



Appetizers

Bloody Mary Jumbo Shrimp 24
Colossal shrimp, Bloody Mary cocktail sauce
Add Jumbo Lump Crab MP

Firecracker Shrimp 20
Crispy fried shrimp, cherry peppers, lemon, basil & spicy aioli

Build Your Own Seafood Tower
Priced by the piece to customize your experience
Choose From Chef's Selection
East & West Coast Oysters 5
Local Little Neck Clams 4
Jumbo Shrimp 7

Guy's Signature Buffalo Wings  20
Lollipop buffalo wings, Guy's signature hot sauce, blue-sabi dip

Pepperoni Pizza Pops 15
Puff pastry, crispy pepperoni, provolone cheese, pepperoni marinara

Glazed Pork Belly 18
Crispy pork belly, orange-chili glaze, jalapeño slaw

Biscuit Pull Apart 14
Buttermilk biscuit bites, bacon jam, cheddar cheese, shaved jalapeño

Soups & Salads

Chef's Flavortown Soup 15

California Caesar  17
Hearts of romaine, avocado mousse, "AMPP" stuffed croutons, Parmesan

Flavortown Wedge 17
Crisp Iceburg lettuce, pork belly lardons, pickled red onion, egg, bleu cheese crumbles, cherry tomato, Louis dressing

add wood-grilled chicken 15
add sautéed jumbo shrimp 18

 **A Chophouse OG**

Seafood

Cold Water Lobster Tail MP
Wood-grilled, sautéed spinach
Add Jumbo Lump Crab MP

Scampi Salmon 45
Wood-grilled salmon, shrimp scampi butter, wood-grilled asparagus

Whole Steamed Lobster MP
Lemon, drawn butter

Burgers

Served with LTOP & Guy's Fries
Bacon Mac 'N Cheeseburger 25
8oz. house-blend beef burger, six-cheese mac 'n cheese, applewood bacon

Tatted Up Turkey Burger 21
Steakhouse seasoned & wood-grilled, cranberry orange jam, pepperjack & cheddar cheese

Fired Up Chops & Steaks

Wood-Grilled Filet Mignon
7oz., crispy onion 55
10oz., crispy onion 75

Sonoma Dry-Rubbed Porterhouse 69
22oz. Butcher's cut chop, signature Sonoma rub, confit garlic butter

Slow Roasted Prime Rib 56
18oz., natural jus, horseradish cream

Rib Eye & Flame-Grilled Shrimp 72
16oz. rib eye, salt and cracked pepper rubbed rib eye, citrus & garlic grilled shrimp

Java Rubbed Rib Eye  64
16oz. rib eye, chocolate mole butter, crispy onion

New York Strip 64
14oz., five peppercorn sauce, grilled red onion

Triple P Pork Chop 42
Wood-grilled butterflied & pounded pork chop, pepperoni, marinara, provolone, Parmesan cheese

Cajun Chicken Alfredo 41
Pan-blackened chicken, Parmesan and white wine Alfredo sauce, sun-dried tomatoes, fettuccine

Fieri's Flavortown Feature MP
Out of Bounds Special

Steak Bling

Sautéed Jumbo Shrimp 18
Sautéed Lump Crab MP
Roasted Garlic Butter 3
Five Peppercorn Demi Sauce 5

Sides

Sautéed Spinach or Creamed 15
Grilled Asparagus EVOO, sea salt 15
Baked Potato 15
Roasted Sweet Potato with honey butter 15
Yukon Gold "Butter Bomb" Mashed 15
Mac Daddy Bacon Mac 'N Cheese 15
Guy's Garlic Parmesan Mixed Fries 8

Cocktails

Out Of Bounds Manhattan

Bulleit Rye infused with Chai tea, Carpano Antica infused with coffee, Angostura & orange bitters

Sex Down The Shore

Tito's Housemade vodka, Cointreau, strawberry rose syrup, lime

Seasonal Sangria

White wine, St. Remy VSOP, cinnamon apple
Red wine, St. Remy VSOP, passionfruit, orange

Maple Pig Old Fashioned

Angel's Envy bourbon infused with bacon, maple syrup, Angostura & orange bitters

Jersey Fresh

Alibi gin, Jersey blueberry syrup, lemon, club soda

16 The Cadillac Margarita 16
Patron silver tequila, Cointreau, agave, lime

16 Triple M Margarita 16
Santo Mezquila, mango, lime, agave, tajin

14 Locals Lemon Drop 16
Grey Goose Le Citron, St. Germain, rosemary & lemon bitters

16 Freaky Colada 16
Mount Gay Black Barrel Rum infused with charred pineapple, toasted coconut syrup, pineapple, lime

16 Grapefruit Gin And Tonic 16
Botanist gin, Giffard pamplemousse, yuzu, grapefruit juice, Fever-tree Mediterranean tonic

