



STARTERS

GARDEN STATE GREEN SALAD
blackberry, summer radish
walnut vinaigrette
{ 13 }

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

MUSSELS + CLAMS
cioppino broth, garlic crouton
{ 15 }

GRILLED JERSEY CORN
english peas, cubanelle peppers
smoked almonds, lime aioli
{ 13 }

YELLOWFIN TUNA TARTARE
toasted coconut, jalapeño
lemon gem marigold
{ 18 }

HEIRLOOM TOMATO + CUCUMBER
feta cheese, crispy chickpeas
oregano vinaigrette
{ 14 }

MAINS

BARNEGAT LIGHT SCALLOPS
eggplant puree, crispy capers
roasted tomato + peppers
{ MP }

CREEKSTONE FARMS SHORT RIB
castle valley mill grits, arugula
brown butter grilled carrots
{ 36 }

HUDSON CANYON TUNA
avocado, confit fennel
sungold tomato coulis
{ 36 }

NEW JERSEY FLUKE
summer bean salad
tabbouleh, harissa yogurt
{ 35 }

CAROLINA GOLDEN TILEFISH
corn + bacon chowder
braised greens, fresno chili
{ 38 }

**ORCHARD WOOD SMOKED
OZARK MTN. PORK CHOP**
braised savoy cabbage
marinated jersey peaches
{ 33 }

SIDES

FRIED SHISHITO PEPPERS
tahini ranch
{ 11 }

SAUTÉED BROCCOLI RABE
roasted garlic + lemon
{ 10 }

ROASTED MUSHROOMS
summer truffle
{ 16 }

GRILLED ZUCCHINI
green olives
{ 10 }

OLD BAY FRIES
aioli
{ 9 }

THE
DIVING HORSE

MCGUIRES

