



TIKI BAY



Taco Plate \$9
Chicken Quesadilla \$10
Nachos Italiano \$10

Ketel One[®]
VODKA ALL FLAVORS
\$7

WEDNESDAY

\$16 BEER BUCKETS

Coors Light
Rolling Rock
Yuengling Lager

\$23 BUCKETS



\$7 Malibu Bay Breeze

Stolichnaya[®]
ALL FLAVORS \$7

FRIDAY

\$17 BEER BUCKETS
Budweiser / Bud Light

\$22 BEER BUCKETS
Axe & Arrow Seasonal
Blue Moon
Flying Fish Seasonal
Yards Pale Ale

SUNDAY

\$17 BEER BUCKETS
Miller High Life
Miller Lite
Michelob Ultra

\$22 BEER BUCKETS
Narragansett Lager
Flying Fish
Yards Pale Ale
Narragansett Del's
Shandy

\$7 SUNDAY
FUNDAY
Tito's



Handmade
VODKA
32oz. Tiki Pale
Punch \$20

\$22 Don Julio
Mango Punch

MONDAY

\$23 BUCKETS



\$22 BEER BUCKETS
Modelo or Corona

\$6 TEQUILA SUNRISE
\$6 MARGARITAS
w/ Jose Cuervo \$8
w/ Don Julio Silver \$10

TUESDAY

\$7 Tiki Bay Sangria

GREY GOOSE[®]
ALL FLAVORS \$7

\$16 BUCKETS
Miller Light
Rolling Rock

\$20 BUCKETS
Blue Moon

\$23 BUCKETS



Flying Fish Seasonal
Cape May Seasonal
Yards Pale Ale

THURSDAY

\$23 BUCKETS
Happy Thursday
Spiked Refresher
Twisted Tea
Twisted Tea Light

Short Rib
Sliders \$9

Tiki Bay
Fries \$7

\$16 BEER BUCKETS
Miller Light
Rolling Rock

\$5 Happy
Thursday
Cans

\$7  **Captain
Morgan**

\$6 House
Wines

SATURDAY

\$17 BEER BUCKETS
Coors Light
Michelob Ultra
Yuengling Lager

Sauteed Mussels
or Clams \$13

32oz. Tiki Pale
Punch \$20

\$24 BUCKETS
High Noon Seltzers
White Claw Seltzers

\$22 Don Julio
Mango Punch

*20% Gratuity will automatically be added
to all checks when amount is \$50!

* IMPORTANT > ALL SALES ARE FINAL *

My Bucket List:



ICE



BEER



Domestic Beer Bottles

	Origin ~ A.B.V.	Price (\$)	Buckets (4)
Budweiser	St. Louis, MO ~ 5.0%	5.00	18.00
Bud Light	St. Louis, MO ~ 5.0%	5.00	18.00
Coors Light	Golden, CO ~ 4.2%	5.00	18.00
Michelob Ultra	St. Louis, MO ~ 4.2%	5.50	20.00
Miller High Life	Milwaukee, WI ~ 4.6%	5.00	18.00
Miller Lite	Milwaukee, WI ~ 4.6%	5.00	18.00
Rolling Rock	St. Louis, MO ~ 4.6%	5.00	18.00
Yuengling Traditional Lager	Pottsville, PA ~ 4.4%	5.00	18.00

Imported Beer Bottles

	Origin ~ A.B.V.	Price (\$)	Buckets (4)
Amstel Light	Amsterdam, NL ~ 3.5%	6.50	24.00
Corona Extra	Modelo, MX ~ 4.6%	7.00	26.00
Corona Light	Modelo, MX ~ 4.6%	7.00	26.00
Corona Non-Alcoholic	Modelo, MX ~ 4.6%	7.00	26.00
Guinness Draught	Dublin, IE ~ 4.2%	7.00	26.00
Heineken Premium Lager	Amsterdam, NL ~ 5.0%	7.00	26.00
Heineken Light	Amsterdam, NL ~ 5.0%	7.00	26.00
Heineken 0.0 Non-Alcoholic	Amsterdam, NL ~ 5.0%	7.00	26.00
Modelo Especial	Modelo, MX ~ 4.6%	6.50	24.00
Stella Artois Premium Lager	Leuven, BE ~ 5.2%	7.00	26.00

