

# AVENUE

## LONG BRANCH

### HEURES D'OUVERTURE

|                                      |                               |
|--------------------------------------|-------------------------------|
| Monday-Thursday<br>11:00am - 11:00pm | Saturday<br>10:00am - 12:00am |
| Friday<br>11:00am - 12:00am          | Sunday<br>10:00am - 10:00pm   |

### FRUITS DE MER

**SHRIMP  
COCKTAIL** 18  
Cocktail Sauce

**CRAB  
COCKTAIL** 19  
Mustard Sauce

**SNOW CRAB  
CLAWS** 32  
Mustard &  
Cocktail  
Sauce

*Les Plateaux*  
**LE PETIT** 95  
for 2  
**LE GRAND** 150  
for 4

**CAVIAR SERVICE** MP  
Traditional Garnish

**ASSORTED  
OYSTERS**  
1/2 DOZEN 24  
DOZEN 40  
East or West,  
Mignonette

**MIDDLENECK  
CLAMS** 12

**CHILLED  
1/2 MAINE  
LOBSTER**  
35

### DINNER

#### Plats Du Jour

Monday  
**BOUILLABAISSSE** 45

Tuesday  
**BRAISED LAMB SHANK** 49

Wednesday  
**SHRIMP PROVENÇAL** 40

Thursday  
**FILET MIGNON  
AU POIVRE\*** 49

Friday  
**SEAFOOD RISOTTO** 45

Saturday  
**CHICKEN GRAND-MÈRE** 40

Sunday  
**LOBSTER FRITES** 55

### HORS D'OEUVRES

**ESCARGOTS** .....16  
Garlic Butter, Parsley, Pernod

**ROASTED TOMATO SOUP** ..12  
Basil Pesto, Herb Croutons

**MACARONI GRATIN** .....12  
Cavatappi Pasta, Mornay Sauce,  
Thyme Breadcrumbs

**GRILLED OCTOPUS** .....20  
Fingerling Potatoes, Niçoise Olives,  
Lemon Confit, Romesco

**STEAK TARTARE\*** .....24  
Quail Egg, Capers, Dijon, Crostini

**TUNA TARTARE\*** .....21  
Cucumber, Capers, Avocado  
Green Goddess, Espelette

**BURRATA** .....19  
Basil Pesto, Heirloom Tomatoes,  
Arugula, Aged Balsamic

**JUMBO LUMP CRAB CAKE** .23  
Corn Succotash, Smoked Paprika Aioli

**CHEESE & CHARCUTERIE** ..21  
Imported Cheese & Cured Meats,  
Olives, Grain Mustard, Crostini,  
Fig Chutney

### ENTRÉES

**STEAK FRITES\*** .....45  
12oz. NY Strip, Maître d' Butter

**TROUT AMANDINE** .....33  
Haricots Verts, Toasted Almonds,  
Lemon Beurre Noisette

**BEEF BOURGUIGNON** .....38  
Short Rib, Pommes Purée, Bacon  
Lardons, Mushroom, Pearl Onion

**MOULES-FRITES** .....25  
White Wine, Shallot, Garlic

**CHEESEBURGER\*** .....25  
Gruyère, Caramelized Onion, Bibb  
Lettuce, Black Truffle Aioli, Brioche

**CHEESE OMELETTE** .....17  
Gruyère, Cheddar, Fines Herbes  
Add Caviar MP

**SCALLOPS** .....39  
Pea Purée, Smoked Bacon,  
Verjus Emulsion

**MAINE LOBSTER ROLL** .....35  
Herb Mayonnaise, Bibb Lettuce,  
Brioche Bun

**SEAFOOD  
BUCATINI PASTA** .....39  
Lobster, Lump Crab, Shrimp,  
Calabrian Vodka Sauce,  
Breadcrumb

**SALMON** .....35  
Beluga Lentils, Brussels Sprouts,  
Frisée, Whole-Grain Beurre Blanc

**CREAMY MOREL  
RISOTTO** vg .....29  
English Peas, Asparagus,  
Boursin

**ROASTED CHICKEN** .....29  
Fingerlings, Baby Carrots,  
Shallots, Herb Jus

**DUCK À L'ORANGE** .....39  
Seared Breast, Braised Endive,  
Crispy Potatoes

**BRANZINO** .....40  
Fennel, Potato, Tomato, Capers,  
Black Olive Tapenade

**CAVATAPPI PASTA**.....29  
Basil Pesto, Teardrop Tomato,  
Parmesan, Toasted Pine Nuts

### SALADES

Add Chicken Paillard 7

**SALADE VERTE** .....16  
Bibb Lettuce , Haricots Verts,  
Radish, Tarragon, Banyuls  
Vinaigrette

**NIÇOISE** .....28  
Gem Lettuce, Confit Tuna, French  
Beans, Potatoes, Dijon Vinaigrette

**BEET SALAD** .....16  
Goat Cheese, Toasted Pistachio,  
Arugula, Citrus Vinaigrette

**ARTICHOKE SALAD** .....19  
Chickpeas, Roasted Red Peppers,  
Tomato, Cucumber, Arugula, Feta,  
Red Wine Vinaigrette

**LENTIL SALAD** .....16  
Cucumber, Red Onion, Bell Pepper,  
Parsley, Dijon Vinaigrette

#### ASSIETTE DE FROMAGES

Chef's Selection of Three Cheeses  
with Fresh Baguette and Traditional  
Accoutrements 21

