

APPETIZERS

JERK CHICKEN WINGS \$11.99
1 POUND OF GRILLED CHICKEN WINGS DRY RUBBED WITH JAMAICAN SPICE, SERVED WITH CELERY & RANCH DRESSING, DRY OR WET WITH JUJU SAUCE

LOADED CHIPS \$9.99
HOMEMADE CHIPS LOADED WITH BLUE CHEESE, BACON, TOMATO & GREEN ONION THEN TOPPED WITH BLUE CHEESE CRUMBLES

GRILLED KEILBASA \$9.99
SMOTHERED IN CARAMELIZED ONIONS WITH SPICY MUSTARD

BUFFALO BLUE TENDERS \$9.99
4 TENDERS LIGHTLY BREADED AND FRIED, WITH BUFFALO BLUE SAUCE WITH CELERY & BLUE CHEESE

TORTILLA CHIPS & DIPS \$10.99
BIG BASKET OF HOUSE FRIED TORTILLA CHIPS, SERVED WITH HOMEMADE GUACAMOLE, FRESH PICO DE GALLO & CHEESE DIP

SEAFOOD APPS

ALE HOUSE GARLIC SHRIMP \$12.99
10 SHRIMP SAUTEED IN GARLIC, BUTTER AND WINE WITH GARLIC BREAD

BUFFALO BLUE SHRIMP \$10.99
10 CRISPY SHRIMP TOSSED IN OUR BUFFALO BLUE SAUCE, SERVED WITH BLUE CHEESE & CELERY

MUSSELS RED OR WHITE \$12.99
A POUND OF MUSSELS SERVED WITH MARINARA SAUCE OR WHITE WINE GARLIC BUTTER SAUCE

THE GARMINE \$19.99
8 SHRIMP AND LUMP CRAB SAUTEED IN GARLIC, BUTTER & WHITE WINE WITH OREGANO & RED PEPPER FLAKES. SERVED WITH GARLIC BREAD

JERK SHRIMP \$10.99
10 CRISPY SHRIMP TOSSED IN JUJU SAUCE SERVED WITH CELERY & RANCH DRESSING

SOUPS

12 OZ = \$6.99, 16 OZ = \$8.99

CREAM OF CRAB SOUP
DELICIOUS LUMP CRAB SIMMERED IN A SWEET CREAM BASE
OUR HOUSE SPECIALTY

JERSEY CLAM CHOWDER
FRESH JERSEY CLAMS SIMMERED WITH VEGGIES IN A RED CLAM BROTH

BASKETS

SERVED WITH STEAK FRIES, OLD BAY FRIES OR OLD BAY CHIPS

CRISPY SHRIMP \$16.99
12 SHRIMP, FRIED & SERVED WITH FRESH LEMON & COCKTAIL SAUCE

CHICKEN TENDERS \$12.99
4 CHICKEN TENDERS, LIGHTLY BREADED & FRIED, SERVED WITH HONEY MUSTARD

CORONA BATTERED FISH \$15.99
CORONA BATTERED COD FILLETS SERVED WITH TARTAR SAUCE & FRESH LEMON

STEAK FRIES OR OLD BAY FRIES
THICK CUT FRIES WITH OR WITHOUT OLD BAY SEASONING \$5.99

SIDE OF WHITE CHEESE SAUCE \$1.99



SALADS

CALI COBB SALAD \$14.99
MIXED GREENS WITH GRILLED CHICKEN, BACON, HARD BOILED EGG, CHEESE, RED ONIONS, TOMATOES, HOMEMADE CROUTONS & BLEU CHEESE CRUMBLES
SERVED WITH GUACAMOLE RANCH DRESSING

SEAFOOD COBB SALAD \$17.99
MIXED GREENS WITH CHOPPED SHRIMP, LUMP CRAB, DICED BACON, BLEU CHEESE CRUMBLES, HARD BOILED EGG, CHEESE, RED ONIONS, TOMATOES & HOMEMADE CROUTONS

JERSEY GARDEN CHICKEN SALAD
MIXED GREENS, TOMATOES, RED ONIONS, SHREDDED CHEESE, DICED GRILLED CHICKEN BREAST & HOMEMADE CROUTONS \$11.99
SUB GRILLED SHRIMP = \$14.99

CHICKEN CAESAR SALAD
CHOPPED ROMAINE, CAESAR DRESSING, PARMESAN CHEESE, CRACKED PEPPERCORNS TOPPED WITH HOMEMADE CROUTONS \$11.99
SUB GRILLED SHRIMP = \$14.99

DRESSINGS:

BLEU CHEESE, RANCH, HONEY MUSTARD, 1000 ISLAND, LO-CAL ITALIAN, BALSAMIC VINAIGRETTE, OIL & VINEGAR

TACOS

SERVED WITH CHOICE OF SIDE

CRISPY SHRIMP TACOS \$17.99
CRISPY SHRIMP SERVED IN THREE FLOUR TORTILLAS WITH PINEAPPLE SLAW, JACK CHEESE & ROASTED RED PEPPER SAUCE

FISH TACOS \$17.99
GRILLED MAHI MAHI SERVED IN THREE FLOUR TORTILLAS WITH PINEAPPLE SLAW, JACK CHEESE & ROASTED RED PEPPER SAUCE

SPECIALTIES

SERVED WITH CHOICE OF SIDE
ADD A SIDE OR CAESAR SALAD \$3.49

BACK BAY CRAB CAKES \$24.99
2 HOMEMADE JUMBO LUMP & CLAW MEAT CAKES BROILED TO PERFECTION WITH VERY LITTLE FILLER, SERVED WITH CREOLE REMOULADE

80Z PETITE DELMONICO \$19.99
CENTER CUT OF THE RIB, MOST DELICIOUS STEAK

JUJU SHRIMP \$17.99
TWO SKEWERS OF JERK SEASONED GRILLED SHRIMP, SLATHERED IN JUJU SAUCE

STEAK MARYLAND \$24.99
80Z PETITE DELMONICO WITH LUMP CRAB IN A SWEET CREAM BUTTER SAUCE

SHRIMP, CRAB & BROCCOLI ALFREDO \$22.99
SAUTEED SHRIMP, JUMBO LUMP CRAB & BROCCOLI IN AN ALFREDO SAUCE OVER CHEESE TORTELLINI

SEAFOOD SAMPLER \$21.99
A BACK BAY CRAB CAKE, FRIED CRISPY SHRIMP AND CORONA BATTERED COD FILLETS WITH LEMON, COCKTAIL & TARTAR SAUCE

JAMAICAN JERK COMBO \$20.99
TWO CARIBBEAN PORK SHANKS, 1/2 POUND OF JERK WINGS, AND A SKEWER OF JUJU SHRIMP

BURGERS & SANDWICHES

SERVED WITH CHIPS & PICKLE.
SUBSTITUTE ONE OF OUR SIDES FOR THE CHIPS FOR \$3.49

CHEESEBURGER IN PARADISE \$11.99
1/2 POUND GRILLED GROUND CHUCK WITH CHOICE OF CHEESE ON A SOFT KAISER

GUNNESS BURGER \$12.99
1/2 POUND GRILLED CHUCK WITH GUNNESS BBQ SAUCE, CARAMELIZED ONIONS, BACON, CHEDDAR CHEESE AND FRIED ONION RING ON A SOFT KAISER

RIBEYE STEAK \$17.99
8 OZ. GRILLED RIB STEAK WITH CHOICE OF CHEESE ON FRESH GARLIC BREAD

CRAB CAKE SANDWICH \$15.99
HOMEMADE JUMBO LUMP CRAB & CLAW MEAT CAKE, BROILED TO PERFECTION WITH VERY LITTLE FILLER. SERVED WITH CREOLE REMOULADE ON A SOFT KAISER ROLL WITH LETTUCE & TOMATO

NEW ENGLAND LOBSTER ROLL \$17.99
CHILLED LOBSTER SALAD ON A BUTTER TOASTED BUN

TAYLOR PORK ROLL & CHEESE \$9.99
A TRENTON FAVORITE. SLICED & GRILLED WITH CHOICE OF CHEESE ON A SOFT KAISER ROLL

SHRIMP PO'BOY \$12.99
CRISPY SHRIMP WITH SHREDDED LETTUCE, TOMATO AND CREOLE REMOULADE ON A SUB ROLL

BUFFALO BLUE CHICKEN \$11.99
BREADED AND FRIED CHICKEN CUTLET SLATHERED IN OUR BUFFALO BLEU CHEESE WITH SHREDDED LETTUCE ON A SOFT KAISER

POLISH KEILBASA \$10.99
CHAR-GRILLED KIELBASA, SMOTHERED IN CARAMELIZED ONIONS, SERVED WITH SPICY MUSTARD ON A SUB ROLL

JERK CHICKEN \$11.99
GRILLED CHICKEN BREAST WITH JAMAICAN SPICES, CHEESE, LETTUCE & TOMATO & JUJU SAUCE, SERVED ON A SOFT KAISER ROLL

SIDES

OLD BAY CHIPS, RICE PILAF, VEGGIES, CUCUMBER SALAD, SIDE HOUSE SALAD, SIDE CAESAR SALAD \$3.49

SIDE OF WHITE CHEESE SAUCE \$1.99

OTHER STUFF

MASON JARS
LIMIT OF 2 32OZ MASON JARS PER PERSON

BASIN WALKABOUT DRINKS
AVAILABLE AT ANY BAR, 16OZ ONLY, ANY BEVERAGE, ONE PER PERSON

GRATUITIES
PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY BEFORE SPLIT CHECKS (NO MORE THAN 4 CHECKS PER TABLE)

DOG RULES
ON LEASH AND ALL FOUR PAWS ON THE GROUND. WE CANNOT FEED YOUR PETS

MERCHANDISE
COLOR CHANGING STRAWS: \$2
KOOZIES: \$3
T-SHIRTS/TANKS: \$15
LONG SLEEVE HOODIE T-SHIRT: \$25
FACE MASKS: \$10

BASIN MASONS

16OZ PINT \$8 32OZ MASON \$15
TAKE HOME KITS \$55

BOB MARLEY

A HOUSE SPECIALTY! SWEET TEA VODKA, LEMONADE & FRESH MINT

ZIGGY MARLEY

RAZZMATAZZ, RASPBERRY RUM, LEMONADE & CLUB SODA & MINT

BLUEBERRY LEMONADE

CRUZAN BLUEBERRY LEMONADE RUM, LEMONADE, CLUB SODA,
MUDDLED MINT & BLUEBERRIES
(CHANGE IT INTO A RASPBERRY OR STRAWBERRY LEMONADE
IF YOU FEEL LIKE IT)

SUNSET MARGARITA

TEQUILA, TRIPLE SEC, SOUR, OJ, LIME JUICE & A LIME WEDGE

MOJITO

RUM, FRESH MINT & LIME, MUDDLED WITH SIMPLE SYRUP,
SPASH OF SODA & SOUR

RED OR WHITE SANGRIA

SERVED WITH MIXED FRUIT & BERRIES

BLOODY MARY

VODKA, MRS. T'S BLOODY MARY MIX, PEPPER, HORSERADISH,
CHOLULA WITH A LEMON, LIME & OLIVE

SEX ON THE BAY

VODKA, MELON LIQUOR, RAZZMATAZZ, PINEAPPLE, ORANGE &
CRANBERRY JUICE, GRENADINE & A CHERRY

PREMIUM MASONS

16OZ PINT \$12 32OZ MASON \$18
TAKE HOME KITS \$75

FRESH FRUIT MOJITOS

CHOICE OF CRUZAN PEACH, MANGO, STRAWBERRY, RASPBERRY OR
BLUEBERRY LEMONADE RUMS, MUDDLED FRUIT, MINT & LIMES

GOLDEN MARGARITA

SAUZA HORNITOS PLATA 100% AGAVE TEQUILA, TRIPLE SEC, GRAND
MARNIER, SOUR & ORANGE JUICE, LIME JUICE & LIME WEDGE

BLUE CORONA RITA

SAUZA HORNITOS PLATA 100% AGAVE TEQUILA, BLUE CURACAO, SOUR & OJ,
LIME JUICE & LIME WEDGE WITH AN INVERTED CORONA

JALAPENO MARGARITA

SAUZA HORNITOS PLATA TEQUILA, AGAVE NECTAR, TRIPLE SEC, , MUDDLED
JALAPENOS, SOUR, OJ, LIME JUICE

LITTLE WATER MULE

48 BLOCKS VODKA, REGATTA BERMUDA GINGER BEER, FRESH LIME &
MINT FRUIT IT UP WITH SOME FRESH STRAWBERRIES OR RASPBERRIES

RIGHT UP MY ALIBI

MR FINGER'S ALIBI GIN, TONIC WATER, PICKLE JUICE, PICKLE & OLD
BAY RIM

JUJU JUICE

CRUZAN MANGO & PINEAPPLE RUMS, COCONUT RUM, BANANA
LIQUOR, CRANBERRY, ORANGE & PINEAPPLE JUICES

GEORGIA PEACH

TITO'S VODKA, PEACH SCHNAPPS, FRESH MUDDLED PEACHES & MINT,
SPRITE & CLUB SODA (NOTE \$1 FROM EACH DRINK SOLD WILL BE
DONATED TO ALLMON'S CAMP ANIMAL AID)