Craft Beer Bottles

	Origin ~ A.B.V.	Price (\$)	Buckets (4)
Allagash White Ale	Portland, ME ~ 5.0%	9.00	34.00
Angry Orchard Apple Cider	Cincinnati, OH ~ 5.0%	7.00	26.00
Axe & Arrow Brewery (Seasonal)	Glassboro, NJ	6.00	22.00
Blue Moon White Ale	Golden, CO ~ 5.5%	6.50	24.00
Cape May Brewery (Seasonal)	Cape May, NJ	6.00	22.00
Cape May Coastal Evacuation	Cape May, NJ ~ 8.0%	6.00	22.00
Dogfish Head 60 Min I.P.A.	Milton, DE ~ 5.0%	7.00	26.00
Flying Fish Brewery (Seasonal)	Cherry Hill, NJ	6.00	22.00
Goose Island 312 I.P.A.	Chicago, IL ~ 5.9%	6.50	24.00
Lagunitas Daytime I.P.A.	Lagunitas, CA ~ 6.2%	7.00	26.00
Narragansett Del's Shandy	Providence, RI ~ 4.7%	7.00	26.00
Narragansett Lager	Providence, RI ~ 5.0%	7.00	26.00
Yards Philadelphia Pale Ale	Philadelphia, PA ~ 4.6%	6.00	22.00

Hard Seltzer Cans

	Origin ~ A.B.V.	Price (\$)	Buckets (4)
Happy Thursday Spiked Refresher	Milwaukee, WI ~ 4.4%	7.00	26.00
High Noon Peach	Modesto, CA ~ 4.5%	7.00	26.00
High Noon Pineapple	Modesto, CA ~ 4.5%	7.00	26.00
Surfside Iced Tea Original	Pennsylvania ~ 4.5%	7.00	26.00
Surfside Iced Tea & Lemonade	Pennsylvania ~ 4.5%	7.00	26.00
Surfside Lemonade + Vodka	Pennsylvania ~ 4.5%	7.00	26.00
Surfside Peach Tea + Vodka	Pennsylvania ~ 4.5%	7.00	26.00
Twisted Tea Original	Boston, MA ~ 4.0%	7.00	26.00
Twisted Tea Light	Boston, MA ~ 4.0%	7.00	26.00
White Claw Black Cherry	Dublin, IE ~ 5.0%	7.00	26.00
White Claw Mango	Dublin, IE ~ 5.0%	7.00	26.00

Mingle Sparkling Mocktails

Blackberry Hibiscus Bellini	6.00	22.00
Blood Orange Elderflower Mimosa	6.00	22.00

*Splitting of guest checks is **NOT PERMITTED** * Prices subject to change without prior notice*

*20% Gratuity will automatically be added to all checks when amount reaches \$50 or more.

BUCKETS 32 OZ.

Blue Lagoon

Stolichnaya blueberry vodka and citrus vodka mixed with blue curacao, sweet 'n' sour mix topped with sprite. 22



Don Julio Punch

Don Julio silver tequila, Gosling's dark rum and peach schnapps mixed with pineapple juice and grenadine. 24

Tiki Pale Punch

All five Bacardi flavored rums mixed with fresh pineapple and cranberry juice. 22



TIKI MARTINIS

Tropical Martini

Bacardi coconut rum, Bacardi pineapple rum and Bacardi mango rum mixed with orange and pineapple juice. 12

Mexican Cosmo

Don Julio silver tequila and Cointreau mixed with a splash of cranberry juice and fresh squeezed lime juice. 14

