



Open for lunch and dinner everyday
Lunch 12-2 pm | Dinner 5-9 pm
(732) 449-4700

Starters

Homemade Pasta #9

Nine orders of homemade pasta are composed and priced daily

Panache of Appetizers

Fresh Jumbo lump crab cake alongside a duet of grilled shrimp and a wild mushroom salad served with a red pepper remoulade... 15

Mussels

These mussels are steamed with white wine and lemon then finished with smokey chorizo sausage ... 9

Calamari

Super crispy calamari with a trio of dipping sauces, lemon caper aioli, Thai chile, and remaloude... 10

Grilled Caesar Salad

Romaine heart grilled then topped with a roasted red pepper relish, pine nuts and finished with classic dressing... 8

Mesclun Salad

Mesclun greens with a duet of beets, goat cheese, pecans, apples, and balsamic vinaigrette... 9

Lobster Cappuccino

Creamy lobster bisque topped with lobster foam and chunk lobster meat... 10

Butternut Squash and Short Ribs

Creamy butternut squash soup with a garnish of pablano peppers and braised boneless short ribs... 9



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Dinner ~ Main Course

Halibut

Panko crusted East Coast Halibut filet resting upon a winter vegetable hash and roasted fingerling potatoes...28

Scallops

Porcini dusted Manasquan inlet day boat scallops over a rock shrimp potato pancake, English peas and drizzled with carrot butter ...29

Jumbo Lump Crab Cakes

A trio of Jumbo lump crab cakes with Yukon gold smashed potato, green beans and red pepper remoulade...31

Lamb

Slow oven roasted volcano lamb shank with bacon dusted rustic rutabagas and creamy couscous...27

Pork

If you're a fan of slowly braised pulled pork, you are going to love our braised pork cheek with potato gnocchi and spinach...26

Chicken Breast

Bone on chicken breast cooked to juicy perfection with honey glazed carrots and crispy Yukon gold potatoes tossed with feta cheese ...24

Bistro Steak

Grilled center cut steak served with golden beet infused Italian polenta, swiss chard and drizzled with merlot demi glaze...29

Dessert Menu

In order to guarantee the freshest possible dessert items Black Trumpet is choosing to make our dessert items either in front of our guests tableside or making them fresh and ever changing in our pastry kitchen. Your server will let you know what the pastry chef has chosen today for your selections