

MARIE NICOLE'S GRILL

AT DIAMOND BEACH

(609) 522-5425
MARIENICOLES.COM

9510 PACIFIC AVE.
WILDWOOD CREST, NJ

STARTERS

FRIED CALAMARI

Cherry peppers, capers,
kalamata olives, white wine 11.

CHARCUTERIE BOARD

Assorted cured meats &
artisanal cheeses, roman artichokes,
mixed Mediterranean olives,
caper berries, cornichons,
grain & dijon mustard.
Share 21 / Single 14 *GF

ITALIAN FLATBREAD

Sun-dried tomato pesto, sausage,
roasted garlic, asparagus, shaved
shallots & fontina 12.

SHRIMP PROSCIUTTO

(3) Grilled U-10 shrimp wrapped
with prosciutto & fresh basil,
balsamic drizzle 15. *GF

DRUNKEN MUSSELS & CLAMS

Steamed in beer, butter, cream,
garlic & herbs, shoestring fries,
garlic mayo 14.

SOUPS & SALADS

SOUP DU JOUR CUP OR BOWL

A mixture of fresh ingredients
made daily.

'CHOPPED' WEDGE

Grape tomatoes, red onion, crumbled
gorgonzola, bacon lardons, green
goddess dressing,
balsamic drizzle 10. *GF

CAESAR SALAD

Chopped romaine, yellow pepper
caesar, parmesan crisp 9. *GF

ENTREES

SEAFOOD

PAN-SEARED SALMON & SHRIMP

New Orleans style grits, white wine lemon 27. GF

SEAFOOD RISOTTO

Sautéed lobster, shrimp, crab, mussels & clams, spicy tomato-crab broth 38.

JUMBO-LUMP CRABCAKES

Whipped potato, seasonal vegetable, horseradish cream 28.

MEAT

10 OZ BLACK ANGUS FILET MIGNON

Mushroom dusted & black peppercrusted, Yukon whipped potatoes, sautéed greens,
house-made onion ring garnish, red wine Demi glacé 42. *GF

GRILLED LAMB PORTERHOUSE

Roasted fingerling potatoes, sautéed French beans & cipollini onions,
mint-port reduction 34. GF

ROASTED HALF DUCK

Pan-fried fingerling potatoes, seasonal vegetable, orange-maple teriyaki glaze 29. *GF

BONE-IN VEAL PARMESAN

14 oz chop, pounded, breaded, homemade tomato sauce, buffalo mozzarella, fresh pasta 42.

PASTA

RAGU ALLA BOLOGNESE

Rigatoni pasta, homemade bolognese sauce. 14 half / 24 full

FUSILLI CALABRESE WITH SAUSAGE & BROCCOLI RABE

Fresh hand-pulled pasta, crumbled sausage, sautéed broccoli rabe, heirloom cherry tomatoes, parmesan.
14 half / 22 full

PASTA GORGONZOLA

Fresh cavatelli pasta, jumbo lump crab meat, crispy prosciutto, sweet peas, gorgonzola cream sauce.
16 half / 28 full

3 COURSE MENU

\$35 ANYTIME • \$25 BEFORE 6PM

Inside & outside dining only. No substitutions please.

STARTER
SOUP DU JOUR
OR
CAESAR SALAD

ENTREE
HERB-ROASTED CHICKEN
FISH OF THE DAY
FUSILLI CALABRESE WITH
SAUSAGE & BROCCOLI RABE

DESSERT
DAILY
SELECTION

GF - Gluten Free / *GF - Can be modified and prepared to accommodate a Gluten Free request.