

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. ©US Foods Menu 2025 (599662)

DINE-IN | CARRY OUT | CURBSIDE PICK-UP

292 Princeton Avenue Brick, New Jersey 08724 732.892.WIND (9463) FAX 732.892.9465



APPETIZERS

CLAMS ON THE HALF SHELL
1/2 dozen top necks with lemon, crackers and cocktail sauce. 12

JUMBO SHRIMP COCKTAIL
Five jumbo shrimp with lemon and cocktail sauce. 18

GRILLED CLAMS
Twelve top neck clams roasted on our grill and served with lemon and melted butter. 15

BUFFALO WINGS
Fried and tossed with our own buffalo sauce. Served with bleu cheese dressing and celery sticks. 18

GRILLED CHICKEN TENDERS
Fresh chicken tenders basted lightly with a special marinade & cooked on our open grill. Served with BBQ sauce. 17

BUFFALO CHICKEN TENDERS
Fresh chicken tenders, fried & tossed with our own buffalo sauce. Served with bleu cheese dressing & celery sticks. 18

CLASSIC SKINS
Fresh potato skins fried crisp and served with chopped bacon, melted cheddar and jack cheese. 13

FRIED MOZZARELLA
With marinara sauce. 11

FRIED ZUCCHINI
Served with a horseradish dijon sauce. 12

NACHO PLATTER SUPREME
Crisp tortilla chips mounded high and topped with Windward Homemade Chili, diced tomatoes, jalapeño peppers, black olives, salsa and Monterey jack & cheddar cheese. Served with sour cream and our own roasted tomato salsa. A classic. 16

PEI MUSSELS
Prince Edward Island mussels steamed and served with a choice of white wine and garlic butter or marinara, Sweet or hot. 15

BLACKENED TUNA BITES
Pan-blackened sushi grade tuna bites served with a cucumber wasabi dipping sauce. 18

BLACKENED FILET MIGNON BITES
Hand-cut filet mignon pan-blackened with a creamy horseradish dipping sauce. 20

FRIED CALAMARI
Lightly coated, fried served with marinara sauce and lemon. 15

AHI TUNA NACHOS
Diced raw tuna atop fried wontons, wakame seaweed salsa and white & black sesame seeds, drizzled with lime cream & sriracha soy aioli. 19

HOMEMADE ONION RINGS
Lightly breaded, fried and piled high. 9

FROM THE GRILL

Grill Entrees include baked potato, French fries, mashed potatoes or rice. Substitute mixed vegetables add \$2. All grill dishes include basket of bread, house salad with choice of dressing. Small Caesar Salad or Windward Wedge in place of a House Salad with all dinner entrees \$3 extra.

BROILED CHOPPED STEAK
An old time classic, one pound of chopped steak cooked to your liking, served with mushroom gravy. 25

14oz. N.Y. SIRLOIN STEAK
Hand cut daily by our chef and grilled to your liking. 44
-The best at the shore.

BLACKENED 14oz. N.Y. SIRLOIN
Our famous fully trimmed sirloin coated with authentic Cajun spices and seared in a cast iron pan. 45

PRIME PORK CHOP MARSALA
Grilled 14oz prime grade pork chop topped with mushrooms in a Marsala wine sauce. 29

CHICKEN

All chicken dishes include basket of bread, house salad with choice of dressing. Small Caesar Salad or Windward Wedge in place of a House Salad with all dinner entrees \$3 extra.

OLD FASHIONED CHICKEN POT PIE
A large casserole laden with chunky white meat chicken and assorted fresh vegetables smothered in a supreme sauce in a flaky puff pastry shell. 23

CHICKEN PARMIGIANA
A plump chicken cutlet breaded & smothered in tomato sauce & melted mozzarella cheese, served with linguine. 27

CHICKEN FRANCAISE
Medallions of chicken breast dipped in a light egg batter, sautéed in butter and lemon. Served with rice. 26

CHICKEN MURPHY
Boneless breast of chicken sautéed with sweet vinegar peppers, mushrooms and potatoes in a garlic white wine sauce. *Available Hot or Sweet.* 26

BAR PIES

TAVERN PIE
Crispy, thin crust pie with our own sauce and mozzarella cheese. 13

MEAT LOVER'S PIE
Our thin crust pie topped with pepperoni, sausage and bacon. 16

MARGHERITA PIE
Sliced tomatoes, fresh mozzarella cheese topped with fresh basil on our thin crust. 14