Flavortown Fishbowls

Not Your Eighth Grade Punch

Bacardi spiced rum, Mt Gay rum, peach, orange, iced team POM

25 The Bull's Bowl 25
Peach vodka, Bacardi Tropical rum, Teremena blanco tequila, Blue Curaçao, kiwi syrup, pineapple, orange, coconut berry Red Bull

Wine

Bubbly By The Glass & Bottle

	Glass	Bottle
Bubbly, Prosecco, La Marca, Italy	13	58
Champagne, Domaine Chandon, Brut, Napa	13	60
Champagne, Domaine Chandon, Rose, Napa	16	140
Champagne, Moet Chandon, "Imperial," Brut, France		

White Wine By The Glass & Bottle

	Glass	Bottle
Moscato, Capsaldo, Italy	12	16 44
Riesling, Eroica, 2017, Columbia Valley	17	24 66
Pinot Grigio, Santa Margherita, 2019, Italy	19	26 74
White Blend, Orvieto, 2018, Italy	13	18 50
Sauvignon Blanc Emmolo, 2019, Napa	18	25 67
Sauvignon Blanc, Kim Crawford, 2020, New Zealand	16	22 60
Chardonnay, St. Francis, 2018, Sonoma	16	22 60
Chardonnay, Hartford Court, 2018, Sonoma	19	27 72
Rose, Decoy Duckhorn, 2019, California	16	21 58

Red Wine By The Glass & Bottle

	Glass	Bottle
Chianti Classico, Borgo Scopeto, 2017, Italy	14	19 54
Malbec, Alta Vista Estate, 2018, Medoza	15	21 58
Red Blend, Caymus Conundrum, 2018, California	14	19 54
Pinot Noir, Erath, 2019, Oregon	14	19 54
Pinot Noir, Cherry Pie, 2019, Napa	18	26 70
Merlot, St. Francis, 2016, Napa	18	26 70
Merlot, Rutherford Hill, 2019, Napa	15	21 58
Cabernet Sauvignon, Louis Martini, 2017, Sonoma	15	21 58
Cabernet Sauvignon, Newton Skyside, 2017, Napa	19	27 76
Cabernet Sauvignon, Joel Gott, 2018, Napa		95
Cabernet Sauvignon, Orin Swift Palermo, 2018, Napa		100

Beer

Bottled

		ABV
Budweiser	8	4.20%
Miller Lite	8	4.20%
Coors Light	8	4.20%
Blue Moon	9	5.40%
Yuengling	9	4.40%
Corona Extra	9	4.60%
Heineken	9	5.00%
Angry Orchard	9	5.00%
Modelo Especial	9	4.40%
Heineken 00	8	0.05%

Draught/Craft

	16oz.	23oz	ABV
Miller Lite	8	12	4.20%
Coors Light	8	12	4.20%
Corona Light	9	14	4.00%
Dos Equis Lager	9	14	4.20%
Blue Moon Belgian White	9	14	5.40%
New Belgium Fat Tire	9	15	6.00%
Cape May Honey Porter	9	15	5.50%
Mudhen 1883 IPA	9	15	6.40%
Sam Adams Seasonal	9	15	5.00%
Stella Artois	9	15	5.00%
Dogfish 90 Min IPA	9	15	9.00%
Stone IPA	9	15	6.90%
Lagunitas Little Sumpin' Sumpin'	9	15	7.50%
Spellbound Citra Pale Ale <i>B</i>	9	15	5.50%
Spellbound Mango Pale Ale <i>B</i>	9	15	5.50%

Dessert Menu

Big Blondie 14

House-made blondie, vanilla bean ice cream, Jack Daniel's caramel, pecan brittle

Key Lime Pie 12

Brown sugar meringue, graham cracker crust

Cherries Ju-Buh-Lee 14

(A Flavortown twist on a classic)!

Santo-infused cherry sauce, almond cake, vanilla bean ice cream, cherry cordials

Guy's Ultimate Cheesecake 14

Chocolate covered pretzels, potato chips, hot fudge – Go for it!!!

The Jersey Biscuit Skillet 14

Pull-apart buttermilk biscuit, Jersey jam, honey butter, brown sugar streusel

Wine Specials

	Regular Price	Special Price
Cakebread Chardonnay	126	63
Rombauer Chardonnay	110	55
Heitz Cellars Napa Cabernet Sauvignon	150	75
Duckhorn Napa Merlot	112	56
Elouan Pinot Noir	60	30
St. Francis Reserve Dry Creek Sonoma Zinfandel	80	40

