
HOUSEMADE SOUPS & STEWS

All soups are housemade on the premises

SOUP OF THE DAY	\$3/6
MANHATTAN CLAM CHOWDER	\$4/8
NEW ENGLAND CLAM CHOWDER	\$4/8
HOUSE BISQUE	\$4/8
GF SNAPPER SOUP	\$5/9
CROCK OF FRENCH ONION	\$9
GF CLAM STEW	\$9
GF OYSTER STEW	\$9

GF THE RAW BAR

OYSTERS ON THE HALF SHELL (6)	\$15
LITTLE NECK CLAMS ON THE HALF SHELL (6)	\$10
TOP NECK CLAMS ON THE HALF SHELL (6)	\$9
SHRIMP COCKTAIL	\$15
CRABMEAT COCKTAIL	\$16
SHRIMP & CRABMEAT COCKTAIL DUET	\$21
RAW BAR COMBINATION a little bit of everything, oysters, top neck clams, shrimp cocktail, crabmeat	\$32

The Seafood Plateau

"The way to start the party"

Clams on the 1/2 Shell
Oysters on the 1/2 Shell
Shrimp Cocktail
Jumbo Lump Crabmeat

Medium \$42 (serves 2-3)

Large \$62 (serves 4-6)

Colossal \$92 (serves 8 or more)

Try our weekly

Sunday Brunch Buffet

Including: Raw Bar with u-peel shrimp,
freshly shucked oysters, & clams

ask your server for more information!

APPETIZERS BY LAND

BRUSCHETTA	\$9
CHEESESTEAK SPRINGROLLS House made with onions and american cheese	\$12
BREADED CHICKEN WINGS (8) buffalo, bbq, or garlic	\$12
GAUCAMOLE BOWL made to order with tortilla chips	\$9
BUFFALO CHICKEN SPRINGROLLS House made with blue cheese dipping sauce	\$11
BREADED MOZZARELLA House breaded fried mozzarella with marinara sauce	\$9
GF LOLLIPOP LAMB CHOPS marinated & seared to perfection	\$15
SHORT RIB MAC-N-CHEESE WEDGES House breaded creamy cheese blend, mac-n-cheese with braised short rib	\$10

APPETIZERS BY SEA

MUSHROOM IMPERIAL Stuffed mushrooms caps with house made crab imperial	\$14
LOBSTER MAC-N-CHEESE Tossed in pasta with a creamy cheese blend	\$16
GF STEAMED MUSSELS choice of red, white, or pesto sauce	\$10
GF STEAMED CLAMS Choice of red, white, or butter sauce	\$12
FRIED OYSTERS house breaded oysters accompanied with pepper hash	\$11
GF CLAMS CASINO clams stuffed with peppers, onions, and bacon, served with a side of drawn butter	\$10
GF OYSTERS ROCKEFELLER Oysters shucked to order topped with a special spinach and cheese "rockefeller style blend"	\$16
CRAB & SHRIMP CHEESE DIP Crabmeat, shrimp, & creamy cheese blend with tortilla chips	\$15
"CHOOSE THE STYLE" SHRIMP Garlic, Crispy Fried, Blackened, Buffalo, or U-Peel	\$12
COCONUT SHRIMP Served with an apricot glaze sauce	\$12

SALADS

SM/LG

GF HOUSE SALAD	\$4/8
CAESAR SALAD	\$5/10
GF THE BUCK ARUGULA Arugula, strawberries, goat cheese, candied pecans dressed with a raspberry vinaigrette	\$6/12
GF TRADITIONAL ARUGULA Fresh Arugula, dried cranberry, citrus segments, light citrus dressing, & shaved parmesan	\$6/12
SPINACH Fresh spinach, cherry tomatoes, red onion, roasted red peppers, blue cheese crumbles, bacon bits, and croutons, tossed in warm sundried tomato bacon vinaigrette	\$6/12
GF CHOPPED Chopped romaine, candied pecans, raisins, goat cheese, and sliced apple tossed in a raspberry vinaigrette dressing	\$6/12
GF THE BUCK WEDGE Iceberg lettuce wedge topped with crumbled bleu cheese, bacon bits, balsamic reduction, and vinaigrette dressing	\$10
GF CITRUS CRAB AVOCADO Lump crabmeat tossed in citrus vinaigrette and cilantro over a house salad with sliced avocado	\$15
GF CAPRESE Sliced tomato, fresh mozzarella cheese with fresh basil, balsamic reduction, and extra virgin olive oil	\$11
CRAB CAKE Our famous jumbo lump crab cake aside a petite mixture of mixed greens	\$18

SALAD ADDITIONS:

Shrimp Cocktail \$12
Blackened Shrimp \$12,
Grilled Chicken \$5
Jumbo Lump Crabmeat \$12
Grilled or Blackened
Salmon \$8

RUHLING'S CLASSIC PLATTERS

choice of two sides

FRIED DEVILED CRAB	\$16
FRIED DEVILED CLAM	\$15
FRIED OYSTERS	\$21
FRIED SHRIMP	\$18
FRIED SCALLOPS	\$28
FRIED SHRIMP AND SCALLOPS	\$26
FRIED FLOUNDER	\$21
FRIED STUFFED SHRIMP	\$20
GF 1LB KING CRAB	MP
GF 1LB SNOW CRAB LEGS	MP
GF SHRIMP SALAD	\$16
GF LUMP CRABMEAT SALAD	\$18
GF CHICKEN SALAD	\$10
GF COMBO SALAD chicken, tuna, & shrimp salad (no sides)	\$16