Tito's



Handmade
VODKA

Blueberry Lemon-Tini

Stolichnaya blueberry vodka and citrus vodka, blueberry liqueur, lemon juice, simple syrup and Cointreau with sugar rim. 12

Espresso Martini

Stolichnaya vanilla vodka and Kahlua coffee liqueur mixed with shot chilled espresso coffee. 13

FROZEN DRINKS

Frozen Pina Colada

Gosling's dark rum, Malibu coconut rum mixed with pineapple puree. 12

Frozen Strawberry Margarita

Jose Cuervo tequila, Cointreau, sweet 'n' sour mix, strawberry puree and fresh lime juice. 12

Frozen Dirty Banana

Gosling's dark premium rum, banana puree and banana liqueur. 12

Frozen Rum Runner

Gosling's dark premium rum, Bacardi light rum, Malibu coconut rum, blackberry brandy and banana liqueur and fresh juices. 12



FEATURED COCKTAILS

Jefferson's Old Fashioned

Jefferson's bourbon, cherry bitters, simple syrup, muddled cherry and smoked orange peel. 12

Dark 'n' Stormy

Gosling's dark premium rum mixed with ginger beer and fresh lime juice. 10

Coconut Lavender Margarita

1800 coconut tequila and Cointreau, mixed with lavender simple syrup. 12

Happy Gilmore

Sweet Carolina sweet tea vodka, lemonade and splash of triple sec. 10

Texas Mule

Tito's Handmade vodka and Ginger beer stirred with fresh lime juice garnished with mint leaves. 10

Absolut Berry Lemonade

Absolut Berry vodka, lemonade, muddled mint and muddled fresh berries. 10

Georgia Bourbon Tea

Bulleit Kentucky bourbon, peach puree, ginger beer and fresh lemon juice. 12

White Wine Sangria

White wine, Peach liqueur and splash of Pineapple juice. 10

Red Wine Sangria

Red wine, Raspberry liqueur, splash of Cranberry juice. 10

MOJITO ISLAND

Classic Mojito

Bacardi light rum, Simply Bella's syrup, mint leaves, fresh lime juice and splash of club soda. 10

Strawberry Mint Mojito

Bacardi rum, strawberry mint syrup, mint leaves, fresh lime juice and splash of club soda. 12

Pineapple Mojito

Bacardi pineapple rum, simple syrup, muddled mint leaves and club soda. 10

Blueberry Mint Mojito

Bacardi rum, muddled blueberries and mint leaves, simple syrup and club soda. 10

Please pick something you will enjoy, all alcohol sales are FINAL!!

BONELESS WINGS (10 ct.)

Boneless Wings prepared in your favorite wing sauce, served with bleu cheese. \$14

TRADITIONAL WINGS (8 ct.)

Prepared fresh in your favorite wing sauce, served with bleu cheese & celery sticks. \$14

Spicy Honey

Luscious Sweetness with the perfect kick

Garlic Parmesan

Roasted Garlic and Parmesan sauce with Italian Herbs

Thai Sweet Chili

Herbs and Spices combined with Sweet Chilies

Mild Sauce

High Flavor, Moderate Heat

Hot Sauce

Delicious Flavor, Exhilarating Heat

Combining flavors is not permitted.

Add Julienne style roasted chicken breast \$6

SMALL PLATES

Chicken Parmigiana \$16

Chicken Cutlets | Provolone Cheese | Marinara Sauce | Linguini Pasta

Chicken Siciliano \$16

Breaded Chicken Breast | Radicchio | Arugula Salad | Diced Tomato | Risotto

Chicken Piccata \$17

Chicken Breast | Egg Battered | Capers | Garlic | White Wine | Lemon | Butter | Parsley | Capellini Pasta

Penne ala Vodka \$17

Tomato Sauce | Heavy Cream | Vodka | Fresh Herbs | Parmesan Cheese

Shrimp Scampi \$22

Jumbo Shrimp | Aglio e Olio | White Wine | Lemon | Butter | Linguini Pasta

Risotto Pescatore Bianco \$22

Jumbo Shrimp | Sea Scallops | Jumbo Lump Crabmeat | Herbs | Arborio Rice

Short Rib Ragu \$20

Braised Beef Short Rib | Fresh Herbs | Roasted Vegetables | Red Wine | Tomato Sauce | Fettuccine Pasta

