

## RAW BAR

**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

## APPETIZERS

**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

## SALADS

**CHOPPED KALE CAESAR**  
mint, aged gouda, barley, candied pistachios  
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

## SANDWICHES

**RD 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*

## ENTRÉES

**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

## SIDES

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*