

LUNCH

OH SHUCKS...

Freshly shucked per order

Barnegat Bay Clams	12ct (18) 6ct (10)
Delaware Bay Oysters	12ct (20) 6ct (12)
cocktail, shallot mignonette, lemon	
Can't Make Up Your Mind Combo	16
3 clams, 3 oysters, 3 shrimp	
Cocktail, shallot mignonette, lemon	
Sinaloa Clams	13
Middle neck clams (baker's dozen), chorizo, white wine, butter, crostini	
Fried Oysters (6)	14
Cocktail, tartar, lemon	
Stuffed Clams (6)	13
Baked top necks, garlic-bacon stuffing	
Oysters Supreme (6)	16
Roasted, crabmeat stuffed, Cajun remoulade	
Spray Shrimp Cocktail (6)	14
Cocktail, lemon	

A FEW OF OUR FAVORITES

Crab Flat Bread	16
Roasted tomato, spinach, mozzarella cheese	
Chefs Fresh Catch - Changes Daily~ask server for details	Mkt Price
Chef's veggies, house slaw	
Shrimp & Penne Vodka	18
Shrimp, broccoli rabe	
◆N.Y. Strip Steak	20
Mushroom gravy, chef veggies, baked potato	

FOR OUR YOUNGER GUESTS

7

For our guests 10 and under...

Includes the choice of a fountain drink, milk or juice

Cheeseburger ~ American cheese, fries
Chicken Finger ~ Fries, choice of sauce for dipping
Grilled Cheese ~ American cheese, white bread, fries
Pasta ala Spray ~ Marinara, meatballs or Butter & parmesan

SWEETS FOR THE SWEET

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

WINES & BEERS

Gl • Btl

LaMarca • Prosecco, Italy	9 Split • 34
Copper Ridge • White Zinfandel, California	7 • 20
Hogue Cellars • Riesling, Washington	9 • 26
Ecco Domani • Pinot Grigio, Italy	9 • 24
Fleur de Mer • Rosé, France (1/2 bottle available)	11 • 35
Dark Horse • All Whites & Reds, California	9 • 24
Canyon Road • All Whites & Reds, California	7 • 20
Whitehaven • Sauvignon Blanc, New Zealand (1/2 bottle available)	11 • 33
Sterling Vineyards • Chardonnay Vintner's, California	18 Split
William Hill • Chardonnay Central Coast, California	11 • 32
Mirassou • Pinot Noir, California	9 • 27
J Vineyards Black label • Pinot Noir, California	11 • 36
DaVinci • Chianti, Italy	9 • 27
Red Rock • Merlot, California	11 • 30
William Hill Central Coast • Cabernet Sauvignon, California	11 • 34
Budweiser, Bud Light, Coors Light, Miller Light	5
Blue Moon, Corona, Corona Light, Guinness, Heineken,	6
Land Shark, Michelob Ultra, Yeungling	
Ship Bottom Brewery • Seasonal selections available	7



LUNCH 8AM - 12PM

TAKE-OUT
609•713•0667

IN THE BEGINNING...

Baked French Onion	9
Swiss cheese, garlic crostini	
Seafood Bisque	10
P.E.I Mussels Diavlo	13
Spicy tomato sauce, garlic crostini	
Spray Wings	12
Spray sauce, bleu cheese dressing, celery sticks	
Tuna Tataki	15
Black pepper & sesame crusted tuna, Asian slaw, pickled ginger, wasabi aioli	
Calamari	13
Lightly fried rings, parmesan and fresh herbs, marinara sauce	
Mojo Shrimp	13
Garlic, butter, salsa, garlic crostini	
Pork Pot Stickers	12
Fried or steamed, Teriyaki garlic sauce	
Chicken Fajita Quesadilla	12
Grilled chicken, pepper, onion, cheddar, mozzarella, sour cream, salsa	

PATTIES • WICHES • WRAPS

Served with lettuce, tomato, fries & pickle • Sub sweet potato fries \$1.50

Maryland Crab Cake	16
Cajun remoulade, brioche roll, lemon	
New Awlins Chicken	15
Cajun season, smoked bacon, pepper jack cheese, brioche roll	
Spray Beach Lobster Roll	23
Lettuce, split hot dog roll, Old Bay® fries, slaw	
Buffalo Chicken Wrap	15
Golden fried, buffalo sauce, bleu cheese dressing, lettuce, tortilla wrap	
Baja Grilled Mahi	16
Cajun season, sweet chili sauce, pineapple salsa, 7 grain bread	
Honey Roasted Turkey B.L.T.	14
Smoked bacon, honey mustard mayo, rye bread	
Fried Oyster Po' Boy Wrap	15
Lettuce, Cajun remoulade	
◆Spray Burger	15
Cajun spice, smoked bacon, sautee onions, swiss cheese	
◆Jersey Shore Burger	14
Pork roll, American cheese	
◆Brunch Burger	16
Fried egg, bacon, American cheese	
Vegetarian Burger	14
Guacamolé, onions, lettuce, tomato	

COLD-N-CRISP...

The Sand Dollar ~ greens / champagne vinaigrette	12
Strawberries, sliced almonds, crumbled bleu cheese	
House Salad ~ spring mix / choice of dressing	10
Carrots, red onions, cucumbers, tomato	
A Treasure Island ~ greens / balsamic vinaigrette	11
Sliced beets, candied walnuts, feta crumbles	
Goat Cheese ~ spring mix / raspberry vinaigrette	13
Black olives, grilled peaches, crumble goat cheese	
Classic Caesar Salad ~ romaine / creamy caesar	12
Parmesan, seasoned croutons	
Top it off...	
Tataki Tuna 10 • Steak 11 • Chicken 7 • Maryland Crab Cake 10	
Roasted Salmon 11 • Grilled Shrimp 10	

◆ Our beef is certified black Angus, lightly seasoned with sea salt and pepper and 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 certain other medical conditions.