



## SALADS & SOUPS

### House Spring Mix 6

Spring mix, tomato, onion, red wine vinaigrette

### Original Caesar 8

Romaine, croutons, Parmesan, house made Caesar dressing

### Iceberg Wedge 10

Iceberg, tomato, onion, bacon, fresh bleu cheese, house made bleu cheese dressing

### Zorba 10

Romaine, cucumbers, peppers, tomato, olives, feta, pepperoncini, house made Greek vinaigrette

### Caprese 12

Jersey tomatoes, fresh mozzarella, fresh basil, olive oil, balsamic

### Arugula 10

Arugula, beets, mangoes, walnuts, Gorgonzola, house made red wine vinaigrette

#### ENHANCE YOUR SALAD

Chicken 5 Tuna 14

Crabmeat 15 Salmon 12 Shrimp 10

### Manhattan Clam Chowder 6 Crab and Corn Chowder 7

## APPETIZERS

### NJ Clams New England Style 15

Jersey corn, smoked bacon, peppers, onions, fingerling potatoes, and a touch of cream

### Thai Style PEI Mussels 15

Thai chili, coconut, lime broth

### Crispy Calamari 13

Honey ginger glaze, sesame seeds, mango dipping sauce

### Jumbo Lump Crab Cake 15

Jersey corn and tomato salsa, cilantro lime aioli

### Channel Wings 12

Sweet, sour, and spicy cherry pepper jam

### Ahi Avocado Tower 15

Fresh Ahi tuna layered with avocado and mango salsa

### Lobster Roll 18

Fresh Maine lobster, blend of spices, buttered potato roll

### Eggplant Tower 11

Grilled eggplant, Jersey tomatoes, smoked mozzarella, with a roasted tomato vinaigrette

### Fried Oysters 14

Spicy cabbage slaw, channel tartar

### Mediterranean Sampler 12

Hummus, Tzatziki, olives, feta, roasted peppers, served with grilled baguette or pita

## RAW BAR



### ASK ABOUT OUR SELECTION OF THE DAY

Clams // Shrimp // Crab // Oysters

## FRESH FISH

### GRILLED // BLACKENED // BROILED

Served with fresh vegetables and potato

Shrimp 27 Scallops 28 Tuna 29 Snapper 29

Salmon 25 Lobster Tail 35 Chicken 19

### TOPPINGS

#### GRILLED

Jersey Tomato bruschetta

#### BLACKENED

Mango salsa and Cajun aioli

#### BROILED

Oregano bread crumbs, lemon, olive oil

#### FRIED

Served with fresh cut fries, coleslaw, and channel tartar

Clam Strips 17 Flounder 17 Scallops 26 Shrimp 26

Channel Marker Combo (choice of three) 29

## CHANNEL SPECIALTIES



### Channel Marker Signature Crab Cakes 32

100% Colossal lump crab meat topped with a Jersey corn tomato salsa and cilantro lime aioli

### Cioppino of the Day (please ask your server) 28

Specialty Styled Italian stew with fresh catch and tomatoes finished in a white wine sauce

### Grilled Filet Mignon 6 oz. 25 // 10 oz. 35

fresh vegetables and potato

ADD // Shrimp 10 Scallops 12 Lobster Tail 12

### Chicken Milanese 19

Panko encrusted chicken, served with arugula salad tossed with beets, mangoes, walnuts, Gorgonzola, red wine vinaigrette

### Linguine with Clams // White or Red 25

### Angry Lobster 35

Lobster tails, sautéed with plum tomato, chili flakes, garlic olive oil tossed over linguine

### Seafood Pot Pie 26

Mix of scallops, shrimp, and crab simmered in a sherry cream and baked in a puff pastry

### Channel Burger 12

10oz. special blend prime burger, lettuce, tomato, onion, choice of cheese, served on a brioche bun

### Lobster Club 19

Maine lobster, avocado, smoked bacon, lettuce, tomato, served on whole grain bread

### Fish and Chips 19

Beer battered cod served with hand cut fries, channel tartar

## CHILDREN'S MENU

Grilled Cheese & Fries 6 Chicken Fingers & Fries 8

Channel 6 oz. Burger 7 Mac & Cheese 7