

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

House-made Cocktail Sauce, Lemon Garnish

Tuna Sashimi 14

Sliced & Seared Rare Tuna, Kimchi, Jicama, Korean BBQ Soy Glaze

Iceberg Wedge Salad GF 10

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

Remington's House Greens V 12

Arugula, Strawberries, Pickled Red Onions, Lemon Infused Olive Oil, Pistachio Encrusted Warm Brie

Caprese Salad V GF 16

Fresh Mozzarella, Beefsteak Tomatoes, Fresh Basil, Roasted Peppers, Olives, Extra Virgin Olive Oil, Fresh Cracked Pepper, Balsamic Glaze

Starters (Hot)

Soup of the Day MP

Crispy Calamari 14

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

Corn Salsa, Horseradish-Citrus Aioli

Grilled Flatbread 12

Basil-Ricotta, Heirloom Tomatoes, Arugula, Fresh Mozzarella, Pomegranate-Balsamic Glaze

Grilled Avocado GF 15

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

Truffle Fries V GF 10

Parmesan Cheese, Seasoning, Herbs, Truffle Aioli

Oysters Remington's 12

Three Fried Oysters, Corn Salsa, Remoulade Sauce

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*

Grilled Scottish Salmon GF 28

Red Lentil-Couscous Salad, Haricots Vert, Tomato Achaar

Seared Local Day Boat Scallops 35

Spinach, Bacon, Pea and Crab Risotto, Herbed Scampi Sauce

Pan Seared Shrimp and Scallop Rosa 28

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

Vegetarian Risotto GF V 25

*Grilled Asparagus, Heirloom Tomatoes, Aged Gouda,
Roasted Garlic, Herbed Meyer Lemon Mascarpone Cheese*

8oz. Grilled Filet Mignon GF 37

Whipped Potatoes, Spinach, Blue Cheese Crab Fondue

14oz N.Y. Strip Steak GF 37

Roasted Potatoes, Garlic Butter Haricot Vert, Horseradish Chimichurri

Chicken Milanese 25

Arugula, Artichokes, Red Onion, Heirloom Tomato, Ricotta Salata, Citrus Herb Vinaigrette

12 oz. Bone-in Grilled Premium Reserve Pork Chop GF 28

*House Dry 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

Entrée Additions: Shrimp \$3 each, Scallop \$5 each, Crab Fondue \$5, Grilled Chicken \$5

Sides 7

Haricot Vert GF V	Spinach Sautéed GF V	Grilled Asparagus GF V	Steamed Broccoli GF V
Whipped Potatoes GF V	Roasted Potatoes GF V	Cheese Risotto GF V	Shoe String Fries GF V

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.

Summer 2018

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