THIN BLUE LINE

TITO'S VODKA, CRUZAN BLUEBERRY LEMONADE & RASPBERRY
RUMS, BLUE CURACAO, SOUR MIX & SPRITE (\$1 FROM EACH DRINK
SOLD WILL BE DONATED TO THE JOSH VADELL FOUNDATION)

LONG ISLAND

VODKA, RUM, GIN, TEQUILA, TRIPLE SEC, SOUR & ORANGE JUICE,
SPASH OF COKE & LEMON WEDGE

RUM RUNNER

LIGHT & DARK RUMS, BLACKBERRY BRANDY, BANANA LIQUOR,
PINEAPPLE & ORANGE JUICE, GRENADINE & A CHERRY

TRASH CAN

VODKA, RUM, GIN, SAUZA TEQUILA, BLUE CURACAO, SOUR & ORANGE
JUICE, SPASH OF COKE & AN INVERTED CAN OF RED BULL
(32 OZ. ONLY)



DRAFT BEERS

\$8 PINT

BACK BAY SUNSET ALE
BELGIAN-STYLE ABBEY
DUBBEL BREWED FOR BACK
BAY ALE HOUSE BY FLYING
FISH ABV: 7.1%, SOMERDALE,
NJ

BACK BAY 1858 PALE ALE
PALE ALE BREWED FOR BACK
BAY BY FLYING FISH ABV:
5.2%, SOMERDALE, NJ

BLUE MOON BELGIAN
WHITE
A WHEAT BEER BREWED
WITH VALENCIA ORANGE PEEL
FOR A SUBTLE SWEETNESS
AND BRIGHT, CITRUS AROMA
ABV: 5.4%, DENVER, CO

DOGFISH HEAD 60 MIN IPA
CONTINUALLY HOPPED TO
DELIVER A CITRUSY, GRASSY
HOP FLAVOR WITHOUT BEING
BITTER
ABV: 6.0, MILTON, DE

HIDDEN SANDS CITRUS
SOUR
FLAVORED WITH ORANGE,
LEMON AND LIME
ABV: 5%, EGG HARBOR
TOWNSHIP, NJ

CAPE MAY BOG
CRANBERRY SHANDY
CRANBERRY WHEAT BEER
BLENDED WITH LEMONADE
ABV: 3.9%, CAPE MAY, NJ

BUBBLES

SELTZERS \$6
CORONA SELTZER, (0 CARBS)
WHITE CLAW
(ASK YOUR SERVER FOR
FLAVORS)

MIMOSAS \$8
COOKS CHAMPAGNE TOPPED
WITH ORANGE JUICE

BOTTLED BEERS

DOMESTICS \$4.50
COORS LIGHT BUD LIGHT
MILLER LITE YUENGLING,
MICHELOB ULTRA BUDWEISER
O'DOULS

IMPORTS \$5.50
CORONA CORONA LIGHT
HEINEKEN

WINES

YELLOWTAIL WINES \$7.50
CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC
ROSE
CABERNET
PINOT NOIR

OTHER WINES \$8.50
COPPOLA SOPHIA REISLING
VILLA POZZI MOSCATO
SANTA JULIA ORGANIC
MALBEC
SKYFALL CABERNET

KITS & 16OZ MASONS TO-GO

KITS CANNOT BE CONSUMED ON PREMISE. 16OZ MASONS TO
GO MAY BE CONSUMED IN THE OPEN CONTAINER ZONE OF
GARDNER'S BASIN (ONE PER PERSON)

SAFETY

SANITIZING

ALL TABLES, CHAIRS, CONDIMENTS, MENUS AND PENS WILL BE
SANITIZED AFTER EACH USE, PLEASE BE PATIENT

STAFF

MASKED & GLOVED AND MAINTAINING SOCIAL DISTANCING, PLEASE
BE PATIENT

BATHROOMS

PLEASE MAINTAIN 6' SOCIAL DISTANCING AT ALL TIMES WHEN NOT
SEATED

GUESTS

MUST WEAR MASKS WHEN NOT SEATED. PLEASE BE MINDFUL THAT
WE ARE ON A REDUCED SEATING CAPACITY, AND ARE NOW PART OF
THE OPEN CONTAINER AREA OF ATLANTIC CITY, SO IF YOU WOULD
MAKE YOUR LAST ADULT DRINK ONE "TO-GO" WE WILL GIVE YOU A
FREE GIFT TO GO ENJOY THE BEAUTIFUL SIGHTS OF GARDNER'S
BASIN

SMOKING

NO SMOKING ANYWHERE ON THE PROPERTY