

WINE LIST

	Gl	1/2 Btl	Btl
<b>Sweet Sparkling ~ sweet to less sweet</b>			
Wycliff • Brut “California Champagne”, California	7		21
LaMarca • Prosecco , Italy	9		34
Gekkeiken Zipang • Junmai 純米 Sparkling Sake, Japan			13
<b>Dry Sparkling ~ milder to stronger</b>			
J Vineyards • Sparkling Rosé, Russian River Valley California			75
Amelia • Brut Rosé, Crémant de Bordeaux, France			37
Dom Pérignon • Brut, France			210
<b>Sweet White/Blush ~ sweet to less sweet</b>			
Copper Ridge • White Zinfandel, California	7		20
Hogue Cellars • Riesling, Washington	9		26
<b>Light Intensity White/Rose’ ~ milder to stronger</b>			
Canyon Road Pinot Grigio, California	7		20
Ecco Domani • Pinot Grigio, Italy	9		24
Fleur de Mer • Rosé, France	11	21	35
J Vineyards • Pinot Gris, California	11		30
Dark Horse • Sauvignon Blanc, California	9		24
Canyon Road • Sauvignon Blanc, California	7		20
Edna Valley • Sauvignon Blanc, California			27
Whitehaven • Sauvignon Blanc, New Zealand	11	21	33
<b>Medium Intensity White ~ milder to stronger</b>			
Canyon Road • Chardonnay, California	7		20
Sterling Vineyards • Chardonnay Vintner’s, California		18	
William Hill • Chardonnay CentralCoast, California	11		32
Kendall Jackson • Chardonnay Vintner’s Reserve, California			35
Dark Horse • Chardonnay, California	9		24
Storypoint • Chardonnay, California			28
<b>Full Intensity White ~ milder to stronger</b>			
Talbot • Chardonnay “Kali Hart”, California			38
Laguna • Chardonnay Russian River Valley, California			36
Sonoma Cutrer • Chardonnay Founder’s Reserve, California			40
<b>Light Intensity Red ~ milder to stronger</b>			
Mirassou • Pinot Noir, California	9		27
Canyon Road • Pinot Noir, California	7		21
MacMurray Russian River Valley • Pinot Noir, California			38
Edna Valley Central Coast • Pinot Noir, California			30
J Vineyards Black label • Pinot Noir, California	11		36
Apothic • Winemaker’s Red Blend, California			24
DaVinci • Chianti, Italy	9		27
<b>Medium Intensity Red ~ milder to stronger</b>			
Canyon Road • Merlot, California	7		20
Allegrini • Palazzo Della Torre, Italy			42
Renato Ratti • Barolo, Italy			56
Alamos • Malbec, Argentina			27
Dark Horse • Merlot, California	9		24
Red Rock • Merlot, California	11		30
Canyon Road • Cabernet Sauvignon, California	7		20
Dark Horse • Cabernet Sauvignon, California	9		24
Louis Martin • Cabernet Sauvignon, Ca			32
Camivor • Zinfandel, California			25
William Hill • Central Coast • Cabernet Sauvignon, Ca	11		34
Storypoint • California			30
<b>Full Intensity Red ~ milder to stronger</b>			
William Hill Napa • Cabernet Sauvignon, California			58
Jordan Alexander Valley • Cabernet Sauvignon, California			75
Orin Swift Palermo • Cabernet Sauvignon, California			65
Allegrini • Amarone, Italy			75
Orin Swift • Machete Petite Sirah , California			66



DINNER 4PM~9PM

TAKE~OUT 609 • 713 • 0667

IN THE BEGINNING

<b>Baked French Onion</b>	8
Swiss cheese, garlic crostini	
<b>Seafood Bisque</b>	10
<b>P.E.I Mussels Fra Diavlo</b>	13
Spicy tomato sauce, garlic crostini	
<b>Spray Wings</b>	12
Spray sauce, bleu cheese dressing, celery sticks	
<b>Tuna Tataki</b>	15
Black pepper & sesame crusted tuna, Asian slaw, pickled ginger, wasabi aioli	
<b>Calamari</b>	13
Lightly fried rings, parmesan and fresh herbs, marinara sauce	
<b>Mojo Shrimp</b>	13
Garlic, butter, salsa, garlic crostini	
<b>Pork Pot Stickers</b>	12
Fried or steamed, Teriyaki garlic sauce	
<b>Chicken Fajita Quesadilla</b>	13
Grilled chicken, pepper, onion, cheddar, mozzarella, sour cream, salsa	

