

Our mission is to enrich the lives of our guests and our staff. We do this through superior quality food, beverages and friendly customer service. We are not only proud of being known for the "Home of the Best Wings", but we are also known for being a part of the Farm to Table experience. We purchase the freshest quality produce when available from our local farm, Meyer's Farm on Route 47 in Goshen, NJ. All of our burgers are hand formed using certified Angus beef and all of our seafood comes from local vendors.

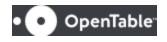
16 U.S Route 50 Ocean View, NJ 08230-1106 Phone: 609-624-3136

Fax: 609-624-9568 Email: seaville@comcast.net

Visit us at www.SeavilleTavern.com







"Home of the Best Wings"

♦ Wings - \$12

(10 each)
Served with Blue Cheese and Celery

Fingers - \$10

(4 each)

Boneless - \$10

(10 each)
Served with Blue Cheese and Celery

Smothered in Your Choice of Sauce: (one sauce per order. Extra sauce .50¢)

Original

Mild

Inferno 🜡 🜡

♦ Hot & Honey

<u>\$7</u>

\$8

\$12

\$12

♦ Honey BBQ

♦ Thai Chili

Starters

MUNCHIE SAMPLER A combination of mozzarella sticks, potato skins, our famous wings, and tavern fingers **\$9** FRIED GREEN BEANS Served with Wasabi dressing POTATO SKINS \$10 Six crispy potato skins topped with crispy bacon bits and melted Cheddar Jack cheese, served with sour cream **SWEET POTATO FRIES** Served with Texas petal sauce GARBAGE FRIES Fries covered with Cheddar Jack, bacon bits, and Ranch dressing -Add Chili \$4 PRETZEL BITES \$7

Served with spicy mustard and cheese sauce

CHEESE QUESADILLA

Flour tortillas loaded with Cheddar Jack cheese, peppers, onions, and tomatoes. Served with sour cream and salsa

- Add Chicken, Chili, or Taco Meat \$4

-Add Shrimp ... \$6

LAGER BATTERED ONIONS

Beer battered onion rings served with Texas petal sauce

MOZZARELLA STICKS

Breaded mozzarella cheese deep fried, served with homemade marinara

COCONUT SHRIMP

Hand breaded in house served with a Thai chili sauce

FRIED SHRIMP

Hand breaded in house served with cocktail sauce

BUFFALO SHRIMP
Hand breaded in house tossed in our original sauce and served

with Blue cheese dressing

"Certified Angus Burger Sliders" served with American cheese, caramelized onions, and pickles

TAVERN NACHOS

Layered with melted Cheddar Jack cheese, jalapenos, tomatoes, and black olives. Served with sour cream and salsa

- Add Chicken, Chili, or Taco Meat \$4,

-Add Shrimp ... \$6

SEARED AHI TUNA

\$13

Thinly sliced pepper crusted tuna served with seaweed salad and drizzled with Wasabi and Honey Teriyaki

Extra sauces are available upon request; for a charge of .75¢
Texas Petal, Marinara, Thai Chili, Ranch, Creamy Horseradish, Honey Mustard, Wasabi, Blue Cheese, Cocktail,
Tartar, Sweet Chili Aioli

Mussels & Clams

Your Choice of: Plump Prince Edward Island Mussels or Jersey Little Neck Clams Served with toasted garlic bread

Basil, white wine marinara broth

CLASSIC RED

BASIL WHITE

\$12

Basil, white wine, butter garlic sauce

FRA DIAVOLO

\$12

\$12

A spicier version of our "classic red"

Gluten Free
Option
Available!

Some menu items or plates may be extremely hot, please use caution.

Menu Items and Prices are subject to change with out notice

Soups & Chili

Salads

Add Chicken ... \$4 or Shrimp ... \$6 (Fried or Grilled) Salmon.... \$10

Samon pro		
◇ "THE WEDGE" A wedge of iceberg lettuce topped with bacon bits, Blue Cheese crumbles, red onions, cucumbers, and tomatoes, finished with Blue Cheese dressing	♦ HOUSE SALAD \$4 Mixed greens, cucumbers, tomatoes, red onions, croutons, and your choice of dressing	
© CLASSIC CAESAR \$9 Crisp romaine hearts, rustic croutons, shredded parmesan, tossed in a classic Caesar dressing	SPINACH SALAD Crisp spinach, red onions, tomatoes, hard boiled eggs, mushrooms, bacon bits, Blue Cheese Crumbles topped with Honey Mustard dressing	
♦ APPLE SALAD Mixed greens topped with fresh grilled chicken, apples, Blue Cheese crumbles, walnuts, red onion and Balsamic Vinaigrette	TAVERN SALAD *14 Blackened chicken and shrimp served over romaine lettuce and shredded parmesan cheese, tossed lightly in Balsamic Vinaigrette dressing.	

