

The Hamilton Inn

JERSEY CITY

EatJC

APPETIZERS

CRAB CAKES 12.

CHIPOTLE LIME DIPPING SAUCE

FRENCH ONION SOUP DUMPLINGS 12.

PROVOLONE, MELTED
GRUYERE, CROUTONS

POTATO & GOAT CHEESE PIEROGIES 8.

TRUFFLE SOUR CREAM,
CARAMELIZED ONION

CRISPY CHICKEN WINGS 8.

BUFFALO BLEU CHEESE

CLAMS CASINO 12.

BACON, BREAD CRUMBS, LEMON

FRIED CALAMARI 9.

SPICY TOMATO, LEMON

SHRIMP IN GARLIC 9.

WHITE WINE, HERBS

NACHOS DE OAXACA 12.

CHOICE OF: CHICKEN, SHRIMP, OR
STEAK. WITH SPICY BLACK BEANS,
PICO DE GALLO, GUACAMOLE

HAMILTON INN SLIDERS

OLD SCHOOL MEATBALL 9.

CHEESEBURGER 10.

SHRIMP PO-BOY 11.

CRAB CAKE 12.

SALADS

ADD

CHICKEN 5. STEAK 7.

SHRIMP 8. SALMON 8.

CLASSIC COBB SALAD 8.

ICEBERG, CRUMBLLED BLEU CHEESE,
FRENCH BEANS, AVOCADO, EGG,
OLIVES, BALSAMIC

SIMPLE CHOPPED HOUSE SALAD 9.

GREENS, CARROTS, CHERRY
TOMATOES, CROUTONS

TRADITIONAL CEASAR SALAD 8.

HOMEMADE CEASAR DRESSING,
CROUTONS, PARMESAN

VEFFA'S GREEK SALAD 9.

ROMAINE, FETA, TOMATO,
CUCUMBER, ONION, OLIVE, LEMON
VINAIGRETTE

CANDIED PECAN SALAD 9.

FIELD GREENS, PEARS, WARM GOAT
CHEESE, BALSAMIC VIAIGRETTE

RAW BAR

OYSTERS 2.50 *each*

KUMAMOTO
(BAJA SOUND, MEXICO)

BLUE POINT
(LONG ISLAND)

SHRIMP COCKTAIL 12.

CLAMS ON A HALF SHELL 9. (1/2 DOZEN)

SANDWICHES

RABBI "AL'S" PASTRAMI 12.

CLASSIC MUSTARD, SWISS,
JEWISH RYE AND FRIES

INN BURGER 10.

FARM RAISED ORGANIC
ANGUS BEEF SERVED
ON BRIOCHE WITH ALL
THE TRIMMINGS

TURKEY BURGER 10.

ENGLISH MUFFIN
HOUSE SALAD WITH BALSAMIC

VEGGIE BURGER 10.

SERVED WITH FRIES OR SALAD

CLASSIC LOBSTER ROLL 14.

MAINE LOBSTER,
AVOCADO, TOMATO,
FRENCH FRIES, LEMON

GRILLED CHICKEN BLT 10.

APPLEWOOD SMOKED BACON,
CHILI AIOLI, MULTI-GRAIN

PIZZA

FRESH

MOZZARELLA 9.

SAN MARZANO, KITCHEN BASIL

ARTICHOKE 10.

GOAT CHEESE, CHERRY TOMATO,
CARAMELIZED ONIONS

BUTTER POACHED

LOBSTER 18.

SHALLOTS, BACON,
TRUFFLED MASCARPONE

ENTREES

GARRY'S FISH & CHIPS 15. MALT VINEGAR

PAN ROASTED SALMON 22. LEMON ASPARAGUS RISOTTO

PORK CHOP MILANESE 22. ARUGULA, RADICCHIO, ENDIVE, SHAVED REGGIANO, LEMON VINAIGRETTE

FILET MIGNON 29. MASHED, CORN, DEMI-GLAZED

CHICKEN BUCHERON 19. PANCETTA, ASPARAGUS, GOAT CHEESE, BREADED & PAN-FRIED, MASHED DEMI GLACE

FERRY ST. PAELLA 26. CLAMS, SHRIMP, LOBSTER, CHORIZO, SAFFRON, CILANTRO

PASTA

RISOTTO OF THE DAY P/A

PENNE VODKA 16. PANCETTA, REGGIANO PARMESAN

SPAGHETTI 15. SAN MARZANO, OLD SCHOOL MEATBALLS, KITCHEN BASIL

FUSILLI BOLOGNESE 18. BRAISED BEEF, PORK, CRÈME FRAICHE

SIDES

PLAIN MASHED 5. FRENCH BEANS 6.

FRENCH FRIES 5. MAC & CHEESE 6.

GRILLED ASPARAGUS 6.

CHILDRENS MENU

PLAIN PIZZA 8.

CHICKEN FINGERS & FRIES 8.

BUTTERED PASTA 7.

MAC & CHEESE 7.