OH SHUCKS

Freshly Shucked per order

<b>Barnegat Bay Clams</b>	12ct (18)	6ct (12)
<b>Delaware Bay Oysters</b>	12ct (21)	6ct (13)
Cocktail, shallot mignonette, lemon		
<b>Can’t Make Up Your Mind Comb</b>		16
3 clams, 3 oysters, 3 shrimp		
Cocktail, shallot mignonette, lemon		
<b>Sinaloa Clams (baker’s dozen)</b>		14
Sautéed middle necks, chorizo, white wine, butter, crostini		
<b>Fried Oysters (6)</b>		14
Cocktail, tartar, lemon		
<b>Stuffed Clams (6)</b>		13
Baked top necks, garlic-bacon stuffing		
<b>Oysters Supreme (6)</b>		16
Roasted, crabmeat stuffed, Cajun remoulade		
<b>Spray Shrimp Cocktail (6)</b>		14
Cocktail, lemon		

BEACH BAR SPECIALTIES

<b>Lime in d’Coconut</b>	13
Rumhaven Coconut rum, Patron lime, Pineapple juice, Coconut cream	
<b>Cucumber Lemonade</b>	14
Hendrick’s gin, Lemonade, Cucumbers, Mint, Soda	
<b>Pink Whitney Spiked Tea</b>	12
Amsterdam Pink Whitney vodka, Ice tea, lemon	
<b>Coconut Mojito</b>	13
Rumhaven Coconut rum, Fresh mint, Lime, Simple syrup, Soda	
<b>Paradise Colada</b>	12
Rumhaven Coconut rum, Pineapple juice, Coconut cream, lime juice, orange, cherry	
<b>Sand Dollar White Peach Sangria</b>	12
White wine, E&J Peach brandy, Triple sec, fresh seasonal fruits	
<b>Rock Lobster</b>	13
Rumhaven coconut rum, Banana liqueur, pineapple juice, orange juice, grenadine, Meyers rum float	

MARGARITAS

<b>Fresh Spray Margarita</b>	14
Milagro silver tequila, Fresh lime juice, Agave nectar, Salt rim	
<b>Pineapple Jalapeño Margarita</b>	16
Milagro reposado tequila, Grand Marnier, Lime juice, Pineapple juice, Agave, Jalapeño, Spicy salt rim	
<b>Blood Orange Margarita</b>	15
Milagro Silver tequila, Solerno blood orange liqueur, Agave nectar, Lime juice, Orange juice , Salt Rim	
<b>Golden Margarita</b>	16
Milagro reposado tequila, Grand Marnier, Lime juice, Agave, Salt rim	



## DINNER

### ◆ BUTCHER'S CUT

<b>N.Y. Strip</b> (12oz)	33
Broccoli Rabe, sour cream mashed potatoes	
<b>Tenderloin Filet</b> (8oz)	33
Grilled asparagus, sour cream mashed potato	

### SURF FOR THE TURF

<b>Lobster tail</b>	13
Broiled, drawn butter	
<b>Mojo Shrimp</b>	11
Garlic, cilantro salsa, butter	
<b>Maryland Crab Cake</b>	10
Broiled, lemon, tartar	
<b>Stuffed Flounder</b>	12
Broiled, lemon	
These items are priced to accompany an entrée Ala carte prices will be higher	

### \* FEELING SAUCY

<b>Steakhouse</b>	
Red wine, mushrooms, thyme, demi glaze	
<b>Garlic Herb</b>	
Onion, garlic, fresh herbs, brown butter	
<b>Au Poivre</b>	
Peppercorns, brandy, light cream	
<b>Oscar</b>	6
Fresh lump crab, hollandaise sauce	
* The first sauce is no charge Extra sauces are \$2 each	

### A LOBSTER IN EVERY POT

<b>Whole Lobster</b>	Steamed 30	<b>Crabmeat Stuffed</b>	38
New potatoes, chef vegetable, house slaw			
<b>Twin Lobster Tails</b> (4-5oz each)			35
<b>Broiled</b> • Risotto, chef veggies			
<b>Fried</b> • House slaw, old bay fries, citrus tartar			

### SIGNATURE PLAYER

<b>Bleu Crusted Tenderloin Filet</b> (8oz)	34
Melted bleu cheese crumble, grilled asparagus, sour cream mashed potato, port demi glaze	
<b>Lobster Ravioli</b> ~ ravioli	28
Lump crab meat, tomato cream sauce	
<b>Chicken Caprese</b>	24
Spinach, fresh mozzarella, sour cream mash potato, red pepper brodo	
<b>Shrimp &amp; Scallops Scampi</b> ~ linguine	28
Garlic, lemon, peppers, onions, white wine, butter	
<b>Tomahawk Pork Chop</b> (12oz)	27
Peaches, baked sweet potato, zucchini, balsamic glaze	
<b>Chicken &amp; Sausage Penne</b>	24
Cajun season, mushroom, peppers, vodka cream	

