

Remington's

Starters (Chilled)

Daily Oyster Selection GF MP

Traditional Champagne Mignonette and Cocktail Sauce

Tahini Hummus and Pita v 10

Sliced Cucumbers and Marinated Ricotta Salata

Charcuterie Plate 16

Chef's Choice of Daily Meats, Cheeses and Traditional Seasonal Garnishes

Shrimp Cocktail GF 14

Guacamole and Crab, Cucumber and Jicama Slaw, Cilantro Sour Cream Dressing

Tuna-Mango Poke 14

Sliced Avocado, Pickled Ginger Salad, Umami Soy Dressing, Wonton Chips

Iceberg Wedge Salad GF 10

Applewood Smoked Bacon, Red Onion, Diced Tomato, Buttermilk-Blue Cheese Dressing

Remington's House Greens v 10

*Arugula, Strawberries, Pickled Red Onions, Lemon Infused Olive Oil,
Rustic Goat Cheese Croutons*

Starters (Hot)

Soup of the Day MP

Crispy Calamari 13

Sweet Ginger Crust, Fresh Basil, Hot and Sweet Chilies, Lime Aioli

Cajun-Creole Mussels 12

Andouille Sausage, Shallot and Tomato Broth, Garlic, Fresh Basil, Grilled Crostini

Pan Seared Crab Cake GF 16

Arugula Greens, Blistered Tomatoes, Horseradish-Citrus Aioli

Grilled Flatbread 15

Stracchino Cheese, Smoked Pork Belly, Caramelized Onions, Arugula, Olive Oil Drizzle

Grilled Avocado GF 15

*Chipotle-Lime Shrimp and Crab Mojo (Mango, Red Onion, Cilantro, Tomato, Jalapeño,
Roasted Garlic), Cilantro-Sour Cream Drizzle*

Sautéed Escargot 14

Vine Ripe Plum Tomatoes, Fresh Herbs, Garlic, Basil, Truffle Crostini

Remington's

Entrees

Sea to Table MP

*Responsibly Sourced and Sustainable Local Fish,
Chef's Choice of Grain or Starch of the Day, Seasonal Vegetables*

Seared Sesame Encrusted Tuna 28

Scallion Jasmine Rice, Steamed Bok Choy, Shitake Mushrooms, Ponzu-Soy Reduction

Potato and Shrimp Layered Salmon GF 27

Grilled Onion, Cucumber, Tomato, Quinoa Salad, Yellow Pepper Coulis

Seared Local Day Boat Scallops 35

Spinach, Bacon, Pea and Crab Risotto with a Herbed Butter Sauce

Pan Seared Shrimp and Scallop Rosa 27

Roasted Shallots, Garlic, Rosa Tomatoes, Cream, Rigatoni Pasta

Vegetarian Risotto GF V 24

*Grilled Asparagus, Shitake Mushroom, Blistered Tomatoes, Aged Gouda,
Roasted Garlic, Herbed Meyer Lemon Mascarpone Cheese*

14oz N.Y. Strip Steak GF 37

Smashed Rustic Potatoes, Garlic Butter Haricot Vert, Horseradish Chimichurri

Moroccan Chicken GF 26

Pan Seasoned Airline Chicken Breast, Zucchini, Tomato, Lemon, Jasmine Rice

12 oz. Bone-in Grilled Premium Reserve Pork Chop GF 27

*House Blend Rub, Andouille Sausage, Onion, Sweet Pepper and Potato Hash,
Grilled Asparagus, Herbed Salsa Verde*

Remington's Award Winning Prime Wagyu Burger 16

Worcestershire Onions, Aged White Cheddar, Bacon Fat-Tabasco Fries

Sides 7

Haricot Vert GF	Spinach Sautéed GF	Grilled Asparagus GF
Fried Chiles (Fresno and Jalapeño) and Horseradish Citrus-Aioli GF		
Bok Choy	Jasmine Rice GF	Quinoa GF
Smashed Rustic Potatoes GF		Risotto GF

GF – Gluten Free **V** – Vegetarian Available **MP** – Market Price

Menu and pricing subject to change.

\$8 Charge for Splitting Entrees will be applied. 20% Gratuity Will Be Added to Parties of 6 or More. Remington's Gift Cards Are Available in Any Denomination. Please see your server or our hostess.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Spring 2018

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