



STARTERS

Truffle French Fries

tossed with Parmesan cheese, parsley & truffle oil

Louisiana Style Fried Popcorn Shrimp

Served with Creole sauce & lemon wedges

Mussels

Half order Whole order

choice of red sauce or white wine, garlic & herbs

New England Fried Strip Clams

Served with cocktail sauce, chili mayonnaise & lemon

Fresh Clams on the Half Shell

½ dozen or dozen

Baked Clams

Fresh Clams baked with oregano, garlic & bread crumbs

Crispy Calamari

Tossed with cashews, cilantro, scallions & chili garlic sauce

Maryland Jumbo Crab Cake

Broiled and served with corn relish & red pepper aioli

Crispy Coconut Shrimp

Served with sweet chile sauce

Fresh Local Oysters on the Half Shell

Served with mignonette & zesty cocktail sauce

½ dozen or dozen

Mini Lobster Roll Sliders

Three delicious mini lobster bites

Peel and Eat Shrimp

Steamers

Jumbo Shrimp Cocktail

5 jumbo shrimp served with cocktail sauce

Mediterranean Hummus

House made roasted garlic hummus, cucumbers, marinated olives & grilled Naan bread

Buffalo Chicken Wings

Six wings served with blue cheese dressing & homemade buffalo sauce

Mini Burger Sliders

Charbroiled burgers with American cheese & pickles on toasted mini buns

Griddle Baked Quesadilla

*Served with Pico de Gallo salsa & sour cream
Vegetable Chicken Shrimp*

SALADS

Classic Caesar Salad

Crisp romaine lettuce tossed with homemade traditional Caesar dressing, homemade garlic croutons & Parmesan cheese

Roasted Red Beet Salad

Baby arugula, sunflower seeds, pear, Maytag blue cheese & a sherry vinaigrette

Spinach Salad

Apples, bacon, pecans, goat cheese & a white balsamic vinaigrette

Chopped Salad

Grilled chicken, chopped eggs, tomatoes, avocados & bacon served with whole grain mustard vinaigrette

Shipwreck Salad

Grilled chicken, romaine, tomatoes, cucumber, red onion, avocado & apples

All Salads

*with Grilled Chicken add
with Grilled Shrimp add*



SOUPS

New England Style Clam Chowder

Rich & creamy chowder served with smoked bacon & fresh chopped chives

Lobster Bisque

SANDWICHES

Served with fries or field greens

New England Style Lobster Roll

Fresh steamed Maine lobster served on a grilled buttered roll

Cajun Style Tilapia Sandwich

Served on ciabatta bread with Chipolte aioli

Blackened Chicken Breast Sandwich

Dusted in our cajun spices then grilled, topped with avocado, charred grilled onions, Monterey Jack & chipotle aioli served on a toasted brioche

Fried Chicken Sandwich

Tossed in buffalo sauce & topped with coleslaw served on a toasted roll

Hamburger

Grilled 8 oz. burger served with lettuce, tomato & onion or add cheese

The Shipwreck Burger

8 oz. burger served with sauteed onions, mushrooms, smoked bacon, fresh buffalo mozzarella, lettuce, tomato

Vegetarian Chipotle Corn Burger

Topped with salsa & chipotle mayo

ENTREES

Traditional London Fish & Chips

Beer battered cod served with fries, coleslaw, tarter sauce & malt vinegar

Steamed Lobster

1 ¼ lb. lobster served with corn & baked potato

Tilapia Oreganata

with fresh herb bread crumbs, lemon caper sauce served with Jasmine rice & vegetable medley

Chicken Paillard

Herb marinated chicken breast pounded thin & grilled. Topped with baby arugula, grape tomatoes, cucumber, pecorino & an aged balsamic vinaigrette

Steak Frites

Grilled NY Strip served with fries, grilled asparagus & roasted garlic aioli

Linguini with Clam Sauce

Sliced little neck clams cooked in either red or white sauce with garlic, olive oil, fresh herbs and clam broth

Penne a la Vodka

Penne pasta topped with our house made vodka sauce

SIDE DISHES

French Fries

Grilled Asparagus

Steamed mixed veggies



Summer Desserts

Beaches and Cream

Handmade Ice Cream

Vanilla, Chocolate, Strawberry,
Chocolate Chip Cookie Dough,
Chocolate Peanut Butter & Cookies n Cream

Double Scoop

Chocolate Peanut Butter Sundae

A peanut butter & chocolate lovers dream!

