

## grapes

### CHAMPAGNE & SPARKLING

LA MARCA | PROSECCO 13 | 52  
*Veneto, Italy NV*

CHAMP PIPER HEIDSIECK | CUVÉE BRUT 18 | 79  
*France*

CHANDON | GARDEN SPRITZ 18  
*Argentina NV*

### ROSÉ / WHITE

FIRESTONE VINEYARD | RIESLING 13 | 47  
*Central Coast, California 2019*

WHISPERING ANGEL "THE PALM" | ROSÉ 14 | 54  
*Côtes de Provence, France 2019*

SANTA MARGHERITA | PINOT GRIGIO 14 | 65  
*Trentino-Alto Adige, Italy 2019*

DAOU VINEYARDS | SAUVIGNON BLANC 12 | 44  
*Paso Robles, California 2019*

MARQUÉS DE CÁCERES DEUSA NAI | ALBARIÑO 13 | 48  
*Rias Baixas, Spain 2019*

BOEN | CHARDONNAY 15 | 60  
*Sonoma, Monterey, Santa Barbara, California 2018*

### RED WINE

CHATEAU STE. MICHELLE | MERLOT 15 | 51  
*Columbia Valley, Washington 2017*

BELLE GLOS BALADE | PINOT NOIR 16 | 65  
*Santa Maria, Santa Barbara, California 2019*

MICHAEL DAVID PETITE PETIT | SYRAH 14 | 46  
*Lodi, California 2018*

METTLER "EPICENTER" OLD VINE | ZINFANDEL 14 | 46  
*Lodi, California 2015*

ALTA VISTA "ESTATE" | MALBEC 15 | 60  
*Mendoza, Argentina 2019*

BROKEN EARTH | CABERNET SAUVIGNON 15 | 60  
*Paso Robles, California 2016*

ICONOCLAST | CABERNET SAUVIGNON 18 | 78  
*Napa Valley, California 2020*

# Sandpiper

## Coastal Bar & Grill

## signature cocktails 14

### WATERMELON BASIL COOLER

Bacardi Rum | Watermelon | Lime | Basil & Mint

### BLUEBERRY MINT MOJITO

Tito's Vodka | Blueberries | Mint | Lime

### CUCUMBER ROSEMARY GIN & TONIC

Tanqueray | Rosemary | Cucumber | Lime | Fever Tree Tonic

### VODKA THYME LEMONADE

Ketel One Citroen Vodka | Lemon | Thyme | Lemon-Thyme Syrup

### SAGE INFUSED MARGARITA

House Infused Sage Tequila | Triple Sec | Lime | Agave

### HERB & BERRY SWIZZLE

Malibu Rum | Bacardi Rum | Strawberry | Basil | Lime

### BOURBON MULE

Bulleit Bourbon | Anise Infused Syrup | Fresh Peach  
Angostura Bitters | Fever Tree Ginger Beer

### SEASONAL HOUSE MADE SANGRIA (RED OR ROSÉ)

Seasonal mix of fruits and herbs

## local brews 9

*Local Favorite, Hand-Selected Craft Beers from South Jersey*

GARDEN STATE BEER COMPANY, CREAM OF THE CROP  
Cream Ale

TUCKAHOE BREWERY, TUCKAHOE VIBRANT IPA  
IPA

CAPE MAY BREWERY, CAPE MAY IPA  
IPA

CAPE MAY BREWERY, COASTAL EVACUATION  
Double IPA

DOGFISH HEAD, 90 MINUTE IPA  
Imperial IPA

FLYING FISH, HOPFISH IPA  
English Style IPA

## imports 8

HEINEKEN

CORONA

STELLA ARTOIS

## domestic 7

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

BLUE MOON

## light & refreshing

GUACAMOLE 11  
Cotija | Bacon | Blue Corn Chips

SHRIMP CEVICHE 14  
Onion | Cilantro | Sweet Potato Chips | Citrus

LOBSTER LETTUCE CUPS 22  
Bibb Lettuce | Citrus Salad

LITTLE GEM LETTUCE SALAD 16  
Shaved Asparagus | Sweet 100 Tomato | Pecorino  
Pistachio Vinaigrette

BABY KALE SALAD 16  
Shaved Apple | Currant | Goat Cheese  
Almond Vinaigrette

AHI TUNA POKÉ 18  
Sesame | Ponzu | Pickled Japanese Vegetables  
Wonton Chips

## coastal bites

SPICY MUSSELS 17  
Coconut Milk | Kaffir Lime | Thai Chilis

STUFFED CLAMS 16  
Local Clams | Signature Stuffing | Bacon

CRAB STUFFED OYSTERS 18  
Local Oysters | Lump Crab | Dijon Mouseline

BLACKENED MAHI-MAHI TACOS (2) 16  
Spicy Mango Salsa | Flour Tortillas  
Creamy Rum-Spiked Slaw

SHRIMP & GRITS 18  
Cheddar Grits | Andouille | Creole Sauce

## noshes

MEAT & CHEESE BOARD 22  
Imported Meats and Cheeses | House Pickled Vegetables  
Grilled Crostini

GRILLED PERUVIAN BEEF SKEWERS 16  
Pepper & Onion Marinade | Citrus-Panca Aioli

BACON WRAPPED DATES 12  
Gorgonzola Stuffed | Applewood Bacon | Maple-Whiskey Glaze

KIELBASA 15  
Caramelized Onions | Cheddar Pierogi | Sour Cream

## flatbreads

GRILLED FLATBREAD 18  
Beef Filet | Caramelized Onion | Mushrooms | Fontina

GARDEN FLATBREAD 17  
Spinach | Tomato | Roasted Pepper | Red Onion | Goat Cheese

## vegetable lovers

SWEET PEA RICOTTA DUMPLINGS 16  
Mint | Pecorino

GRILLED ASPARAGUS 12  
Prosciutto | Cured Egg | Pine Nuts

CREAMY POLENTA 14  
Morel Mushrooms | Mascarpone | Pecorino

HEIRLOOM CARROTS 12  
Spicy Gochujang | Sesame | Scallion | Ginger

RAVIOLI 14  
Herb Ricotta | Arugula Pesto | Guanciale | Heirloom Tomato

ROASTED CAULIFLOWER 12  
Spicy Harissa | Lemon Zest | Garlic Chips | Quinoa

TRUFFLE TOTS 10  
Truffle Pecorino | Crème Fraiche | Chives | Sour Cream

## savory

TENDERLOIN SLIDERS (2) 14  
Caramelized Onions | Smoked Gouda | Garlic Aioli

DIVER SCALLOPS 23  
Pork Belly | Roasted Onion Puree | Piquillo Gremolata

FRIED FLOUNDER 26  
Lump Crab | Spinach | Scampi Sauce

LAMB RIBS 16  
Chipotle BBQ | Lime Crema | Micro Cilantro

GRILLED BEEF TENDERLION 29  
Peperonata | Fried Caper | Garlic Chips | Fingerling Potatoes

ROASTED MOJO CHICKEN 22  
Black Bean Puree | Cilantro Crema

PORK CARNITAS 19  
Tomatillo Sauce | Guajillo-Honey Drizzle | Cotija | Tortillas



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
ALLERGY NOTICE: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.  
For more information, please speak with a manager.