

R A W B A R

SEAFOOD TOWER schooner 110 | yacht 165

oysters, clams, shrimp, crab, tuna tartare, lobster

CLAMS 3 per
minimum of six

OYSTERS 4 per
minimum of six

SHRIMP COCKTAIL

old bay seasoned, calabrian chili cocktail & lemon 22

A P P E T I Z E R S

HOUSEMADE POTATO & ONION FOCACCIA

truffle-honey butter 12

PECORINO ZEPPOLE

24 month aged - prosciutto di parma, calabrian chili honey 24

jersey artisan co. **BURRATA & FIGS**

radicchio, castelfranco, rosemary crackers, pistachio vinaigrette 24

BATTELLO ARTISANAL CHEESE PLATE

chef's selection of three cheeses with seasonal accoutrements 24

TUNA TARTARE

orange dashi, lime, shallots, radish & crispy potatoes 26

ROASTED SPANISH OCTOPUS

fingerling potatoes, olivata, garlic confit, charred red pepper puree 26

S A L A D S

HARVEST KALE CAESAR

granny smith apples, cashew nuts, ricotta salata, moscatel grapes, croutons

maple - ginger caesar dressing 24

GRILLED CHICKEN COBB SALAD

baby gem lettuce, blue cheese, avocado, pancetta, six-minute crispy egg,

buttermilk blue cheese dressing 25

BABY LETTUCES

farro, shaved radishes, fennel, cucumbers, "italian dressing" 15

S A N D W I C H E S

R D BURGER

6 oz. chefs blend patty, bacon, caramelized onions, black pepper cheddar,

bang bang aioli, pickles, bricohe 22

MORTADELLA PANINO

housemade focaccia, burrata, pistachio pesto 22

**mortadella = italian cured meat made of pork*

ITALIANO

chicken cutlet, prosciutto, arugula, mozzarella, basil pesto 20

SMOKED TURKEY BLT WRAP

bacon, lettuce, tomato, avocado, aged provolone, remoulade 18

LOBSTER ROLL

maine lobster, old bay mayo, toasted N.E. style bun, melted butter 30

all above served with choice of herbed parmigiano fries or baby mixed greens

E N T R É E S

RICOTTA GNOCCHI

sweet sausage, "bolognese" pecorino romano 32

SPAGHETTI CACIO E PEPE

fresh ground black pepper, pecorino romano 27

PORCINI MUSHROOM RISOTTO

crispy enoki, trumpet & maitake **vegan* 28

PISTACHIO & OREGANO CRUSTED HALIBUT

crab, zucchini orzotto, fennel, saffron jus 39

STEAK FRITES

prime hanger steak, herbed parmigiano fries, bearnaise 35

S I D E S

herbed parmigiano fries 6

grilled chicken 9

grilled shrimp 12

Chef/ Partner - Ryan DePersio

Chef De Cuisine - Giancarlo Junyent

@battellojc



@chef_rd

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

All credit card charges, will include an additional transaction fee up to 2.99% to help offset processing costs