



STARTERS

GARDEN STATE MIXED GREENS
peach, white cheddar
green peppercorn dressing
{ 13 }

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

CAPE COD MUSSELS + CLAMS
harissa, potato, salsa verde
{ 15 }

GRILLED ZUCCHINI
avocado, walnut vinaigrette
{ 13 }

YELLOWFIN TUNA TARTARE
raspberry, hearts of palm, puffed rice
{ 18 }

PORK RILLETTES PROVENCAL
pickled green tomato
sourdough toast + dijon
{ 14 }

MAINS

HUDSON CANYON TUNA
summer wax beans, tomato confit
fingerling potato + saffron, rouille
{ 38 }

NEW JERSEY FLUKE
red lentil + cucumber salad
tahini ranch
{ 35 }

BARNEGAT LIGHT SCALLOPS
zucchini, sunchoke
taggiasca olive tapenade
{ MP }

CREEKSTONE FARMS SHORT RIB
yukon gold potato, arugula
mushroom + cippolini conserva
{ 36 }

CAROLINA GOLDEN TILEFISH
gigante beans, oregano vinaigrette
roasted broccoli rabe
{ 36 }

OZARK MTN. PORK CHOP
castle valley mill polenta
blueberry + fennel, sharp provolone
{ 32 }

SIDES

ROASTED MUSHROOMS
summer truffle
{ 16 }

FRIED BRUSSELS SPROUTS
lemon + pecorino
{ 10 }

BRAISED ESCAROLE
chili relish
{ 9 }

BOARDWALK FRIES
aioli
{ 8 }

THE
DIVING HORSE

MCGUIRES