### SIDES

**POMMES FRITES** 9

**POMMES PURÉE** 9

**HARICOTS VERTS** 9

**ASPARAGUS** 9

**SAUTÉED SPINACH** 9

**FINGERLING POTATOES** 9

**BABY CARROTS** 9

**BRUSSELS SPROUTS** 9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

|                                                                                                                                                            |                                                                                                                                                      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>BERRY SUN KISS</b><br><b>14</b><br>Stateside Vodka,<br>Blueberry Purée,<br>Fresh Lime Juice,<br>Cucumber Juice &<br>Mint Leaves                         | <b>MANGO MOJITO</b><br><b>13</b><br>Bacardi Mango Rum,<br>Fresh Lime Juice, Mango<br>Purée, Simple Syrup,<br>Mint Leaf, Splash<br>of Lemon-Lime Soda |
| <b>PINEAPPLE<br/>GINGER SMASH</b><br><b>14</b><br>Stateside Vodka, Barrow’s<br>Intense Ginger Liqueur,<br>Fresh Lime Juice,<br>Pineapple Juice, Basil Leaf | <b>APEROL<br/>SPRITZ</b><br><b>15</b><br>Aperol, Fresh Orange<br>Juice Topped with<br>Sparkling Wine                                                 |
| <b>AVENUE BREEZE</b><br><b>14</b><br>Stateside Vodka,<br>Aperol, Coconut Water,<br>Passion Fruit Purée,<br>Fresh Lemon Juice,<br>Orange Bitters & Nutmeg   | <b>ALMOST A<br/>PALOMA</b><br><b>16</b><br>Casamigos Blanco Tequila,<br>Pomelo Fruit, Dry White<br>Wine, Fresh Lime Juice<br>Topped with Club Soda   |
| <b>HAPPY<br/>WATERMELON</b><br><b>15</b><br>Hendrick’s Gin,<br>Watermelon Purée,<br>Fresh Lime Juice, Tonic<br>Water & Mint Leaves                         | <b>PASSIONISTA</b><br><b>17</b><br>Casamigos Reposado<br>Tequila, Aperol, Triple Sec,<br>Passion Fruit Purée,<br>Fresh Lime Juice &<br>Mint Leaf     |
| <b>DARK &amp; STORMY DAY</b><br><b>13</b><br>Goslings Dark Rum,<br>Fresh Lime Juice,<br>Ginger Beer                                                        | <b>ESPRESSO<br/>MARTINI</b><br><b>15</b><br>Stoli Vanilla Vodka,<br>Kahlúa, Brewed Espresso,<br>Dash of Cocoa Powder                                 |

BEER

|                                                           |                                        |
|-----------------------------------------------------------|----------------------------------------|
| ➔ DRAFT ➔                                                 |                                        |
| Stella Artois .....8                                      | Allagash White .....8                  |
| Kane Head High IPA .....8                                 | Blue Moon .....8                       |
| ➔ BOTTLES ➔                                               |                                        |
| Cape May<br>Coastal Evacuation<br>Double IPA .....9       | Stella Artois .....7                   |
| Cape May<br>Crushin’ It IPA .....9                        | Miller Lite .....8                     |
| Asbury Park Blonde ....13                                 | Corona .....7                          |
| Asbury Park<br>Sea Dragon IPA 16oz ...14                  | Corona Light .....7                    |
| Bradley Brew<br>Project Unicorn<br>Girls Pale Ale .....10 | Surfside<br>Iced Tea + Vodka Can ...10 |
|                                                           | Stateside Vodka<br>Soda Can .....10    |

WINE

Whites

|                               |         |         |
|-------------------------------|---------|---------|
|                               | 60Z     | 90Z     |
| <b>CHARDONNAY.....11</b>      | .....17 |         |
| Michael Pozzan Giapoza        |         |         |
| <b>SAUVIGNON BLANC.....12</b> | ....18  |         |
| Domaine du Salvard Cheverny   |         |         |
| <b>SAUVIGNON BLANC.....11</b> | .....17 |         |
| Château Greysac               |         |         |
| <b>SAUVIGNON BLANC 2022</b>   | .....17 | ....26  |
| J. de Villebois Sancerre      |         |         |
| <b>PINOT GRIGIO 2020</b>      | .....13 | ...19.5 |
| Gradis’Ciutta Collio          |         |         |

Rosés

|                           |         |        |
|---------------------------|---------|--------|
|                           | 60Z     | 90Z    |
| <b>SCHLOSS GOBELSBURG</b> | .....10 | ....15 |
| Cistercien                |         |        |
| <b>CHÂTEAU D’ESCLANS</b>  | .....19 | ....28 |
| Whispering Angel          |         |        |

Reds

|                                          |         |        |
|------------------------------------------|---------|--------|
|                                          | 60Z     | 90Z    |
| <b>PINOT NOIR 2020</b>                   | .....10 | ....15 |
| Cloisonné                                |         |        |
| <b>PINOT NOIR 2019</b>                   | .....16 | ....24 |
| Vincent Girardin Saint-Vincent Bourgogne |         |        |
| <b>MERLOT BLEND 2017</b>                 | .....16 | ....24 |
| Eagle Glen                               |         |        |
| <b>CABERNET SAUVIGNON.....14</b>         | ....21  |        |
| Donati Family                            |         |        |
| <b>CABERNET SAUVIGNON 2015 16</b>        | ...24   |        |
| Cultivar                                 |         |        |
| <b>RED BLEND 2019</b>                    | .....10 | ....15 |
| Famille Perrin Côtes du Rhône Villages   |         |        |
| <b>MALBEC 2017</b>                       | .....10 | ....15 |
| Clos La Coutale Cahors                   |         |        |