

ROAR BAR



Please Click Here For Days
& Hours of Operation

GATSBY ON THE OCEAN

Appetizers

Fried Calamari Breaded Salt and Pepper Calamari served with Sliced Lemon and Thai Chili Aioli	\$15.25
Baked Clams (3) Chopped Clams, Mozzarella, Parmesan, Bell Peppers, Lemon	\$12.75
Chicken Wings (8) Choose Between: <i>Plain</i> <i>Buffalo w/ Blue Cheese</i> <i>Hot Honey w/ Ranch</i>	\$14.00
Tomato and Ricotta Bruschetta Served on Toasted Ciabatta with Extra Virgin Olive Oil and Balsamic Glaze	\$12.50
Mozzarella Sticks With Marinara Sauce	\$11.50

Soups & Salads

Lobster Bisque Crème Fraiche and Chives	\$15.50
Caesar Salad Homestyle Crouton, Crisp Romaine, Creamy Caesar and Shaved Parmesan <i>Add Grilled Chicken +\$6 Add Grilled Shrimp +\$8</i>	\$16.50
Santorini Salad Chunk Red Onion, Cucumber, Bell Pepper, Olive, Heirloom Tomato, Feta, Tzatziki, Grilled Pita, Tossed in House-made Greek Vinaigrette <i>Add Grilled Shrimp +\$8</i>	\$17.00

Lobster Rolls *Served with Fries*

Classic New England Style Lobster Roll Lobster Salad over Iceberg in a Toasted Bun	\$29.50
Warm Lemon Butter Lobster Roll Poached Lobster, Herb, Lemon, Butter over Iceberg Lettuce Served on a Toasted Bun	\$29.50

Kid's Menu

(10 and under) / Includes Small Soft Drink

Chicken Fingers 2 Pieces Served with Fries	\$9.00
Penne Pasta With Choice of Marinara or Butter	\$9.00

On a Bun/Wrap *Served with Fries*

Roar Bar 8 oz. Burger Short Rib & Brisket Blend, House-Made Russian, Shredded Iceberg, Pickle, Tomato, White American <i>Add Bacon for \$2.00</i>	\$19.75
French Dip 8 oz. Burger Short Rib & Brisket Blend, Caramelized Onion, Roasted Garlic Aioli, Gruyere, Au Jus Broth	\$19.75
Habanero Bacon 8 oz. Burger Short Rib & Brisket Blend, Habanero Bacon Aioli, White American, Thick Cut Bacon, Arugula, Red Onion	\$19.75
The Boss Crispy Chicken Italiano Breaded Chicken Cutlet, Mozzarella, Red Pepper Relish, Balsamic Glaze, Arugula on Toasted Ciabatta	\$19.75
Chicken Avocado Wrap Grilled Chicken with Sliced Avocado, Honey Mustard, Pickled Red Onion and Fresh Mozzarella	\$19.75

Entrees

Jumbo Chicken Cutlet Milanese Breaded Chicken Cutlet, Marinated Tomatoes, Tossed Arugula, Shaved Parmesan, Balsamic Vinaigrette	\$23.50
Shrimp Scampi Over Linguini with Crostini	\$24.00
Seared Salmon Over Jasmine Rice, Grilled Lemon and Sauteed Asparagus with a Champagne Cream Sauce	\$29.50
Lobster Ravioli Lobster Sherry Cream, Crème Fraiche, Chives	\$27.00
Beer Battered Shrimp Taco (3) Beer Battered Shrimp, Sweet Cabbage Slaw, Cajun Remoulade with French Fries	\$24.50
Chicken Tenders Platter 5 Tenders served with Fries and Honey Mustard	\$19.50
Guinness Battered Fish and Chip Battered Cod Strips served with Fries and Remoulade	\$21.50

Dessert

Peanut Butter Tower Layers of Peanut Butter Mousse and Brownie Topped with Chocolate Ganache	\$9.00
Raspberry Lemon Drop Cake Layers of Whip Cream, Yellow Cake, and Raspberry Sauce Topped with Lemon Glaze & White Chocolate	\$9.00
Irish Coffee – Black Coffee w/ Jameson, Whipped Cream Topped with Granulated Sugar	\$7.50
Italian Coffee – Black Coffee w/ Amaretto, Whipped Cream Topped with Granulated Sugar	\$7.50
Mexican Coffee – Black Coffee w/ Kahlua, Whipped Cream Topped with Granulated Sugar	\$7.50

Consuming raw or uncooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions