

AT THE WINDRIFT

COZY 2025

SHAREABLES

 **BUFFALO WINGS** *gf*
8 wings with bleu cheese & celery. 17

CHICKEN TENDERS
five boneless tenders, served with honey mustard. 13

 **BEACH FRIES**
old bay seasoned fries with monterey jack cheese sauce. 14

EDAMAME *gf*
steamed & salted. 9

SEAWEED SALAD 10 *gf*

 **BANG BANG SHRIMP**
crispy tempura battered shrimp in our signature spicy aioli. 18

OUR DAILY HUMMUS
made with tahini, served with assorted vegetables & grilled pita. 18

PIZZA SELECTION

THE TUSCAN PROSCIUTTO
prosciutto, artichoke hearts, spinach, fresh garlic, romano spice mix, extra virgin olive oil, mozzarella & ricotta cheeses. 19

THE OLD WORLD
roasted red peppers, fresh basil & garlic, extra virgin olive oil, romano spice mix, mozzarella & ricotta cheeses. 18

GARDEN STATE
fresh jersey tomato, mushroom, broccoli, & onion. 19

BUFFALO CHICKEN
grilled sliced chicken breast, tangy buffalo sauce, mozzarella, & bleu cheese. 19

BBQ CHICKEN
grilled sliced chicken breast, bacon, tangy bbq sauce, cheddar & mozzarella cheese with ranch. 20

BEACHSIDE LOBSTER PIZZA
tender lobster meat, mozzarella, olive oil, & garlic 26

MARGHERITA
fresh mozzarella & basil with red sauce. 18

HALF RED & HALF WHITE
mozzarella with half white & red sauce. 16

CLASSIC PLAIN
mozzarella with red sauce. 15

PEPPERONI
mozzarella with red sauce. 17

WHITE
fresh garlic, mozzarella, extra virgin olive oil, & romano spice mix. 16

ADDITIONS

TOPPINGS +2 each
broccoli, fresh basil, fresh garlic, mushroom, onion, spinach, green bell peppers, hot peppers, sweet peppers, & tomato

SPECIALTY TOPPINGS +3.5 each
veggie & cheese: artichoke hearts, extra cheese, fresh mozzarella, ricotta cheese, & roasted red peppers
meats: sausage, prosciutto, pepperoni, bacon, & anchovies

SOUPS

LOBSTER BISQUE

a bowl of creamy, housemade lobster bisque. 16

BURGERS

on a brioche bun with lettuce & tomato served with chips | sub fries +2 or fresh fruit +6

 **BBQ BACON CHEDDAR BURGER**
applewood smoked bacon, 8 oz. certified angus beef, frizzled onions, tangy bbq sauce, & cheddar cheese. 22

CHEESEBURGER
8 oz. certified angus beef and american cheese. 18

BLACK BEAN BURGER
house made black bean patty, lettuce & fresh jersey tomato on a brioche bun. 19

SEAFOOD SANDWICHES

served with chips | sub fries +2 or fresh fruit +6

 **CRABCAKE SANDWICH**
housemade maryland-style with jumbo lump blue crab meat in a soft bun, with bibb lettuce, veggie slaw, & remoulade. 21

 **BLACKENED MAHI MAHI SANDWICH**
cajun spiced, seared fresh mahi mahi, grilled pineapple salsa, bibb lettuce on a brioche bun. 21

TUNA MELT
marbled rye bread, fresh sliced tomato & american cheese. 19

SALADS

add grilled chicken +7 | blackened mahi mahi +14

CAESAR
crisp romaine hearts, croutons, pecorino romano cheese, & housemade caesar. 16

PRIME CHOPPED
chopped greens tossed with avocado, red onion, craisins, pumpkin seeds, baby heirloom tomatoes, cucumbers, applewood bacon, hard boiled egg, & honey poppyseed dressing. 19

 **CLASSIC WEDGE**
iceberg wedge topped with baby heirloom tomatoes, applewood bacon, bleu cheese crumbles, & point Reyes blue cheese dressing. 17

CLASSIC SANDWICHES

served with chips | sub fries +2 or fresh fruit +6

 **CLASSIC CHEESESTEAK**
the philly with shaved rib eye or chopped chicken & a pickle. 19

CHICKEN CAESAR WRAP
sliced chicken, romaine, caesar, & parmesan in a flour wrap. 19

GRILLED CHICKEN BLTA
grilled chicken, applewood bacon, bibb lettuce, sliced tomato, avocado on a brioche bun with a chipotle aioli. 21

 **CHICKEN SALAD CROISSANT**
chilled housemade chicken salad with crushed walnuts, halved grapes, celery, & bibb lettuce on a croissant. 18

TURKEY BLT WRAP
turkey, applewood smoked bacon, lettuce, sliced tomato, mayo in a flour tortilla wrap. 21

AVAILABLE AFTER 5PM

SHAREABLES

SEARED AHI TUNA
spice rubbed #1 ahi tuna, seared & sliced, served with wasabi, seaweed salad, & a teriyaki glaze. 25

HOLY TRINITY CLAMS CASINO
local clams stuffed with classic bell pepper, celery, onion, & applewood bacon with a touch of heat. 20

CALAMARI
sauce arrabbiata & basil. 19

SIDES

BRUSSEL SPROUTS
roasted brussels topped with pickled red onion, applewood bacon, & a fig balsamic drizzle. 11

 **TRUFFLE FRIES**
crisp french fries topped with fresh parmesan & truffle salt. 12

GARLIC MASHED POTATOES
idaho potatoes steamed & mashed with roasted garlic cream. 11

SAUTEED SPINACH
fresh spinach sauteed with olive oil, butter, & fresh garlic. 12

MACARONI & CHEESE
gemelli noodles tossed in a house made white cheddar bechamel, topped with a panko crumble, gruyere, & fontina cheese. 12

SOUPS

FRENCH ONION CROCK

housemade french onion topped with gooey gruyere cheese & frizzled onions, served with brioche. 12

ENTREES

 **PRIME BRAISED SHORT RIBS**
over housemade garlic mashed potatoes, & braised root vegetables. 34

PRIME GRILLED CHICKEN
chicken breast over housemade garlic mashed potatoes, grilled seasoned asparagus & chicken jus. 32

KURTZ FAMILY CRABCAKES
maryland style jumbo lump crabcakes served with housemade traditional remoulade, french fries, & a housemade vegetable slaw. 38

PRIME TIME BURGER
grilled prime burger smothered in white cheddar cheese, served on a brioche bun with your traditional lettuce, tomato, onion accompanied by truffle fries. 30

PRIME CUTS

FILET MIGNON
8 oz prime grade, center cut tenderloin. 59

NY STRIP
12 oz prime grade, center cut sirloin. 60

 = Windrift Favorites *gf* = gluten-friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of six or more guests may have a 20% gratuity added to the check.

COCKTAILS



ROSEMARY FIG SMASH



little water distillery's rusted revolver gin, housemade brown sugar simple, fresh figs, lime, & rosemary. 14

WHAT HAPPENS IN THE DUNES

tanteo jalapeño tequila, passion fruit, housemade lime simple, topped with fever-tree ginger beer. 14

WHISKEY MANGO FOXTROT

misunderstood whiskey, espolon reposado, mango juice, housemade simple, & fresh limes. 15

PERFECT MARGARITA

casamigos blanco tequila, housemade simple, & fresh lime. 16

SPICED PEAR MARTINI



stoli orange vodka, domaine de canton, pear nectar, & house made simple. 16

JUNGLE BIRD

captain morgan original spiced rum, aperol, pineapple juice, fresh lime, house made simple. 14

WINDRIFT CRUSH

ketel one citroen, orange, pear, mango, passion fruit or apple cider, & sprite. 15



TITO'S OASIS OF PEACE POM-PINEAPPLE

tito's vodka, pomegranate liqueur, & pineapple. 16
proceeds up to \$10k annually from this beverage will support Oasis of Peace Orphanage in Kenya, matched by ICONA Resorts.

