



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.



LUNCH 12PM - 4PM

OH SHUCKS...

Freshly shucked per order

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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
Roasted, crabmeat stuffed, Cajun remoulade		

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
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 • Steak 10 • Chicken 6 • Maryland Crab Cake 7
Roasted Salmon 10 • Grilled Shrimp 9

NO BISGETTIS HERE...

Chicken & Sausage ~ penne		14
Cajun season, mushroom, peppers, vodka cream		
Shrimp Scampi ~ linguine		16
Garlic, lemon, white wine, butter		
Primavera ~ penne		13
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

SB Sliders (2) ~ American cheese, fries		
Chicken Finger ~ Fries, ranch, honey mustard or bbq for dipping		
Grilled Cheese ~ American cheese, white bread, fries		
Pasta ala Spray ~ Marinara, meatballs or butter & parmesan		

TO-GO 609 • 713 • 0667

GONE FISHIN'...

Chef's catch of the day	21
Ask your server what the chef is preparing Chef vegetables, house slaw	

I WOULD GLADLY PAY YOU TUESDAY...

◆ Certified black angus beef patties ~ lightly seasoned with sea salt and black pepper
grilled to your asking - with lettuce, tomato, brioche roll, fries, pickle

Spray Burger	15
Cajun spice, smoked bacon, sautee onions, swiss cheese	
Jersey Shore Burger	13.5
Pork roll, American cheese	
Raffey's Sabroso	13.5
Fresh chunky guacamole', cheddar cheese	
Brunch Burger	14.5
Fried egg, bacon, American cheese	
B.Y.O	14
Choose two from the following	
American • provolone • cheddar • mozzarella • bleu • smoked bacon • mushrooms • onions • peppers • BBQ • marinara	
Avocado • chorizo • pulled pork • fried egg	
SB Sliders (3)	Cheeseburger 13.5 Crab Cake 14.5
Fries	

WHICH SIDE DO YOU CHOOSE...

Baked sweet potato 5 • Chef's Vegetable 4 • Sweet Potato Fries 5
Grilled Asparagus 5 • Fries 4 • Cheese Fries 5

SANGWEDGES...

Served with lettuce, tomato, fries, pickle - substitute sweet potato fries \$1.50

Maryland Crab Cake	16
Cajun remoulade, brioche roll, lemon	
New Awlins Chicken	14
Cajun season, smoked bacon, pepper jack cheese, brioche roll	
Spray Beach Lobster Roll	23
Maine lobster chunk salad, roll (no lettuce, tomato, pickle)	
Tuna Tataki Wedge	15
Asian slaw, pickled ginger, ciabatta roll, wasabi (no lettuce, tomato, pickle)	
Buffalo Chicken Wrap	14
Fried or grilled, buffalo sauce, bleu cheese dressing, flour tortilla wrap	
Baja Grilled Mahi	16
Cajun season, sweet chili sauce, pineapple salsa, 7 grain bread	
Honey Roasted Turkey B.L.T.	13
Smoked bacon, honey mustard mayo, rye bread	
BBQ Pulled Pork	13
Provolone, house slaw, brioche roll	
California Turkey Wrap	13
Roasted turkey, guacamole' smoked bacon, ranch, flour tortilla	
SB Cheesesteak	16
Onions, peppers, American, hoagie roll (lettuce, tomato on request)	
Fried Oyster Po' Boy	15
Hoagie roll, Cajun remoulade, lemon	

THIRST QUENCHING...

Fountain Drinks ~ Refills	3
Pepsi • Diet Pepsi • Sierra Mist • Brisk Raspberry Tea • Ginger Ale	
Lemonade, iced tea ~ Refills	3
Milk	3
Chocolate Milk	3.5
Juice	3.5
Orange, apple, cranberry, pineapple, tomato, grapefruit	
Bottled Water ~ Dasani 20oz	2

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A LIST...