DESSERTS

MAX'S MONSTER SUPREME*
Warm chocolate brownie topped with chocolate sauce, vanilla ice cream, toasted walnuts and fresh whipped cream. 8

ANDREW'S APPLE PIE
Fresh baked and served warm with vanilla ice cream. 8

SALTED CARAMEL CHEESECAKE
Individual NY cheesecake with caramel center and Maldon sea salt. 8

ICE CREAM
Chocolate and vanilla. 4

WINDWARDS BREAD PUDDING
Savor our comforting bread pudding: soft baked bread in a rich, spiced custard, served warm for a delightful treat with vanilla ice cream. Ask your server about our current offering. 9

CHEF JOHN'S CREME BRULÉE
A divine harmony of silky custard topped with a perfectly caramelized sugar crust. Ask your server about our current offering. 10

FRESH SEAFOOD

Seafood Entrees include baked potato, French fries, mashed potatoes or rice. Substitute mixed vegetables add \$2. All seafood dishes include basket of bread, house salad with choice of dressing. Small Caesar Salad or Windward Wedge in place of a House Salad with all dinner entrees \$3 extra.

BROILED SEA SCALLOPS
Fresh meaty scallops, broiled in lemon butter, served with tartar sauce. Market Price

BROILED SALMON
Fresh boneless fillet of salmon broiled in lemon and butter. 28

JUMBO FRIED SHRIMP
Large gulf shrimp lightly breaded and deep fried, served with tartar sauce and lemon. 28

COD OREGANATA
Oven baked New England Cod topped with seasoned breadcrumbs. 26

PASTA ENTREE

All pasta dishes include basket of bread, house salad with choice of dressing. Small Caesar Salad or Windward Wedge in place of a House Salad with all dinner entrees \$3 extra.

PENNE WITH VODKA SAUCE 19
w/grilled chicken 25
w/sautéed shrimp 29

SEAFOOD FRA DIAVOLO
Scallops, shrimp, clams, calamari and mussels simmered in a spicy marinara sauce. Served over linguine. 37

SHRIMP PARMIGIANA
Large gulf shrimp breaded, fried and smothered in tomato sauce and melted mozzarella cheese, served over linguine. 29

DONNA'S GARLICKY CHICKEN

He may have been chief, but she is the Queen
Fresh chicken breast sautéed with garlic, mushrooms, artichoke hearts and arugula in a light chicken broth. Served over linguine. 23

BURGERS

All beef burgers are 10oz. of choice ground sirloin, grilled to your liking. Served on a Brioche bun with lettuce, tomato, coleslaw, pickle and French fries. Sweet potato fries, small house salad or mixed vegetables add \$2.

ADDITIONAL BURGER TOPPINGS Market Price
Avocado, raw onions, bacon, sautéed mushrooms, sautéed onions, American, Swiss, cheddar, mozzarella, bleu cheese, avocado mayo.

THE WINDWARD CLASSIC
Our classic burger topped with American cheese and grilled to your liking. 18

B&D'S FIRECRACKER BURGER
Our classic burger, seasoned with Cajun spices, topped with pepper jack cheese and bacon. Bob & Dan's favorite! 19

JERSEY SHORE BURGER
Our classic burger, topped with grilled pork roll and American cheese. 20

JOE'S BIG BLEU BURGER
Our classic burger, topped with crumbled bleu cheese and bacon. 20

TURKEY BURGER
8 oz fresh ground turkey meat charbroiled on our open grill. 16

ROADHOUSE BURGER
The Tavern's own
Our classic burger topped with BBQ sauce, bacon, muenster cheese, mushrooms and frizzled onions. Served with French fries, coleslaw & a deli pickle. 21

KID'S MENU

Select kids meals come with a choice of French fries, mashed potatoes or mixed vegetables (pasta choice excluded) & a scoop of ice cream for dessert. 12 and Under Please.