Gourmet Burgers

Char-grilled and smothered in our house made garlic butter, topped with American cheese and crispy onion strings

GARLIC BURGER

Our Half Pound Hand Formed "Certified Angus Burger" or 6oz Chicken Breast, Served on a Toasted Brioche Roll, with French Fries and Pickles. Cole Slaw Available Upon Request. Add a House or Caesar salad for \$4

\$12

BACON BLUE BURGER \$14 Covered in Blue Cheese dressing and bacon	BUFFALO BURGER \$12 Basted in "our original" wing sauce, topped with blue cheese crumbles and served with a side of Blue Cheese dressing
PATTY MELT \$12 Served on grilled rye bread with Swiss cheese, sautéed onions, and tomato	BACON BBQ \$12 Smothered with our BBQ sauce topped with bacon and Cheddar Jack cheese
CHEESEBURGER \$11 Cheddar Jack, American, Swiss or Provolone	CAJUN BURGER \$12 Spiced with Cajun seasoning topped with jalapeños and Cheddar Jack cheese



Philly Steaks

Your Choice of Beef or Chicken Served on a Fresh Hoagie Roll with French Fries and Pickles. Cole Slaw Available Upon Request.

Add a House or Caesar salad for \$4

CLASSIC PHILLY \$10

A traditional Philadelphia style steak sandwich with American Cheese

\$11

Smothered in marinara sauce and topped off with Provolone cheese

SUPER SEAVILLE

Served with grilled mushrooms and onions, topped with melted Provolone cheese then lettuce and tomato

\$12

Covered in "our original" wing sauce, and served with a side of Blue Cheese dressing

Tavern Sandwiches

All Sandwiches served with French Fries and Pickles. Cole Slaw Available Upon Request. Add a House or Caesar salad for \$4

THE PRIME RIB SANDWICH

\$16

Thinly sliced prime rib on an hoagie roll drizzled with garlic butter, crispy onion strings and Provolone cheese, served with a side of au jus for dipping

CHICKEN ITALIANO

Provolone on a hoagie roll

\$11

Grilled fresh chicken, roasted red peppers, spinach, garlic, and

TAVERN CRAB CAKE

Grilled crab cake on a Brioche roll with crisp lettuce and tomato

CHICKEN CAESAR WRAP

<u>\$11</u>

Grilled chicken breast with romaine lettuce, Caesar dressing, and parmesan in a wrap

CLUB SANDWICH

Choice of Turkey, or roast beef, layered with lettuce, tomato, bacon, and mayo, on your choice of bread

"THE SPECIAL"

\$<u>1</u>1

Choice of Corned beef, roast beef, or turkey, with Russian dressing and coleslaw on your choice of bread

CHICKEN BACON RANCH

Seasoned char-grilled fresh chicken breast topped with bacon, roasted red peppers, Provolone, and Ranch dressing served in a wrap

GRILLED SHRIMP BACON WRAP

Grilled shrimp, bacon, lettuce and tomato with sweet chili aioli in a

BRIT PUB

\$11

Hot Roast Beef topped with melted Cheddar Jack cheese, caramelized onions, and our horseradish sauce served on a Brioche

"THE REUBEN"

Choice of Corned beef, turkey, on grilled rye bread with Russian dressing, Swiss cheese, and sauerkraut

GRILLED CHEESE

<u>\$7</u>

Your choice of bread grilled with American cheese -Add bacon ... \$3

CHICKEN PARMESAN

\$10

Deep fried chicken cutlet topped with homemade marinara and Provolone cheese served on an hoagie roll

B.L.T.

\$8

It's a classic. So why change it, served on your choice of bread

Hot Roast Beef or Hot Roast Pork

PROVOLONE

Roast beef or pork topped with Provolone

With roasted red peppers, spinach sautéed in garlic, topped with Provolone

Sides

Troagre Ron and Dutter	⊅∠
Garlic Bread	\$3
Tavern Fries	
Old Bay Fries	\$5.50
Served with White Cheese Sauce	
Philly Fries	\$4.50
Served with White Cheese Sauce	

Linguine or Penne	\$5
Cole Slaw	\$2
Vegetable of the Day	\$3.50
Apple Sauce	\$1.50
💛 Baked Potato (after 4pm)	\$2.50
Mashed Potatoes	\$2.50

Some menu items or plates may be extremely hot, please use caution.