Crabmeat Ravioli \$22

Crabmeat Ravioli | Lump Crabmeat | Shitake Mushrooms | Sicilian Olives | Plum Tomatoes | Lobster Brandy Sauce

SOUPS

Seafood Bisque

Lobster Meat | Crabmeat | Sea Scallops | Cup of Bisque \$7 | Bowl of Bisque \$12

French Onion Soup \$10

Caramelized Onion | Seasoned Croutons | Mozzarella Cheese | Provolone Cheese

Soup du Jour

Cup of Soup \$5 | Bowl of Soup \$7

FROM THE GRILL

Encrusted Salmon \$20

Fresh Salmon Filet | Macadamia Nut Crust | Mango Salsa | Sautéed Arugula | Sautéed Broccoli | Mashed Potatoes

Maryland Crab Cake \$20

Lump Crabmeat | Bell Pepper | Lemon | Dijon Mustard | Old Bay Seasoning | Crushed Crackers | Lobster Brandy Sauce | Sautéed Broccoli | Garlic Mashed Potatoes

Filet Mignon \$25

4 oz. Center Cut Filet Mignon | Mushroom Marsala Wine Sauce | Sautéed Broccoli | Garlic Mashed Potatoes

Prime Rib of Beef \$32

14 oz. Queen Cut of Prime Rib | Sautéed Broccoli | Red Bliss Garlic Mashed Potatoes

Homemade Cheese Steak Egg Rolls \$13

Traditional Philly steak sandwich wrapped with an Asian twist.

\$8.95 DAILY SPECIALS

MON. ► Half-Pound Angus Beef Burger

TUES. ► Meatball Parmesan Sandwich

WED. ► Italian Chicken Sandwich

THUR. ► Roast Pork Italiano Sandwich

FRI. ► Cheese Steak Sandwich

SAT. ► Crispy Chicken Sandwich

SUN. ► Chicken Parmesan Sandwich

Daily Specials are available all day.

SHAREABLE 14" FLATBREADS

Margherita Flatbread \$13

Fresh Mozzarella Cheese | Fresh Basil | Plum Tomato | Drizzled Virgin Olive Oil

Meat Lover's Flatbread \$15

Fontanini Italian Sausage | Pepperoni | Bacon | Tomato Sauce | Mozzarella Cheese

Short Rib Flatbread \$16

Short Rib | Red Onions | Baby Arugula | Béchamel Sauce | Bleu Cheese Crumble

Chicken Pesto Flatbread \$16

Chicken Breast | Hickory Bacon | Pesto Drizzle | Mozzarella Cheese

Mama Mia Flatbread \$14

Fontanini Italian Sausage | Mozzarella Cheese | Chopped Long Hots

**Additional Toppings Available 95¢*

HALF-POUND ANGUS BURGERS

Charbroiled angus beef, served on a Brioche Bun topped with lettuce, tomato & onions along with potato chips. \$13



Facebook



Our Website

MOZZARELLA CHEESE

PROVOLONE CHEESE

AMERICAN CHEESE

BLEU CHEESE

CHEDDAR CHEESE



(Crinkle-cut French Fries)