1 scoop of chocolate & 1 scoop of vanilla
ice cream, peanut butter & chocolate chips,
chocolate sauce, whipped cream & a cherry

Brownie Blowout Sundae

A gooey, chewy brownie covered with hot
fudge, 2 scoops of vanilla ice cream, Oreo
Cookies, whipped cream & a cherry

Hot Fudge Sundae

1 scoop of chocolate, 1 scoop of vanilla,
double helping of hot fudge, nuts, whipped
cream & a cherry

Classic Banana Split

A ripe banana, 3 scoops of ice cream
(vanilla, chocolate & strawberry),
pineapple, strawberry toppings finished
off with hot fudge, nuts, whipped cream,
topped with a cherry

Strawberry Shortcake

A slice of angel food cake, vanilla ice cream,
fresh strawberries & whipped cream

Cheesecake

Topped fresh strawberries

Chocolate Peanut Butter Pie



CHILDREN'S MENU

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For Children 10 and under

Hamburger *served with french fries, lettuce, tomatoes and onion*

Chicken Fingers *served with carrots, honey mustard and french fries*

Grilled Cheese Sandwich *served with french fries*

Pasta *served with marinara or butter sauce*

Peanut Butter and Jelly *served with french fries*

Dessert

Make your own Ice Cream Sundae



Wines

Available by the glass and by the bottle

Sauvignon Blanc Casillero Del Diablo Central Valley Chili 2012

Pinot Grigio Ecco Domani Trentino-Alto Adige Italy 2012

Chardonnay Casillero Del Diablo Reserva Central Valley Chili 2012

Pinot Noir Casillero Del Diablo Reserva Casablanca Chili 2012

Cabernet Sauvignon Ravenswood Vineyards Sonoma California 2010

Draft Beers

Available by the Pint & Traditional Half Yard Glass

Blue Moon White Ale
Budweiser
Bud Light
Brooklyn Summer
Sam Adams Seasonal
Blue Point Seasonal
Great South Bay
Montauk Driftwood
Newcastle Brown Ale
Angry Orchard Cider
Guinness
Stella Artois

Bottled Beers

United States

Anchor Steam
Anchor Porter
Blue Point Toasted
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
O'Doul's (non-alcoholic)
Reds Apple Ale

Bottled Beers

Germany

Becks

Holland

Amstel Light
Heineken
Heineken Light

Jamaica

Red Stripe

Belgium

Hoegarden

Mexico

Corona
Corona Light
Dos Equis Lager

Italy

Peroni



Tropical Tiki Bar Cocktails

Tropical Cocktails are Served in Traditional Ceramic Tiki Glasses

Tiki Glasses are available to purchase

Frozen Strawberry Daquiri

Frozen Pina Colada

Frozen Lava Flow

*Malibu rum, dark rum, pineapple juice,
Coconut milk, Cream of Coconut & a drizzle of grenadine*

Frozen drinks without alcohol

Mai Tai

*Light rum, Meyers dark rum, Orgeat syrup,
Orange Curacao, simple syrup, oj & fresh lime*

Scorpion Bowl For One

*A deadly combination of Gin, Light & Dark Rums,
oj & pineapple juices, Orgeat syrup, lemon juice & Brandy*

Blue Hawaiian

*Light rum, Malibu coconut rum
Blue Caracao, pineapple juice*

Hypnotiq Breeze

Hypnotiq, Malibu Coconut Rum & pineapple

The Bermuda Triangle

*Meyers Dark Rum, light rum, triple sec
orange & pineapple juices, grenadine,
fresh lime, nutmeg*

Gold Margarita

*Sauza Tequila, Citronge, fresh lime juice,
served on the rocks, up or frozen*

Mojito's

*Traditional with Lime & Mint
Pineapple Basil * Strawberry * Coconut*

Bahama Mama

*Light Rum, Malibu coconut rum, Crème de Banana,
pineapple juice & grenadine*

Zombie

*Bacardi 151 Rum, light rum, dark rum,
Apricot Brandy, pineapple & oj, lime & bitters*

Potted Parrot

*Light Rum, Orange Curacao, Pineapple, oj
& cranberry juices*

Dark & Stormy

Gosling's Dark Rum & Ginger Beer

Coconut Breeze

*A light and refreshing combination of pineapple juice,
Malibu coconut rum, fresh lime juice, simple syrup
& club soda*

Banana Monkey

White rum, Crème de Banana, grenadine & fresh lime

Tropical Lo Cal Skinny Cocktails

Light and Fruity Colada

*White rum, dark rum, pineapple juice
coconut milk, orange juice*

Strawberry Grapefruit Sparkler

*Gin, muddled strawberries,
grapefruit juice, mint*

Pink Bikini

*Lemon Vodka, cranberry juice,
lemon juice & splash of club soda*

Shipwreck Sangria

*Our special blend of Red or White Wine, Triple Sec, Stoli Fruit Vodkas,
and a delicious combination of juice and fresh fruit*

Red

Cabernet and Strawberry Puree

White

Pinot Grigio & Mango Puree

Martinis

Vodkatini

Grey Goose Vodka...shaken not stirred

Limonata Martini

Grey Goose Vodka & Limoncello

Appletini

*Grey Goose Vodka, DeKuyper Sour Apple,
splash of sour mix*

Shipwreck Tavern Manhattan

Maker's Mark, Citronge & Sweet Vermouth

Organic Cucumber Martini

*Crop Organic Cucumber Vodka,
fresh cucumber & mint*

Melon Martini

*Grey Goose Vodka, Midori, pineapple juice,
& splash of club soda*