### PATTIES • ROLLS • WEDGES

Served with lettuce, tomato, brioche roll, fries

<b>Spray Beach Lobster Roll</b>	23
Lettuce, split hot dog roll, Old Bay® fries, slaw	
◆ <b>Spray Burger</b>	15
Cajun season, smoked bacon, sautee onions, swiss cheese	
<b>Maryland Crab Cake</b>	16
Cajun remoulade, lemon	
<b>New Awlins Chicken</b>	15
Cajun season, smoked bacon, pepper jack cheese, ranch dressing	

### FOR OUR YOUNGER GUESTS 8

For our guests 10 and under

Kids meals include the choice of a fountain drink, milk or juice in a kids cup

<b>Cheeseburger</b> ~ American cheese, fries
<b>Chicken Finger</b> ~ Fries, choice - ranch, honey mustard or bbq
<b>Grilled Cheese</b> ~ American cheese, white bread, fries
<b>Pasta ala Spray</b> ~ Marinara, meatballs or butter & parmesan

◆ Our beef is certified black angus, lightly seasoned with sea salt & pepper, then grilled to your liking over an open flame

We cannot guarantee the taste, texture or appearance of any meat cooked over medium (145°F) The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness - especially when pregnant or with certain medical conditions.

### GONE FISHIN'

<b>Mahi Mahi</b> ~ Grilled	28
Broccoli rabe, sour cream mashed potato, sauce imperial	
<b>Atlantic Salmon</b> ~ Roasted	29
Risotto, zucchini, onions, broccoli, mushrooms, ginger soy glaze	
<b>Jumbo Sea Scallops</b> ~ Pan Seared	30
Wilted spinach, sour cream mashed potato, ginger teriyaki glaze	
<b>Flounder Francaise</b> ~ Sautéed	28
Broccoli rabe, roasted new potatoes	
<b>Jumbo Lump Crab Cakes</b> ~ Broiled	29
Pineapple salsa, Old Bay fries, citrus tartar sauce	
<b>Parmesan Crusted Halibut</b> ~ Pan Roasted	32
Asparagus, cream risotto, caper beurre blanc	

### WHICH SIDE DO YOU CHOOSE 5

**Loaded baked potato • Baked Sweet Potato • Chef Veggies • Sweet Potato Fries • Grilled Asparagus • Fries • Cheese Fries • Sour Cream Mashed Potatoe**

### A COMBINATION OF FLAVOR

<b>N.Y. Strip</b> (12oz) & <b>Mojo shrimp</b>	44
Broccoli rabe, garlic mash, steakhouse sauce	
<b>Filet</b> (8oz) & <b>Lobster tail</b> (4-5oz)	46
Grilled asparagus, sour cream mash, port demi glaze	
<b>Seafood d'Lite</b>	35
Broiled lobster tail (4-5oz), sea scallops, shrimp, crab cake, chef vegetables, tartar	

### COLD-N-CRISP...

<b>The Sand Dollar</b> ~ mixed greens / champagne vinaigrette	12
Strawberries, sliced almonds, crumbled bleu	
<b>House Salad</b> ~ spring mix / choice of dressing	11
Carrots, red onions, cucumbers, tomato	
<b>A Treasure Island</b> ~ mixed greens / balsamic vinaigrette	12
Sliced beets, candied walnuts, feta crumbles	
<b>Chevré Cheese</b> ~ spring mix / raspberry vinaigrette	13
Black olives, grilled peaches, crumble goat cheese	
<b>Classic Caesar Salad</b> ~ romaine / creamy caesar style	11

### To top it off...

**Tataki Tuna 10 • Grilled Steak 11 • Chicken Breast 7 • Maryland Crab Cake 10  
Grilled Shrimp 10 • Roasted Salmon 11**

### SWEETS FOR THE SWEET

<b>Molten Lava Cake</b>	9
Decadent chocolate cake, molten fudge lava, strawberry ice cream	
<b>Apple Cobbler</b>	8
Warm vanilla cake, fresh apples, vanilla ice cream, caramel sauce	
<b>Tiramisu</b>	8
Kahlua & espresso soaked Savoiardi biscuits, sweet cream cheese, cocoa, chocolate flakes	
<b>N.Y. Cheesecake</b>	7

### AFTER DINNER~HOT OR COLD

<b>Irish Coffee</b>	8
Irish whiskey, brown sugar, whipped cream	
<b>Grand Mar Hot Chocolate</b>	8
Grand Marnier, hot chocolate, whipped cream	
<b>Café Caribbean</b>	8
Rumhaven, amaretto, whipped cream	
<b>Girl Scout Cookie</b>	9
Kahlúa, irish cream, peppermint schnapps	
<b>Nutty Irish Caife</b>	8
Bailey's irish cream, Frangelico, whipped cream	
<b>Keoke Coffee</b>	8
Brandy, Kahlua, Crème de Cacao, whipped cream	
<b>Key Lime Pie</b>	13
Svedka Vanilla vodka, Triple sec, Key lime & Pineapple juice Graham crumb rim,	