SAUTEED MUSHROOMS

JALAPENOS PEPPERS

CARAMELIZED ONIONS

CHERRY PEPPERS

HICKORY SMOKED BACON

*Additional Toppings Are Available. 95¢

HOUSE SANDWICHES

Philly Cheese Steak \$12

Sirloin Steak | American Cheese | Submarine Sandwich .95

Chicken Cheese Steak \$12

Chopped Chicken | American Cheese | Submarine Sandwich .95

Chicken Parmesan Sandwich \$13

Chicken Cutlet | Mozzarella Cheese | Marinara Sauce | Baked Italian Roll

Italian Chicken Sandwich \$13

Grilled Chicken | Roasted Pepper | Spinach | Provolone Cheese Brioche Bun

Salmon BLT Burger \$14

Broiled Salmon | Sweet Chili Glaze | Bacon | Lettuce | Tomato Brioche Bun

Roast Pork Italiano \$13

Sharp Provolone Cheese | Roasted Peppers Broccoli Rabe | Baked Italian Roll

Crispy Chicken Sandwich \$12

Fried Chicken | Super Tuscan Ranch Pickles | Lettuce | Brioche Bun

Meatball Parmesan Sandwich \$13

Fontanini Meatballs | Mozzarella Cheese Marinara Sauce | Baked Italian Roll

Crab Cake Sandwich \$16

Maryland Crab Cake | Old Bay Tartar Sauce Lettuce | Tomato | Brioche Bun

Ahi Tuna Burger \$16

Seared Ahi Tuna | Wasabi Mayo | Tomato Baby Spring Mix | Brioche Bun



QUESADILLA

Chicken Quesadilla \$14

Flour Tortilla | Grilled Chicken | Cheddar Cheese Roasted Peppers | Grilled Onions

Short Rib Quesadilla \$15

Flour Tortilla | Braised Beef Short Rib Vermont Cheddar | Grilled Onions

Italian Quesadilla \$14

Flour Tortilla | Fontanini Sausage | Hickory Bacon Bruschetta | Monterey Jack | Balsamic Glaze Parmesan Cheese



TIKI SNACKS

Coconut Crusted Crab Cake \$16

Mixed Baby Greens | Mango Salsa Raspberry Glaze

Beef Tenderloin Crostini \$14

Sliced Filet Mignon | Caramelized Onions Baby Spinach | Sharp Provolone Cheese

Short Rib Sliders \$12

Short Rib | American Cheese | Coleslaw Horseradish Cream Sauce | Brioche Bun

Angus Beef Sliders \$12

Mini Beef Patties | American Cheese | Lettuce Tomato | Brioche Bun

Mini Arancini \$12

Fried Rice | Ground Beef Filling | Green Peas Mozzarella Cheese | Tomato Sauce

Stuffed Long Hots \$12

Sharp Provolone Cheese | Diced Prosciutto Garlic | Virgin Olive Oil

Pot Stickers \$9

Pork Dumplings | Duck Sauce | Soy Sauce

Cheesy Garlic Bread \$9

Garlic Butter | Mozzarella Cheese

Mozzarella Sticks \$8

Breaded Mozzarella | Tomato Sauce

Fried Calamari \$15

Tender Squid | Banana Peppers | Shallots Pesto Aglio e Olio | Marinara Sauce

Sauteed Mussels \$15

Prince Edward Mussels | Marinara Sauce White Sauce | Fra diablo style

Sauteed Clams \$15

Littleneck Clams | Marinara Sauce White Sauce | Fra Diablo Style

Broccoli Rabe & Sausage \$14

Fontanini Italian Sausage | Broccoli Rabe Roasted Red Peppers | Aglio e Olio

Seafood Sampler Trio \$15

Bacon Wrapped Shrimp | Clams Casino Crab Imperial Stuffed Mushrooms

*Individual items are available

*Prices are subject to change without prior notice.

*Splitting of guest checks is NOT PERMITTED.

*20% Gratuity automatically added to all checks when total amount reaches \$50.

