



DINNER FROM 4PM

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
Sautéed middle necks (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

IN THE BEGINNING...

Baked French Onion	8
Swiss cheese, garlic crostini	
Seafood Bisque	9
Soup du Jour	7
P.E.I Mussels Fra Diavlo	13
Spicy tomato sauce, garlic crostini	
Spray Chicken Tenders (4)	12
Tossed in 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	

COLD-N-CRISP...

The Sand Dollar ~ mixed greens / champagne vinaigrette	11
Strawberries, sliced almonds, crumbled bleu	
House Salad ~ spring mix / choice of dressing	Rg 10 Sm 6
Carrots, red onions, cucumbers, tomato	
A Treasure Island ~ mixed greens / balsamic vinaigrette	11
Sliced beets, candied walnuts, feta crumbles	
Chevré Cheese ~ spring mix / raspberry vinaigrette	13
Black olives, grilled peaches, crumble goat cheese	
Classic Caesar Salad ~ romaine / creamy caesar style	Rg 10 Sm 6

To top it off...

Tataki Tuna 9 • Grilled Steak 10 • Chicken Breast 6 • Maryland Crab Cake 7
Roasted Salmon 10

WHICH SIDE DO YOU CHOOSE...

Loaded baked potato 5 • Jasmine Rice 4 • Baked sweet potato 5
Chef's Vegetable 4 • Sweet Potato Fries 5 • Grilled Asparagus 5
Fries 4 • Cheese Fries 5 • Garlic Mashed Potato 5

I WOULD GLADLY PAY YOU TUESDAY...

Served with lettuce, tomato, brioche roll, fries

◆ Spray Burger	15
Cajun season, smoked bacon, sautee onions, swiss cheese	
Maryland Crab Cake	16
Cajun remoulade, lemon	
New Awlins Chicken	14
Cajun season, smoked bacon, pepper jack cheese, ranch dressing	
Spray Beach Lobster Roll	23
Lettuce, split dog roll (not served with tomato or brioche)	

GONE FISHIN'...

Mahi Mahi ~ Grilled	27
Garlic rapini, sour cream mashed potato, sauce imperial	
Atlantic Salmon ~ Roasted	29
Grilled asparagus, jasmine rice, crab beurre blanc	
Jumbo Sea Scallops ~ Pan Seared	30
Wilted spinach, parmesan risotto, ginger teriyaki glaze	
Sweet & Spicy Tuna ~ Cajun Seared	27
Parmesan white wine risotto, honey-soy glaze	
Jumbo Lump Crab Cakes ~ Broiled	28
Pineapple salsa, Old Bay fries, citrus tartar sauce	
Almond Crusted Halibut ~ Pan Roasted	29
Zucchini & Fennel compote, Lemon herb butter sauce	

◆ BUTCHER'S CUTS...

N.Y. Strip (12oz)	33
Rapini, garlic mashed potatoes	
Tenderloin Filet (8oz)	30
Grilled asparagus, sour cream mashed potato	

SURF FOR THE TURF...

Lobster tail	12
Broiled, drawn butter	
Mojo Shrimp	10
Sautéed garlic, cilantro salsa, butter	
Maryland Crab Cake	9
Broiled, lemon, tartar	
Coconut Shrimp	9
Golden fried, melba sauce	

These items are priced to accompany an entrée- ala carte prices will be slightly more

* FEELING SAUCY...

Steakhouse	
Red wine, mushrooms, thyme, demi glaze	
Garlic Herb	
Onion, garlic, fresh herbs, brown butter	
Au Poivre	
Peppercorns, brandy, light cream	
Oscar	5
Fresh lump crab, hollandaise sauce	

* the first sauce is "on us" except Oscar additional sauces are \$3 each

A LOBSTER IN EVERY POT...

Whole Fresh Lobster	Steamed 30	Crabmeat Stuffed 38
Choice of 2 sides, lemon, drawn butter		
Twin Lobster Tails (4-5oz each)		35
Broiled ~ jasmine rice, veg of the day		
Fried ~ house slaw, old bay fries, citrus tartar		

A COMBINATION OF FLAVOR...

N.Y. Strip (12oz) & Mojo shrimp	43
Broccoli rabe, garlic mash, steakhouse sauce	
Filet (8oz) & Lobster tail (4-5oz)	42
Grilled asparagus, sour cream mash, port demi glaze	
Cajun Chicken & Coconut Shrimp	30
Chef vegetables, jasmine rice, melba sauce	
Seafood d'Lite	34
Broiled lobster tail (4-5oz), sea scallops, shrimp, crab cake, chef vegetables, tartar	

OUR SIGNATURE PLAYERS...

Bleu Crusted Tenderloin Filet (8oz)	32
Grilled asparagus, sour cream mashed potato, port demi glaze	
Tomahawk Pork Chop (12oz)	27
Peaches, baked sweet potato slices, balsamic glaze	
Chicken Caprese	24
Spinach, fresh mozzarella, sour cream mashed potato, red pepper brodo	

NO BISGETTIS HERE...

Seafood Fra Diavlo ~ angel hair	29
Scallops, crab, mussels, clams, spicy tomato sauce	
Chicken & Sausage ~ penne	24
Cajun season, mushroom, peppers, vodka cream	
Shrimp Scampi ~ linguine	28
Garlic, lemon, white wine, butter	
Primavera ~ penne	20
Broccoli, asparagus, mushroom, zucchini, tomato sauce	

TO BE YOUNG AGAIN...

For our guests 12 and under...

Kids meals include the choice of a fountain drink, milk or juice in a kids cup	6.5
SB Sliders (2) ~ American cheese, fries	
Chicken Finger ~ Fries, choice of ranch, honey mustard or BBQ for dipping'	
Grilled Cheese ~ American cheese, white bread, fries	
Pasta ala Spray ~ Marinara, meatballs or butter & parmesan	

◆ All of our beef is certified black angus, lightly seasoned with sea salt and 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.