



STARTERS

OYSTERS ON THE HALF SHELL

classic mignonette
cocktail
MP

CROQUETAS de BACALAO

cucumber, lemon apple puree
black pepper honey vinaigrette
12

CRAB WEDGE

7 mile island dressing
crisp prosciutto, red onion
fine herbs, jumbo crab meat
14

CRUDO OF YELLOW FIN TUNA

watermelon "escabeche", shiso
hearts of tomato
16

ROASTED BONE MARROW

saltine gremolata
fennel + celery marmalade
12

SALAD OF ARUGULA

marcona almonds, goat cheese
blueberries, white balsamic
11

MAINS

FAROE ISLANDS SALMON

celery root puree
kale + carver's bacon
olave nocellara olive oil
31

BARNEGAT LIGHT SCALLOPS

sautéed arugula
preserved lemon
toasted pearl pasta
vermouth nâge
32

CREEKSTONE FARMS SHORT RIB

buttermilk smashed potatoes
sautéed spinach
garlic confit
36

HUDSON CANYON FLUKE

braised beluga lentils
farm stand vegetables
black truffle vinaigrette
33

ROASTED CHICKEN BREAST

"pilaf" of wild rice
crimini mushroom conserva
english peas
sauce albufera
29

28 DAY DRY AGED NY STRIP

[creekstone farms / black angus]
sauce bordelaise
MP

SIDES

SWEET JERSEY CORN

brown butter
7

SAUTÉED GREENS

lemon chili flake
8

FINGERLING POTATOES

duck fat fried
old bay hotel butter
8

ROASTED MUSHROOMS

fine herbs
8

ASPARAGUS

piave vecchio
tarragon vinaigrette
9

SMASHED POTATOES

buttermilk
8

THE
DIVING HORSE

BYO

EXECUTIVE CHEF : JONATHAN ADAMS
CHEF de CUISINE : ROBERT MARZINSKY

WE PROUDLY SUPPORT MID ATLANTIC FARMERS & FISHERMAN