



OUR SPECIALS

Working Hard To Keep Dining Out Affordable

Welcome To Hillsborough OMR

APPETIZERS

CRISPY PANKO SHRIMP \$13

Breaded Shrimp, Deep Fried. Tartar & Duck Sauce To Dip.

SNOW CRAB CLUSTERS \$12

A Pound Of Steamed Crab Legs, Crack And Dip Into Drawn Butter.

PESTO RAVIOLI \$13

Three Cheese Pasta Pockets, Sweet Peas, Broccoli Florets Tossed In A Basil Pesto.

ASIAN BEEF SKEWERS \$11

Pounded NY Strip Steak On A Bamboo Stick, Char-Broiled, Slowly Basted With A Gochujang-Teriyaki Sauce.

HAND HELDS

SHORT RIB SANDWICH \$22

Tender Slow Braised Boneless Beef Short Ribs On A Crispy Hero Roll. A Douse Of Beef Demi, Arugula And Pickled Red Onions. Our Secret White Sauce Drizzle, Crispy Thick Curvy Fries On The Side.

DRUNKEN CHICKEN PARM SANDWICH \$19

Two Panko Breaded Crispy Breasts, Melted Mozzarella, Fresh Basil, Pink Vodka Sauce On A Toasted Hero Roll. Choose Fries, Caesar Or A Nice Garden Salad With Dressing Choice On The Side.

FISH SANDWICH \$20

Two Alaskan Flounder Filets, Breaded, Fried Crispy. On A Brioche Roll. Shredded Lettuce & Sliced Tomato. Crispy Fries, Cole Slaw And Tartar Sauce On The Side.

BUFFALO CHICKEN WRAP \$19

Buffalo Sauce Coated Crispy Fried Chicken Tenders. Romaine Lettuce, Shredded Carrots, Ranch Dressing, Blue Cheese Crumbles Folded In A Flour Tortilla. Warm House Made Potato Chips.

TUNA OR SHRIMP SALAD \$15

Tossed With Chopped Celery & Hellman's. Choice of Rye, White Roll Or Pita. Warm House Made Chips.

ENTREES

SURF "N" TURF \$38

An Eight Ounce Center-Cut Filet Mignon, Steamed Alaskan King Crab Leg Clusters. Baked Potato With All The Fixing's, Steamed Fresh Veggies... Crack The Crab, Melted Butter To Dip Those Legs.

STUFFED FLOUNDER \$26

Local Filets Stuffed With Crab, Shrimp And Scallops. Jasmine Rice, Steamed Jersey Asparagus.

SALMON NOODLE BOWL \$19

Pan Seared Medallions, Edamame, Broccoli & Sweet Red Peppers. A Light Teriyaki Sauce. Over Steamed Rice Noodles.

CRAB CAKES \$29

Two Prepared With Super Lump Maryland Crab. Pan Seared. Jasmine Rice Tossed With Fresh Sautéed Veggies. Tartar Sauce & A Sweet Red Pepper Mango Salsa On The Side.

"SOUTHERN" SEAFOOD BOIL \$35

By Chef Akins (RIP)

Lobster Tail & Crab Legs, With Littleneck Clams, Shrimp, Mussels, Corn On The Cob And Red Potatoes. Steamed In A Net With Old Bay Seasoning & Five Louisiana Spices. Plenty To Share!



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WELCOME TO NEW BRUNSWICK

APPETIZERS

CRISPY SHRIMP \$12

Panko Crusted, Fried Crispy. Tartar & Duck Sauce To Dip.

SNOW CRAB LEGS \$12

A Full Pound Of Clusters Steamed. Served With Drawn Butter For Dipping.

PESTO RAVIOLI \$12

Three Cheese Stuffed Pasta Pockets Tossed With Spring Peas And Broccoli Florets In A Basil Pesto.

HAND HELDS

PRIME RIB WRAP \$19

Warm Sliced Prime Rib, Vermont Cheddar, Arugula, Sliced Tomatoes.
Flour Tortilla. A Smear Of Horseradish Mayo. House Made Chips On The Side.

DRUNKEN CHICKEN PARM SANDWICH \$19

Two Panko Breaded Crispy Breasts, Melted Mozzarella, Fresh Basil, Pink Vodka Sauce
On A Toasted Hero Roll. Choose Fries, Caesar Or A Nice Garden Salad With Dressing Choice On The Side.

FISH SANDWICH \$18

Two Flounder Filets, Hand Breaded, Fried Crispy. On A Brioche Roll With
Shredded Lettuce & Sliced Tomato. Crispy Fries, Cole Slaw And Tartar Sauce On The Side.

CRAB CAKE SANDWICH \$19

Jumbo Lump Crab Cake Pan Seared. On A Brioche Roll With Lettuce & Tomato. Thick Curvy Fries And
House Made Cole Slaw On The Side. Mango-Sweet Red Pepper Salsa & Tartar Sauce On The Side.

TUNA OR SHRIMP SALAD \$15

Tossed With Chopped Celery & Hellman's. Choice of Rye, White Roll Or Pita. Warm House Made Chips.

SHORT RIB SANDWICH \$21

Tender Slow Braised Boneless Beef Short Ribs On A Crispy Hero Roll. A Douse Of Beef Demi, Arugula
And Pickled Red Onions, Secret White Sauce Drizzle. Crispy Thick Wavy Fries On The Side.

CLASSIC BLT \$13

Crispy Bacon, Sliced Tomato, Iceburg & Leaf Lettuce, A Smear Of Mayo. Rye Or Country White,
Please Request Toasted. Warm House Made Potato Chips, Dill Pickle.

ENTREES

FILET MIGNON RISOTTO \$30

Four Medallions, Creamy Three Wild Mushroom Arborio Rice, Jersey Fresh Asparagus.

CRAB CAKES \$28

With Super Lump Maryland Crab. Pan Seared. Jasmine Rice Tossed With Fresh Sautéed Veggies.
Tartar Sauce & A Sweet Red Pepper Mango Salsa On The Side.

SALMON NOODLE BOWL \$19

Pan Seared Medallions With Broccoli, Edamame And Sweet Red Peppers. Finished With A Light
Teriyaki Sauce, Served Over Steamed Rice Noodles.