RUHLING'S BROILED SEAFOOD

choice of two sides

GF BROILED SHRIMP	\$21
BROILED STUFFED SHRIMP	\$28
GF BROILED FLOUNDER	\$21
GF BROILED SCALLOPS	\$30
GF BROILED SHRIMP AND SCALLOPS	\$28
GF BROILED FLOUNDER LUMP stuffed with lump crabmeat	\$32
BROILED FLOUNDER IMPERIAL stuffed with crab imperial	\$32
CRAB IMPERIAL	\$28

SEAFOOD COMBINATIONS

choice of two sides

SHRIMP COMBINATION (1) Fried Shrimp, (1) Cocktail Shrimp, and Shrimp Salad ADD SHRIMP \$3	\$18
BROILED COMBINATION Broiled flounder, shrimp, scallops, clams casino, lobster tail, crab imperial on a bed of peppers and onions	\$48
FRIED COMBINATION Fried deviled crab, deviled clam, scallops, oyster, shrimp, and flounder	\$28

STEAKS

choice of two sides

GF FILET MIGNON 10 oz center cut	\$36
GF PRIME RIB The King 16 oz Slow Roasted Cut	\$32
STRIP STEAK 12 oz marinated New York Strip topped with garlic herb butter	\$30

ENJOY IT SURF & TURF STYLE:

add one of the following to your entrée

5oz Warm Water Lobster Tail...	\$12
(3) Broiled Shrimp.....	\$6
(2) Fried Deviled Crabs.....	\$6
1lb King Crab Legs.....	\$32
Snow Crab Cluster.....	\$9
Jumbo Lump Crab Cake.....	\$12

GF LOBSTER

ADD CRAB IMPERIAL \$12

choice of two sides

SINGLE BROILED LOBSTER TAIL 5 oz Broiled Warm Water Lobster Tail	\$24
TWIN BROILED LOBSTER TAIL Twin 5 oz Broiled Warm Water Lobster Tail,	\$36
1.5LB STEAMED LOBSTER	MP
2.5LB STEAMED LOBSTER	MP

PASTA

*GLUTEN FREE PENNE AVAILABLE

LINGUINI AND MUSSELS choice of white or red sauce	\$15
LINGUINI AND CLAMS choice of white or red sauce	\$18
PENNE ALLA VODKA Penne pasta in a delicious pink vodka sauce. add Chicken \$5, Shrimp \$8	\$14
SHRIMP SCAMPI Sautéed shrimp in a lemon butter white wine sauce over angel hair pasta	\$18
PENNE ALFREDO Penne, tomato, garlic, parmesan cheese in a creamy alfredo sauce. add Chicken \$5, Shrimp \$8	\$14

FRESH FISH MARKET

choice of two sides

FISH CAN BE PREPARED

BROILED, GRILLED, BLACKENED, OR PAN SAUTÉED

FLOUNDER	\$21
TILAPIA	\$15
ATLANTIC SALMON	\$24
TUNA (RARE TO MID-RARE RECOMMENDED)	\$21
FRESH CATCH OF THE DAY	MP

SIGNATURE SEAFOOD

JUMBO LUMP CRAB CAKES Twin jumbo lump crab cakes served with mashed potatoes, sautéed spinach and a dijon mustard sauce	\$34
FLOUNDER FRANCAISE Egg batter coated flounder pan fried and finished with a lemon white wine and butter sauce over rice pilaf and asparagus	\$22
SPICY SEAFOOD CREOLE Clams, Shrimp, and Crabmeat over top linguini in a spicy red basquaise sauce topped with a spicy long hot	\$28
GF APRICOT GLAZED SALMON Salmon filet topped with apricot glaze accompanied by mashed potatoes and asparagus	\$24

CHICKEN & VEAL

c- chicken / v- veal

PARMESAN house breaded over linguini	c 16/ v 24
MARSALA Pan sautéed with wild mushrooms simmered in a marsala wine sauce over linguini	c 16/ v 24
FRANCAISE Egg battered coated pan fried and finished with a lemon white wine and butter sauce over linguini	c 16/ v 24

SIDES

*MAC-N-CHEESE (FRIDAY ONLY)

FRESH VEGATABLE DU JOUR
RICE PILAF
SAUTÉED SPINACH
ASPARAGUS
MASHED POTATOES
STEWED TOMATOES
FRENCH FRIES
FRIED EGGPLANT
COLE SLAW
RED BLISS POTATOES WEDGES

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

CHEF'S ADDITIONS

ENTRÉE'S

BRAISED SHORT RIB	\$24
Boneless braised Short Rib glazed in red wine reduction over carrots and mashed potatoes	
CAJUN TUNA	\$21
Seared blackened Tuna over sautéed spinach and rice pilaf topped with korean bbq sauce (RARE TO MED-RARE RECCOMENDED)	
FILET MIGNON GABRIEL	\$38
10oz Filet Mignon seared to perfection topped with mushroom cream sauce, accompanied by mashed potatoes and asparagus	
CIOPPINO	\$24
Mussels, Shrimp, Scallops, and Flounder in a spicy tomato stew	
FISH AND CHIPS	\$16
Battered white fish with housemade chip wedges	
RACK OF LAMB	\$42
Roasted whole Lamb Rack, red wine demi with mashed potatoes and sautéed spinach	
SEARED SCALLOPS	\$26
Pan seared scallops over a bed of arugula, bacon, vegetable rice pilaf, topped with a lemon beurre blanc sauce	

GF : Gluten Free item

*ONLY 2 CHECKS PER TABLE PERMITTED

*\$6 SHARING CHARGE

CHILDREN'S MENU

CHICKEN FINGERS	\$9
TRADITIONAL PIZZA	\$9
GRILLED CHEESE	\$8
GF PENNE MARINARA	\$7

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