



Aleathea's

7 Ocean Street, Cape May NJ 609-884-5555

Salads & Soup

<i>Soup du Jour</i> made fresh in house	lr/sm
<i>Caesar Salad</i> hearts of romaine, house made creamy dressing, parmesan cheese, croutons	\$8/5
<i>Spinach Salad</i> baby spinach, raspberry vinaigrette, caramelized onions, roasted beets, bacon, goat cheese crumbles and candied walnuts	\$10/7
<i>Caprese</i> tomato, basil, fresh mozzarella, balsamic glaze	\$9
<i>House Salad</i> spring mix, tomatoes, onions, cucumbers, dried cranberries, walnuts, champagne basil honey vinaigrette	\$10/7
<i>Grilled Proteins</i> with Large Salad, Salmon \$17, Chicken \$17, Flat Iron \$19, Shrimp \$17, Ahi Tuna \$19, Tofu	\$15

Appetizers

<i>Ahi Tuna</i> sesame crusted tuna, wakami, siracha mayo, soy glaze	\$12
<i>Shrimp Cocktail</i> old bay shrimp, cocktail sauce, lemon	\$11
<i>Sweet Potato Chip</i> deep fried sweet potato, salt, warm blue cheese sauce	\$8
<i>Buffalo Wings</i> chicken wings, blue cheese, celery choice of raspberry barbeque, hot sauce, thai chili, or sweet soy	\$12
<i>Baked Brie</i> warm brie, puff pastry box, strawberries, grapes, raspberry coulis	\$9
<i>P.E.I Mussels</i> sautéed prince Edward island mussels, red sauce, basil	\$10
<i>Beef Carpaccio</i> raw thinly sliced beef, horseradish sauce, red onion, capers, Locatelli cheese, spring mix	\$12

Sandwiches

Sub Side Salad for Fries \$3.50

<i>Cheesesteak</i> chip steak with American cheese, French fries	\$13
<i>Burger</i> grilled ground chuck, lettuce, tomato, onion, cheese, brioche bun, French fries	\$15
<i>Crab Cake</i> lettuce, tomato, onion, brioche bun, French fries	\$15
<i>Chicken</i> fried or grilled chicken, lettuce, tomato, bacon, swiss, brioche bun, French fries	\$13
<i>Fried Flounder</i> panko coated flounder, lettuce, tomato, onion, swiss, brioche bun, French fries	\$13
<i>Veggie</i> beyond burger, lettuce, tomato, onion, French fries	\$15
<i>Ahi Tuna</i> old bay potato chip crusted Ahi Tuna, siracha mayo, brioche bun, lettuce, tomato, bacon, French fries	\$15
<i>Tacos</i> 2 flour tortilla, pico de gallo, guacamole, shredded cabbage, with fries	

Proteins, Fried flounder \$15, Grilled Ahi Tuna, \$15, Grilled Chicken \$15, Grilled Flat Iron \$17, Grilled Shrimp \$15

Entrees

Filet Mignon grilled 8oz filet, bourbon glazed onions, blue cheese, whipped potatoes, asparagus, cabernet demi glaze	\$38
Flounder Aleathea pan fried, panko crusted, tomato basil crab vin blanc, spinach, whipped potato.	\$29
North Atlantic Salmon honey apple cider glaze, salmon, rice, Brussel sprouts	\$25
Sea Scallops seared sea scallops, butternut squash gran mariner sauce, mashed potato, asparagus	\$35
Chicken baked chicken breast, crab imperial, panko, citrus beurre blanc, whipped potatoes, asparagus	\$27
Shrimp Scampi sautéed shrimp, spinach, tomato, garlic, white wine, butter, lemon, linguini	\$25
Flat Iron grilled 8oz Black Angus Flat Iron, crispy onions, cabernet demi, asparagus, whipped potatoes	\$27
Seafood Linguini sautéed shrimp, scallops, mussels, lobster white wine, garlic, basil, spinach, tomatoes, butter	\$35
Poke' rice, cherry tomato, cucumber, carrot, pickled cabbage, soy glaze, siracha mayo and wakame edamame	\$15
Poke' Proteins Chicken \$21, Flat Iron, \$27, Ahi Tuna, \$25, Scallops \$35, Shrimp \$25, Tofu \$21	
Linguini Marinara cavatappi pasta, house made marinara, basil	\$21
Crab Cake jumbo lump, claw meat, bell peppers, old bay, whipped potatoes, asparagus, roasted red pepper sauce	\$26

Martinis \$10

Cape May Mariner

Stoli Orange, Gran Marnier, Pomegranate Liquor, Lime, Cranberry

Chocolate Tornado

Stoli Vanilla, Godiva Chocolate, Bailey's Irish Cream

The Nauti Girlscout

Nauti Spirits Vodka, Baileys, Green Crème de Menthe, Cream

French Martini

Tito's, Chambord, Pineapple

Espresso Martini

Stoli Vanilla, Frangelico, Espresso

Cape May Cosmo

Absolute Citron, Chambord, Triple Sec, Cranberry Juice, Lime Sour

Tidal Wave

Stoli Vanilla, Malibu Rum, Blue Curacao, Pineapple

The French Bulldog

Bulldog Gin, Chambord, and Pineapple

Cocktails \$9

Dark and Stormy

Goslings Black Spiced Rum and Ginger Beer

Planter's Punch

Myer's Rum, Apricot Brandy, Sour, OJ, Pineapple, and Grenadine

Cape May Iced Tea

Absolute Citron, Gin, Mango Rum, Triple Sec, Cranberry and Sour

Pirate's Punch

Captain Morgan Spiced Rum, Malibu Rum, Blue curacao, Pineapple

Sunset Peach

Light Rum, Peach Schnapps, Pineapple Juice, Sour Mix, Grenadine

Pink Lemonade

Absolute Citron, Chambord, Lemonade

Mai Tai

Myer's Rum, Cruzan Light Rum, Cranberry, Pineapple and Orange Juice with a Myer's Floater