TAVERN FARE Served After 4pm

CHICKEN POT PIE** Chunks of chicken breast, vegetables, and potatoes in a creamy sauce, baked in a crock with puff pastry top	BACON-WRAPPED MEATLOAF** \$16 Homemade bacon-wrapped meat loaf drizzled with BBQ sauce served with mashed potatoes and a side of brown gravy
BANGERS -n- MASH** Traditional Irish sausages simmered in a rich lager-brown gravy with caramelized onions served over our mashed potatoes	SHORT RIB SHEPHERD'S PIE ** \$16 Tender slow-cooked short ribs in a rich, brown gravy with vegetables, served with mashed potatoes
BRAISED SHORT RIBS** Medallions of tender short ribs braised in a red wine-brown sauce with mushrooms, served with mashed potato	FISH AND CHIPS ** Beer battered Cod, served with French fries, coleslaw and tartar sauce
Entr	<u>rées</u>
baked potato, French fries, c	TWO sides of the following: mashed potato, coleslaw, or vegetable of the day.
From The Sea	Caesar salad for \$4.00 Pasta CHOICE OF: Linguine or Penne served with
♦ SEA SCALLOPS \$24	garlic bread
A half pound of locally caught scallops served broiled in a Scampi sauce in casserole	
CRAB CAKES \$27	•
Broiled or deep fried, served with cocktail sauce LEMON PARMESAN COD \$20 Atlantic Cod baked with a Parmesan crust, finished in a light	CHICKEN PARMESAN ** \$19 Tender chicken breast hand breaded, then deep fried to a golden brown and topped with homemade marinara and Provolone cheese
lemon sauce	♦ MUSSELS ** Plump Prince Edward Island mussels in your choice of red,
♦ JAMESON GLAZED SALMON** \$22	white, or fra diavolo
Atlantic Salmon baked with a brown sugar-Jameson whiskey glaze, served with baked potato and vegetable of the day	SHRIMP & SCALLOPS ROSA ** \$25 Sautéed gulf shrimp and scallops in a light cream marinara sauce with a hint of marsala wine
From The Land	(** Indicates Complete Entrée, no substitutions)
WHISKEY GLAZED SIRLOIN \$22 Certified Angus 10oz sirloin, garnished with crispy onion strings	
QUEEN CUT 12OZ PRIME RIB \$24 KING CUT 16OZ PRIME RIB \$28 Cooked low and slow to bring out the flavors, garnished with crispy onion strings	All Steaks Available with choice of topping -Add Fried Onions
APPLE JACK PORK CHOP** Char-grilled, 14oz center cut, served on a bed of mashed potatoes, draped with Apple Jack gravy, chopped walnuts, and vegetable of the day	
ROASTED FREE RANGE CHICKEN** \$19 Plump all natural game hen, roasted with garlic and rosemary	DESSERTS
served with mashed potatoes and vegetable of the day	NY CHEESECAKE \$6
	MOUSSE Du JOUR \$5
	CRÈME BRULEE \$5

\$4

ICE CREAM SUNDAE

SEAVILLE TAVERN

Breakfast Buffet Menu

All You Can Eat

Adults \$11.99 Kids 10 & Under \$6.50 9 A.M. – 12:30 P.M.

Every

Sunday Starting April 1, 2018

Saturday Starting June 30th



Make your own Waffles Belgian

Cream Chipped Beef
Bacon * Sausage Links
Scrambled eggs
Home Fries * Fresh Fruit
Cereal

"Create Your Own" Omelette

Choice of ingredients:

Peppers
Diced Tomato
Spinach
Mushroom
Onion

Bacon Sausage Pork Roll Chicken American Cheese Colby Jack Swiss

Griddle Station

* Egg Sandwiches *

* Pancakes * French Toast *

(strawberry, blueberry and sweet cream cheese)



BREADS

White Rye Wheat Berry Bagels Select Danish

BEVERAGES

Coffee, Tea, Iced Tea, Soda \$1.50 with Free Refills Small Milk, & Small Juice

(Apple, Orange, Cranberry and Tomato) \$1.50 NO free Refills

Large Juice and Milk \$3.25 NO free Refills