



## STARTERS

**SHRIMP TARTINE**  
creme fraiche + cucumber  
{ 14 }

**CAPE COD MUSSELS + CLAMS**  
scallion, roasted long hots, preserved lemon  
{ 15 }

**YELLOWFIN TUNA TARTARE**  
peach, frisee, hazelnuts  
{ 18 }

**TDH WEDGE SALAD**  
jumbo lump crab, fine herbs, tomato  
prosciutto, pickled onion  
7 mile island dressing  
{ 16 }

**LOW COUNTRY SUMMER SALAD**  
black eyed peas, roasted corn  
heirloom tomato, oregano vinaigrette  
{ 13 }

**CALAMARI FRITTI**  
grilled peppers  
charred tomato + lemon  
{ 14 }

## MAINS

**NEW JERSEY FLUKE**  
roasted fennel puree  
smoked summer squash  
eggplant, jersey tomato broth  
{ 35 }

**HUDSON CANYON SWORDFISH**  
roasted corn + coriander  
charred shishito pepper puree  
{ 34 }

**CAROLINA GOLDEN TILEFISH**  
smashed fingerling potatoes  
jersey leeks  
lobster beurre blanc  
{ 36 }

**OZARK MTN. PORK BELLY**  
broccoli rabe, red bliss potato  
caramelized onion  
{ 33 }

**CREEKSTONE FARMS SHORT RIB**  
parisian style gnocchi  
summer farm stand vegetables  
{ 36 }

**LANCASTER CHICKEN BREAST**  
green beans, wild mushrooms  
cippolini onions  
tomato + lemon jus  
{ 31 }

## SIDES

**JERSEY FRESH CORN + PEPPERS**  
lime  
{ 10 }

**FRIED BRUSSELS SPROUTS**  
honey + citrus glaze  
{ 10 }

**BOARDWALK FRIES**  
aioli  
{ 8 }

**ROASTED OKRA**  
lemon + paprika  
{ 9 }

THE  
**DIVING HORSE**

BYO

AVALON / NJ / 2109 DUNE DRIVE / 609-368-5000

DINNER DAILY { 5PM-10PM }

THEDIVINGHORSE.COM



# MCGUIRES

