

Our meals are prepared fresh and take time to be served.

- ❖ Gluten free [**GF**] and vegetarian [**V**] items available on menu.
- ❖ Please let us know of any allergies.
- ❖ Menu items can be modified by request. Extra time is required for special orders.

HOUSE MADE SOUPS

- ❖ French onion with mozzarella cheese and toasted French bread crock | \$8.95
- ❖ Corn clam chowder cup | \$3.95 bowl | \$6.95
- ❖ Black bean soup [**GF**; **V**] cup | \$3.95 bowl | \$6.95
- ❖ Tomato soup with mascarpone cheese and basil [**V**] cup | \$3.95 bowl | \$6.95

APPETIZERS

- ❖ Cheese board: daily selection of cheeses, olives, and sliced fruit [**V**] | \$16.95
- ❖ PEI mussels in India Pale Ale beer, jalapeño cilantro broth with grilled French bread | \$18.95
- ❖ Fried calamari balsamic style or traditional | \$16.95
- ❖ Three-orange octopus with dill fennel salad | \$19.95
- ❖ Grilled clams pesto and lemon, grilled French bread | \$17.95
- ❖ Crab mac and cheese | \$14.95
- ❖ Four-cheese mac and cheese | \$9.95
- ❖ Guacamole and plantain chips | \$10.95
- ❖ Kettle chips with blue cheese sauce, tomato, scallions [**GF**] | \$10.95
- ❖ Fried pickles and horseradish sauce [**V**] | \$7.95
- ❖ Pierogi with caramelized onion and bacon, house made kraut | \$9.95
- ❖ Reuben egg rolls with mustard sauce | \$8.95
- ❖ Hummus, plantain chips, and toast points | \$12.95
- ❖ Twice-cooked chicken wings (bone-in): hot, mild, Asian, jerk, chipotle, honey barbecue, raspberry Hoisin, orange bourbon [**GF**], pineapple curry, garlic Parmesan [**GF**]. Choice of ranch or blue cheese. Boneless wings [*not GF*].
6 wings | \$12.00 12 wings | \$24.00 18 wings | \$36.00

ENTRÉE

- ❖ Pan-seared cod fish with mushroom risotto, crisp leeks, and cherry tomatoes in white wine | \$28.95
- ❖ Honey bourbon salmon with grilled pineapple and garbanzo bean puree | \$28.95
- ❖ Pan-seared scallops in a pesto cream sauce with sautéed spinach and capellini | \$28.95
- ❖ Pan-seared scallops and mushrooms risotto in brandy sauce | \$28.95
- ❖ Baked lump crab cake platter with sautéed spinach and butter | \$23.95 2 crab cakes | \$32.95
- ❖ Fish and chips with pickled tartar sauce | \$18.95
- ❖ Peppercorn sirloin steak with a Cognac Dijon mustard cream sauce, roasted potato, and spinach | \$29.95
- ❖ Korean barbecue glazed skirt steak topped with mushrooms, asparagus, and roasted potato | \$29.95
- ❖ Red wine short ribs, with blue cheese mashed potatoes and crisp spinach | \$28.95
- ❖ House made corned beef with a cabbage wedge, roasted potatoes, onion and bacon [**GF**] | \$24.95
- ❖ Bacon and mozzarella meat loaf with mashed potatoes, pub mushroom sauce, and crisp spinach | \$23.95
- ❖ Panko-crust chicken paillard with an arugula salad and a truffled fried egg | \$24.95

SALADS

- ❖ Shrimp with asparagus, Mandarin orange, and mango salsa [**GF**] | \$18.95
- ❖ Fried calamari salad with mixed greens, crisp wontons, and Asian dressing | \$17.95
- ❖ Romaine hearts with croutons, capers, parmesan cheese and Caesar dressing | \$16.95
- ❖ Fresh mozzarella, basil, and cherry tomatoes over arugula | \$15.95
- ❖ Roasted beets with goat cheese, walnuts, mixed greens, and white balsamic dressing [**V**] | \$16.95
- ❖ Mixed greens and roasted pears with blue cheese, walnuts, cranberries, and honey balsamic dressing [**V**] | \$14.95
- ❖ Cobb salad with chicken, egg, tomato, bacon, blue cheese, guacamole and avocado ranch dressing | \$17.95
- ❖ Iceberg wedge, blue cheese, bacon, and house made blue cheese dressing | \$10.95 with grilled or coconut chicken | \$14.95
- ❖ Baby spinach salad with sliced apples, blue cheese, and walnuts | \$14.95
add chicken | \$6.00 add steak | \$10.00
add salmon | \$10.00 add shrimp \$8.00
add crabmeat \$10.00