COMFORT FOOD

Villari's Sampler \$15

Buffalo Wings | Mozzarella Sticks
Cheese Steak Egg Rolls | Pot Stickers

Fried Mozzarella \$10

Mozzarella Cheese | Sliced Tomato
Fresh Basil | Marinara Sauce

Skillet Nachos Italiano \$14

Tortilla Chips | Black Olives | Sour
Cream | Scallions | Jalapeño Peppers
Salsa | Diced Tomatoes | Guacamole
Monterey Jack | Cheddar Cheese
Mozzarella Cheese

**Please choose either Ground Beef,
Fontanini Sausage or Chicken*

Tiki Bay Fries \$8

Crinkle-cut French Fries | Old Bay
Melted American Cheese

Eggplant Tower \$12

Breaded Eggplant | Ricotta Cheese
Fresh Mozzarella Cheese | Basil
Marinara Sauce

Chicken Fingers \$13

Breaded Chicken Strips | Ketchup
French Fries | Honey Mustard
**Add fries with Old Bay seasoning
and melted American cheese. \$3*

Short Rib Fries \$13

Crinkle-cut Fries | Brown Gravy
Mozzarella Cheese | Monterey Jack
Cheese | Horseradish Cream Sauce

Hummus Plate \$14

Olive Oil Paprika | Feta Cheese
Celery Sticks | Cucumbers | Cherry
Tomatoes | Black Olives | Roasted
Red Peppers | Pita Bread

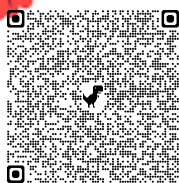
Antipasto Rustico \$15

Italian Cured Meats | Provolone
Grilled Vegetables | Giardiniera
Fresh Mozzarella | Artichoke Hearts
Black and Green Olives

Crab Artichoke Dip \$15

Lump Crabmeat | Artichoke Hearts
Toasted Garlic Crostini

Google



Eventbrite



WHOLESOME WRAPS

Philly Steak Wrap \$12

Philadelphia Steak | Cheddar Cheese
Lettuce | Tomato | Onions

California BLT Wrap \$12

Grilled Chicken | Fresh Guacamole
Hickory Bacon | Lettuce | Tomato

Chicken Steak Wrap \$12

Chopped Chicken | Cheddar Cheese
Lettuce | Tomato | Onions

Chicken Caesar Wrap \$13

Grilled Chicken | Romaine Lettuce
Seasoned Croutons | Caesar Dressing

PANINI

Panini Rib-eye \$15

Sliced Prime Rib | Sautéed Onions
Melted Provolone Cheese
Au Jus Dip Side

Panini Italiano \$14

Chicken Breast | Sautéed Spinach
Roasted Red Peppers | Provolone
Cheese



Additional Add Ons

Ahi Tuna \$10

Blackened Shrimp \$8

Roasted Chicken \$6

Fresh Crabmeat \$9

Broiled Salmon \$9

Seared Scallops \$10

THE CRAB SHACK



Snow Crab Legs

One pound of fresh
snow crab legs prepared
with Old Bay seasoning
and garlic, served with
warm drawn butter.
Market Price

SPECIALTY SALADS

*Bleu Cheese Dressing | Honey Mustard | Caesar Dressing
Creamy Parmesan Peppercorn | Ranch Dressing
Balsamic Vinaigrette | Oil 'n' Vinegar*

Bistecca Salad \$16

Sliced Filet Mignon | Spinach | Red Onions | Cherry Tomatoes
Garden Mushrooms | Crispy Bacon | Blue Cheese Crumble
Creamy Peppercorn Parmesan Dressing

Mediterranean Salad \$18

Romaine Lettuce | Baby Spring Mix | Ahi Tuna | Jumbo Shrimp
Jumbo Lump Crabmeat | Cherry Tomatoes | Cucumbers

Burrata Salad \$15

Burrata Cheese | Cherry Tomatoes | Virgin Olive Oil
Balsamic Glaze | Fresh Basil

Classic Caesar Salad \$10

Romaine Lettuce | Seasoned Croutons
Caesar Dressing

Wedge Salad \$12

Iceberg Lettuce | Crispy Bacon | Cherry
Tomatoes | Candied Walnuts | Chopped Red
Onion | Blue Cheese Crumble

Villari's House Salad \$9

Baby Spring Mix | Romaine Lettuce | Cucumber
Cherry Tomatoes | Red Onions | Black Olives
Hard Boiled Egg | Seasoned Croutons