	Glass	1/2 Bottle	Bottle
Sweet Sparkling ~ from sweeter to least sweet			
Wycliff • Brut “California Champagne”, California	7		21
LaMarca • Prosecco, Italy	9		34
Gekkeiken Zipang • Junmai 純米 Sparkling Sake, Japan		14	
Dry Sparkling ~ From more mild to stronger			
J Vineyards • Sparkling Rosé, Russian River Valley California			75
Amelia • Brut Rosé, Crémant de Bordeaux, France			37
Dom Pérignon • Brut, France			210
Sweet White/Blush ~ From sweeter to least sweet			
Copper Ridge • White Zinfandel, California	7		20
Hogue Cellars • Riesling, Washington	9		26
Light Intensity White/Rose' ~ from milder to stronger			
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
Medium Intensity White ~ from milder to stronger			
Canyon Road • Chardonnay, California	7		20
Sterling Vineyards • Chardonnay Vintner's, California		18	
William Hill • Chardonnay Central Coast, California	11		32
Kendall Jackson • Chardonnay Vintner's Reserve, California			35
Dark Horse • Chardonnay, California	9		24
Storypoint • Chardonnay, California			28
Full Intensity White ~ from milder to stronger			
Talbot • Chardonnay “Kali Hart”, California			38
Laguna • Chardonnay Russian River Valley, California			36
Sonoma Cutrer • Chardonnay Founder's Reserve, California			40
Light Intensity Red ~ from milder to stronger			
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
Medium Intensity Red ~ from milder to stronger			
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, California			32
Carnivor • Zinfandel, California			25
William Hill Central Coast • Cabernet Sauvignon, California	11		34
Storypoint • California			30
Full Intensity Red ~ from milder to stronger			
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

ANOTHER LIST...

Lime in d'Coconut	11
Rumhaven Coconut rum, Patron lime, Pineapple juice, Coconut cream	
Cucumber Lemonade	11
Hendrick's gin, Lemonade, Cucumbers, Mint, Soda	
Silencio Ancho Margarita	12
El Silencio Espadin Mezcal, Ancho Reyes chili liqueur, Fresh lime juice, Agave nectar, Spicy salt rim	
Key Lime Pie	12
Svedka Vanilla vodka, Patron citronge, Triple sec, Pineapple juice, Graham crumb rim, Lime	
Pink Whitney Spiked Tea	10
Amsterdam Pink Whitney vodka, Ice tea, lemon	
Blood Orange Margarita	12
Milagro Silver tequila, Solerno blood orange liqueur, Agave nectar, Lime juice, Orange juice	
Mango Mule	10
New Amsterdam Mango Vodka, Ginger beer, Mango puree, Orange	
Coconut Mojito	11
Rumhaven Coconut rum, Fresh mint, Lime, Simple syrup, Soda	
Sand Dollar Spritz	10
LaMarca Prosecco, Select Aperitivo, soda, olive	
Pineapple Jalapeño Margarita	12
Milagro reposado tequila, Grand Marnier, Fresh lime juice, Pineapple juice, Agave syrup, Jalapeño, Spicy salt rim	
Ginger Ninja	11
Zipang sparkling sake, ginger beer, St Germaine elderflower, lime	
Paradise Colada	11
Rumhaven Coconut rum, Pineapple juice, Coconut cream, Fresh lime juice, orange, cherry	
Traditional Fresh Margarita	12
Milagro silver tequila, Fresh lime juice, Agave nectar, salt rim	
Beach Bar Red Sangria	10
Red wine, Brandy, Fresh seasonal fruits	
Empress Botanical Spritz	11
1908 Empress gin, St Germaine elderflower, Lemon juice, Soda	
Sand Dollar White Sangria	10
White wine, E&J Peach brandy, Triple sec, fresh seasonal fruits	
Mezcal Mule	10
El Silencio Espadin Mezcal, Ginger beer, Crème de Cassis, Lime	
Sunshine Citrus Spritzer	10
New Amsterdam Lemon Vodka, Select Aperitivo, Soda, Orange, Lemon	
Samurai Empress	12
1908 Empress gin, Zipang sparkling sake, lemon juice, ginger ale	
Rock Lobster	11
Rumhaven coconut rum, Banana liquer, pineapple juice, orange juice, grenadine, Meyers rum float	
Banana Cream Pie	10
Rumhaven coconut rum, Rum Chata, Banana liquer, graham crumb rim	

AND YET ANOTHER...

High Noon	8
Vodka seltzer cocktail, real juice, low calorie, gluten free Black Cherry • Pineapple • Watermelon • Grapefruit	
Kona Spiked Island Seltzer	8
Alcohol from natural cane sugar, real juice, low calorie, gluten free Starfruit Lime • Tropical Punch • Strawberry Guava • Passionfruit Orange Guava	
Gekkeiken Zipang Sparkling Sake	13
Junmai 純米 Sparkling, 0 fat, gluten free	

WHAT ALES YOU...

Budweiser, Bud Light, Coors Light, Miller Light	5
Blue Moon, Corona, Corona Light, Guinness, Heineken, Land Shark, Michelob Ultra, Yeungling	6
Ship Bottom Brewery	7
Barneget Lager • The Shack IPA • Blueberry Bikini Bottom Wheat Ale	