CINNAMON BANANA FLIP



southern comfort whiskey, banana's over you liqueur, maple syrup. 14



AUTUMN CIDER SPRITZ



rockey's botanical liqueur, fresh local apple cider, house made brown sugar simple syrup, topped with prosecco & club. 16

SANGRIA

SUNNY SANGRIA

housemade sparkling white pear or red berry.
glass 12 / pitcher 40

MOCKTAILS

NO-JITO

fresh mint, housemade simple, fresh limes,
& club soda. 9

SUMMER FEVER

pineapple juice, passion fruit, your choice of fever-tree sparkling grapefruit or ginger beer. 10

NON-ABV

SODA

pepsi, diet pepsi, starry, root beer, or
ginger ale. 3.5

FEVER-TREE

ginger beer or sparkling grapefruit. 4

LACAS COFFEE COMPANY ROASTERY

fresh-brewed coffee. 4
fresh-brewed iced tea. 3.5
green tea refreshers: passion fruit or raspberry. 4

LOCAL APPLE CIDER

warm or chilled. 4

WINES BY THE GLASS



SPARKLING & WHITES

ZONIN

prosecco - italy 14 / 48

MATANZAS CREEK

sauvignon blanc - sonoma county, nca 14 / 55

SONOMA-CUTRER

chardonnay - russian river valley, ca 18 / 65

ELENA WALCH

pinot grigio - alto adige, italy 15 / 52

ROSÉ

JEIO PROSECCO ROSE DOC

prosecco rosé - veneto, italy 16 / 55

WHISPERING ANGEL

rosé - provence, france 17 / 60

REDS

ANGELINE VINEYARDS

pinot noir - central & north coast, ca 13 / 44

JOSH CELLARS

cabernet sauvignon - north coast, ca 14 / 48

DAOU

cabernet sauvignon - paso robles, ca 17 / 62

PIATELLI

malbec - mendoza, ar 14 / 48

SEASONAL FROZENS

AMARETTO DIRTY CHAI



amaretto liqueur, chocolate liqueur, chai,
espresso. 14

ESPRESSO GRANATA

stoli vanil, mr. black cold brew coffee liqueur, lacas
espresso concentrate, house made simpe syrup. 16

DRAFTS

ALES



DOWNEAST CIDER 5.1% 9

KONA BIG WAVE GOLDEN ALE 4.4% 8

SAMUEL ADAMS OCTOBERFEST 5.3% 8



CAPE MAY IPA 6.3% 8



SOUTHERN TIER PUMKING 8.6% 9



TROEGS GRAFFITI HIGHWAY HAZY IPA 6% 9



SLACK TIDE'S MONKEYFACE 5.3% 9

LAGERS & PILSNERS

MILLER LITE 4.2% 7

MICHELOB ULTRA 4.2% 7

PERONI NASTRO AZZURRO 5.1% 9

MODELO ESPECIAL 4.4% 8

YUENGLING LAGER 4.5% 7

BEER

ABP CHILL PILS 4.7% 8

ABP WE DON'T PLAY IPA 6.7% 7

ABP BEACH BUM WITBIER 5.2% 7



AVALON
BREW PUB

AVALON, NJ

CANS

BUBBLY

GUINNESS NITRO CANS 4.2% 9

STATESIDE ORANGE VODKA SELTZER 4.5% 10

NUTRL LIME 5% 9

NON BUBBLY

SURFSIDE ICED TEA + VODKA 4.5% 9

SURFSIDE GREEN TEA + LEMONADE + VODKA 4.5% 9

MOM WATER "SUSAN" - STRAWBERRY KIWI 4.5% 8

BOTTLES

HEINEKEN 0.0 0.0% 8

MICHELOB ULTRA 4.2% 7

MILLER LITE 4.2% 7

COORS LIGHT 4.2% 7

CORONA EXTRA 4.6% 7

BUD LIGHT 4.2% 7



= locally made

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