BRADFORD'S CHICKEN TENDERS 11

KIDS VODKA PENNE* 11

LINGUINE MARINARA* 11

OPEN HOT TURKEY SANDWICH 11

KIDS CHEESEBURGER 11

KIDS HOT DOG 11

MAK & CHEESE* 11

This classic comes to the Tavern.
Megan and Katie's (MAX) favorite!
*No Side

SIDES

MASHED POTATOES 6
RICE 3
ONION RINGS 9

BAKED POTATO 3
MIXED VEGETABLES 7

FRENCH FRIES 5
SWEET POTATO FRIES 7

COLESLAW 3
MAK & CHEESE 10

★ ★ ★ ★ ORDER ONLINE WINDWARDTAVERN.COM ★ ★ ★ ★

SOUPS & WINDWARD CHILI

CROCK OF ONION SOUP

Served in a crock with caramelized onions, house toasted crostini, bruléed Swiss and Muenster Cheese. 9

SOUP OF THE DAY

Ask your server for today's offerings and prices.

MANHATTAN CLAM CHOWDER

6 CUP | 8 BOWL

JACKED UP CHILI

With melted cheddar & jack cheeses and chopped onions. 7.5 CUP | 9 CROCK

SIDE SALADS

HOUSE SALAD

Fresh mixed greens with tomato, sliced cucumbers and homemade croutons. 8.5

SMALL CAESAR SALAD

Prepared the traditional way in the kitchen for consistency. 9

THE WINDWARD WEDGE

A chilled wedge of iceberg lettuce with tomatoes, red onions, bacon bits and crumbled bleu cheese. 11

ENTREE SALADS

Choice of buttermilk ranch, Russian, bleu cheese, house-made Italian, creamy raspberry vinaigrette, balsamic vinaigrette or honey mustard. All salad dressings are homemade! Oil & vinegar or olive oil & balsamic vinegar also available upon request. All Entree Salads Include a Basket of Bread.

CAESAR SALAD

Prepared the traditional way in the kitchen for consistency. 12

w/grilled chicken 17 w/fresh salmon 20

PRINCETON AVENUE SALAD

Mixed field greens, crumbled bleu cheese, candied walnuts, raisins and tomatoes served with our balsamic vinaigrette. 13

w/grilled chicken 18 w/fresh salmon 21

CRISPY GOAT CHEESE SALAD

Panko-crusted goat cheese over fresh field greens salad with grape tomatoes, red onions, raisins and crispy bacon. Drizzled with our balsamic vinaigrette. 16

THE SKINNY JOE

Our 10oz house blend burger topped with melted bleu cheese and bacon. Served over our classic Windward Wedge Salad. 19

COBB SALAD

Mixed greens topped with diced, grilled chicken breast, tomato, avocado, bleu cheese, bacon & egg. 18 - *A classic from the Brown Derby in Hollywood!*

SANDWICHES & SUCH

All meats are freshly sliced to order.

TUNA MELT

Served open faced on two pieces of toasted rye with sliced tomatoes and melted American cheese. Served with fries, coleslaw and pickle. 15

THE ULTIMATE REUBEN

The Tavern's take on the classic Reuben.

Closed faced and piled high with, corned beef, pastrami, Swiss cheese, sauerkraut, house made pickles, and a horseradish Russian dressing on marbled rye. Served with French fries, coleslaw and deli pickle. 22

ARIZONA CHICKEN

A Princeton Avenue classic!

Fresh grilled chicken breast cooked on our open grill topped with melted Monterey jack cheese, bacon and avocado mayonnaise served on a toasted Brioche bun. Served with fries, coleslaw and pickle. 18

PORK ROLL & CHEESE

Served on a brioche bun with American cheese. Served with French fries, coleslaw and pickle. 11

JUMBO HOT DOG

Footlong Jersey Boardwalk hot dog the best! Served with fries, coleslaw and pickle. 12

HOT ROAST BEEF SANDWICH

Served open faced with country brown gravy, coleslaw and your choice of French fries or mashed potatoes. 18

FILET MIGNON & CHEESE

Two petite filets served on toasted English muffin with melted American cheese, coleslaw, and choice of French fries or mashed potatoes. 29

HOT TURKEY SANDWICH

Open faced with homemade turkey gravy, coleslaw, cranberry sauce. Choice of French fries or mashed potatoes. 17

FRESH FISH & CHIP SANDWICH

Beer-battered cod fried and topped with a malt aioli on a Brioche bun. Served with lettuce and tomato, French fries, coleslaw and a deli pickle. 18

