onion Burger w/ Gruyere Cheese 16**

**Beyond Burger 15**

Juicy Meatless Vegetable Burger grilled to perfection

**Meg's Honey Blue Burger 16.5**

Blue cheese & arugula w/ a chili pepper infused honey drizzle  
Created by Megan Mostecky customer winner

## Shore Local Favorites

**Mahi Fish Tacos 15**  
Rustic slaw & chipotle mayo

**Short Rib Tacos 17**  
Rustic slaw & chipotle mayo

**Chicken Caprese 15**  
Chicken, roasted, peppers, fresh mozzarella & spinach on a seeded baguette

**Cheese Steak 13**  
on seeded baguette & your choice of cheese. You dress it!

**Chicken Cheese Steak 13.5**  
on a seeded baguette with fried onions and your choice of cheese. You dress it

**Crab Cake Sandwich 15**  
w/ tartar or cocktail sauce served on our famous brioche roll

**French Dip 14**  
Roast Beef w/ aujus & choice of cheese

**Grilled Reuben 13**  
House cooked corned beef or turkey served closed faced on marble rye

**Gregory's Famous Fish Sandwich 14**  
Crispy fish fillet on multigrain grilled cheese w/ tomato & tartar sauce

**Fish & Chips w/ malt vinegar 17**

**Lobster Mac & Cheese Crock 17.5**

**Short Rib Mac & Cheese Crock 17.5**

**Nashville Spicy Chicken Sandwich 15**  
Buttermilk crispy fried breast, spicy honey pepper drizzle on a Brioche bun w/ lettuce & pickles

**Short Rib Grilled Cheese 15**  
w/ melted pepper jack, cheddar cheese and caramelized onions grilled on artisan multigrain bread

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

## salads

**Add to any salad: Chicken or Shrimp 6  
Salmon or Crab 9**

**Classic Caesar 11.5** - romaine w/ house-made croutons & dressing

**The Wedge Salad 12** - iceberg, cherry tomato, onion, bacon, blue cheese crumble w/ balsamic vinaigrette

**Sadie's Summer Salad 14.5** fresh strawberries, blueberries, tomatoes, blue cheese crumble, candied walnuts & roasted red peppers served over mixed greens dressed with lemon poppy seed vinaigrette

**Crabby Tomato Salad 17** fresh Jersey tomato, fresh mozzarella, roasted red peppers w/ balsamic glaze topped w/ crab meat

**Mixed Greens & Shaved Brussel Sprout Salad 14.5** Honeycrisp apple, dried cranberries, & red onion dressed in champagne vinaigrette garnished with shaved parmesan

**Chicken Lettuce Wraps 14.5** Thai Chicken lettuce wraps with Asian Slaw & peanut dipping sauce

**Shrimp Lettuce Wraps 14.5** Cajun Shrimp lettuce wraps with rustic slaw & chipotle mayo

**The BLT Salad 15** Fried Green Tomatoes on a bed of arugula garnished with candied bacon, lemon ricotta & basil aioli drizzle

## entrees

Includes house salad & choice of 1 side  
Dressings: Blue Cheese, Russian, Ranch, Italian, fat free Honey Dijon & Balsamic Vinaigrette

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

**Cody's Catch of the day 28**

**Fresh Cut Steak Special 33**

**Fried Shrimp 22** hand breaded in house

**Chicken Parmigiana or Francaise 22** over spaghetti

**Pan Seared Scallops 29** meuniere over sautéed baby spinach

**Soft Shell Crabs (2) - Market** tempura battered or Sautéed

**Seafood Risotto 30** includes Crab, Shrimp & Scallops

**Lobster Ravioli 27** finished in Rose Vodka Cream Sauce topped w/ Shrimp

**Seafood Pot Pie 27** Crab, Shrimp & Cod baked in a creamy vegetable sauce topped w/ a puff pastry

**Seafood Combo 31** baked shrimp, scallop, flounder, crab cake

**Pan Seared Salmon 27** over sautéed spinach, tomato & mushrooms in a port wine reduction

**Bone in Pork Chop 28** with spinach, roasted pepper and mozzarella finished with demi glaze

## Chef's Favorites

**Jumbo Stuffed Shrimp 26**

**Flounder Francaise 22** served over spaghetti

**Crispy Seared Panko Encrusted Crab Cake 27**

**Shrimp Scampi or Shrimp & Scallop Scampi 25** served over spaghetti