HOUSE MADE PASTA

- ❖ Fettuccini with shrimp, asparagus, and cherry tomatoes in basil white wine | \$24.95
- ❖ Wild mushroom ravioli with a mushroom cream sauce | \$22.95
- ❖ Gnocchi Bolognese with mascarpone cheese and garden peas | \$22.95

BURGERS AND SANDWICHES

- ❖ House-blended 10 oz. burger with lettuce, tomato, pickle, and choice of cheese | \$14.95
add bacon, fried egg, caramelized onions, mushrooms, hot peppers | \$2.00 for first two toppings; \$.50 for each additional topping
- ❖ Baked lump crab cake sandwich with arugula and rémoulade sauce | \$18.95
- ❖ Cheeseburger sliders (4) | \$14.95
- ❖ Pressed Cuban sandwich with Swiss cheese, ham, pickles and mustard | \$16.95
- ❖ Open-faced Reuben sandwich with beer-brined corned beef | \$16.95
- ❖ Pulled pork with raspberry barbecue sauce and house made slaw | \$16.95
- ❖ Grilled chicken with guacamole and cheddar cheese | \$14.95
- ❖ Four-cheese grilled cheese | \$12.95 add bacon | \$2.00 add tomato soup | \$2.00

All sandwiches served with pickle, house made slaw,
and choice of potato (french fries, hand cut sweet potato fries, or tots) or plantain chips.
Substitute side salad | \$2.00

WEDNESDAY BUILD YOUR OWN BURGER NIGHT 5pm to 10pm

10 ounce sirloin with
lettuce tomato and slaw

Starting at \$8.00
(sides and toppings extra)

SHELLFISH

- ❖ Oysters (bed of 6 or 12) | \$3.00 per piece
- ❖ Fresh half-shell clams (bed of 6 or 12) | \$1.50 per piece
- ❖ Clams Oreganato (12 clams) | \$18.95
- ❖ Clams Casino (12 clams) | \$18.95
- ❖ Shrimp cocktail | \$2.50 per piece
- ❖
Grilled oysters with butter, oregano
and parmesan cheese (12 oysters) | \$34.95

ON THE SIDE

- ❖ Mac and cheese | \$5.95
- ❖ Fresh cut fries | \$4.95
- ❖ Fresh cut sweet potatoes | \$4.95
- ❖ Pancetta brussels sprouts | \$6.95 or vegetarian option
- ❖ Mashed potatoes | \$4.95
- ❖
Spinach | \$4.95

VEGETARIAN OPTIONS

- ❖ Three black bean sliders with Swiss cheese, hummus,
guacamole, and choice of potato | \$14.95
- ❖ Vegetable quesadilla with choice of potato | \$14.95
- ❖ Mushroom risotto | \$19.95

FOR THE KIDS

(age 12 and under)

- ❖ Sliders (3) with choice of potato | \$9.95
- ❖ Mac and cheese | \$7.95
- ❖ Pasta with butter | \$8.95
- ❖ Chicken fingers with choice of potato | \$9.95
- ❖ Hot dog with choice of potato | \$8.95

DESSERTS

(all desserts served with house made whipped cream)

- ❖ Bread pudding | \$6.95
- ❖ Tiramisu | \$6.25
- ❖ Tartufo | \$6.95
- ❖ New York cheesecake | \$7.95
- ❖ Flourless chocolate cake | \$7.95
- ❖ Chocolate peanut butter cake | \$7.95
- ❖ Apple crumb cake | \$7.95
- ❖ Chocolate mousse | \$6.25
- ❖ Cookie ice cream sandwich | \$8.95
- ❖ Scoop of ice cream (vanilla or chocolate) | \$3.95
- ❖ Add a scoop of ice cream to any dessert | \$3.95

Delivery is available. Surcharges are charged by the delivery provider

Soups, pastas, sauces, and desserts are house made and prepared fresh each day. Our bread is delivered daily.

We serve the highest quality fresh fish supplied by Sheelen's Fish Market. Our fish is picked up daily from the renowned Hunts Point Market.

We are committed to serving the highest quality, naturally-raised meat. From farm to table, all our cuts of beef come from full steers — never mass-produced, boxed, or packaged. All steer has been fed a 100% natural diet and slaughtered humanely. As a result, our meat is among the best tasting and most natural beef served in restaurants today.

Please call co-owners Sean Flannery or Frank Pascale for catering and private party needs. 908-753-4500

PARKING

- ❖ Train station parking is available from 11:30am Monday through Friday (weekends any time)
- ❖ Shared parking is available in the bank parking lot at any time
- ❖ Parking is allowed in the Kwiki parking lot after 9pm nightly
- ❖ On street parking is available

Sheelen's Crossing provides
designated outdoor smoking areas.
Please respect other customers
by smoking only in these areas.