HOT CORNED BEEF

Brisket of corned beef cooked daily by our chef. Served with French fries, coleslaw and pickle. 18

THE CEDAR CROFT CLUB

Choice of turkey, roast beef or tuna on your choice of bread. Served with French fries, coleslaw and pickle. 16

CALIFORNIA B.L.T

Topped with fresh avocado and sautéed onions on your choice of toast. Served with French fries, coleslaw and pickle. 13

GRILLED CHICKEN CAESAR WRAP

Grilled, chilled, sliced chicken breast, with romaine lettuce and our homemade dressing and croutons in a flour tortilla. Served with French fries, coleslaw and pickle. 16

AHI TUNA WRAP

Pan seared sushi grade tuna, sliced cucumbers, red onion and mixed field greens with cucumber wasabi dressing in a spinach wrap. Served with French fries. 18

FRENCH DIP

Fresh roasted beef piled high and served with our own au jus. Served with French fries, coleslaw and pickle. 19

BANG BANG CHICKEN SANDWICH

Breaded chicken cutlet fried and tossed in our Bang Bang sauce, topped with Monterey jack cheese, bacon, lettuce and tomato, served on a Brioche bun with French fries, coleslaw and deli pickle. 18

TRADITIONAL STEAK SANDWICH

9 oz Hand-cut top sirloin , grilled, sliced, over garlic bread, drizzled with garlic butter. Served open-faced with Aujus, French fries, coleslaw, and a deli pickle. 28

WINE



CRISP & DRY WHITE WINE

Two Vines, Chardonnay
Washington State

7.75

29

Alverdi, Pinot Grigio
Terre degli Osci, Italy

7.75

29

Noblio, Sauvignon Blanc
New Zealand

12

44

Squealing Pig, Sauvignon Blanc
New Zealand

11

42

Santa Margherita, Pinot Grigio
Alto Adige, Italy

48

Cavit, Pinot Grigio
Delle Venezie

10.5

39

MEDIUM TO FULL-BODIED WHITE WINE

J. Lohr Riverstone, Chardonnay
California

9.5

35

Kendall Jackson, Chardonnay
California

11

42

Ferrari Carrano, Chardonnay
California

12

45

St. Francis, Chardonnay
California

14

53

LIGHT & FRUITY WINE

Beringer, White Zinfandel
California

7.5

28

Chateau Ste. Michelle, Riesling
Columbia Valley, Washington

8

30

Aime' Roquesante", Rose
Provence, France

9.5

35

Caposaldo, Moscato
Italy

10

38

SPARKLING WINE & CHAMPAGNE

LaLuca, Prosecco
Veneto, Italy

11

39

Veuve Clicquot, "Yellow Label"
Reims, France

110

LIGHT-BODIED RED WINE

Montpellier, Pinot Noir
California

8

30

Angeline, Pinot Noir
California

11

42

MEDIUM-BODIED RED WINE

Two Vines, Cabernet Sauvignon
Washington State

7.75

29

14 Hands, Merlot
Washington State

8

30

Castello di Gabbiano,
Chianti DOCG
Tuscany, Italy

8.5

32

Avalon, Cabernet Sauvignon
California

10

38

FULL BODIED RED WINE

Leese Fitch, Zinfandel
California

12

44

Bodega Ruca Malen, Malbec
Argentina

11

42

Banfi Centine, Rosso Toscano
Tuscany, Italy

11

39

J. Lohr "Seven Oaks"
Paso Robles, California

11

42

Josh Cellars, Cabernet Sauvignon
California

15

55

Beringer Vineyards, Cabernet Sauvignon
Knights Valley, California

56

BEVERAGES

Free refills with all
large sodas and iced teas

COFFEE, BREWED DECAF, TEA 3

ESPRESSO 5.5

CAPPUCCINO 7.5

BOTTLED WATER,
SPARKLING OR STILL 4

SODAS

Pepsi, Diet Pepsi, Ginger Ale, Starry,
Gatorade, Lemonade and Mountain Dew
SM 1.75 | LG 3.75

ICED TEA SM 1.75 | LG 3.5

Large iced tea and soda include free refills

STEWART'S ROOT BEER

12oz Bottle 4

JUICE Cranberry, Orange, Apple
or Pineapple Juice KIDS 1.75 / REG 2.95

MILK Plain or Chocolate
KIDS 2.25 / REG 3.75

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