



18TH AVENUE AND THE BOARDWALK, NORTH WILDWOOD, NJ

Major Credit Cards Accepted

**Gluten-Free
Pasta
Available!**

Appetizers

- Steamed Clams**
- Steamed Mussels**
Red or White
- Coconut Shrimp**
Lightly Fried Coconut Shrimp Served with Sweet & Sour Sauce
- Broiled Stuffed Mushrooms**
with Jumbo Lump Crabmeat
- Fried Calamari**
Lightly Battered & Fried to a Tender Crisp Golden Brown, Served with Our Homemade Marinara Sauce
- Buffalo Wings**
- Cheese Steak Spring Rolls**
Philly Cheese Steak Wrapped in Phyllo Dough, Served with Our Homemade Marinara Sauce
- Popcorn Chicken Bites**
- Fried Mozzarella**
with Marinara Sauce
- Clams Casino**
Oven Baked Clams on the Half Shell Stuffed with Clam Meat, Green Peppers, Bacon, Pimentos and Topped with Lemon Butter Sauce
- Zucchini Sticks**
Served with garlic cucumber sauce

Flatbreads

- Classic Margarita**
Mozzarella cheese, fresh basil, tomato sauce, roma tomatoes
- Adam's Arugula**
Arugula, prosciutto, cherry tomatoes, shaved parmigiano reggiano, balsamic glaze
- Chicken Pesto**
Grilled chicken, mozzarella cheese, pesto sauce, cherry tomatoes

Soups & Salads

- New England Clam Chowder** *homemade* **Cup 5; Bowl 7**
- Homemade Soup du Jour** **Cup 4; Bowl 5**
- Caesar Salad** 12
- The Greek** 13
Romaine Lettuce, Tomatoes, Cucumbers, Onions, Green Peppers, Feta Cheese, Olives, Greek Dressing
- Waldorf Salad** 13
Fresh Baby Spinach, Dried Cranberries, Crumbled Feta Cheese, Walnuts and Our Homemade Raspberry Balsamic Vinaigrette Dressing
- Arugula Salad** 13
Cucumber, Red Onion, Tomato, Caramelized Walnuts, Shaved Parmigiano with Our Raspberry Balsamic Vinaigrette Dressing

ADD TO ANY SALAD: Grilled Chicken add 5 Grilled Shrimp add 7

Pasta

- Served with Soup du Jour or Our House Salad, Bread & Butter*
- Linguini or Penne Marinara** 17
Add Meatballs 4
- Ravioli** 18
Add Meatballs 4
- Penne al Pesto** 19
Add Grilled Chicken 5
- Penne ala Vodka** 19
Grilled Chicken add 5 Grilled Shrimp add 7
- Pasta Bolognese** 19
- Pasta Aglio E Olio** 18
- Home Made Lasagna** 19
- Lobster Ravioli with Vodka Sauce** 23
Baked Noodles Stuffed with Ground Beef, Mozzarella Cheese and Ricotta Cheeses

Side Dishes

- French Fries** 5
- Fettuccine Alfredo** 8
- Pasta with Tomato Sauce** 6
- Vegetable of the Day** 5
- Starch of the Day** 5
- Meatballs (2)** 6

Pasta Specialties

- 12 *Served with Soup du Jour or Our House Salad, Bread & Butter*
- Parmigiana** **Eggplant 19 / Chicken 22 / Veal 24**
Lightly Breaded & Topped with Cheese and Tomato Sauce
- 13 **Fettuccine Alfredo** 20
Fettuccine in Alfredo Sauce with Butter, Heavy Cream and a Blend of Cheeses
With Chicken add 5 With Shrimp add 7
- 12 **Seafood Fra Diavolo** 28
Mussels, Clams, Shrimp and Scallops Sauteed in Olive Oil & Garlic in Spicy Marinara Sauce
- 13 **Chicken Adam's** 22
Tomato, Basil, Feta & Olives
- 12 **Linguini with Clam Sauce** 21
Red or White
- 12 **Seafood Alfredo** 28
Mussels, Clams, Shrimp and Scallops Tossed in Creamy Alfredo Sauce
- 13 **Scampi** **Chicken 22 / Shrimp 24**
Sauteed in Butter with Garlic, White Wine and Lemon Butter Sauce
- 11 **Francaise** **Chicken 22 / Flounder 24**
Dipped in Egg Batter with White Wine, Butter, Lemon and Parmigiano Cheese
- 11 **Saltimboca** **Chicken 23 / Veal 25**
Prosciutto, Spinach and Mushrooms, with Wine Butter Sauce
Topped with Mozzarella Cheese
- 12 **Marsala** **Chicken 22 / Veal 24**
Sauteed in Butter and Olive Oil with Mushrooms and Marsala Wine
- 12 **Piccante** **Chicken 22 / Veal 24**
Sauteed in Olive Oil and Garlic in a White Wine, Butter Sauce with Mushrooms and Capers
- 13 **Veal Milanese** 24
Lightly Fried & Topped with Arugula, Red Onions & Cherry Tomatoes (complete)
- 13

Meats & Poultry

- Served with Soup du Jour or Salad, Starch & Vegetable of the Day or Pasta, Bread & Butter*
- New York Strip Steak (12 oz.)** 29
with Onion Rings & Garlic Bread
- Center Cut Pork Chops (16 oz.)** 23
- Filet Mignon (8 oz.)** 28
with Onion Rings & Garlic Bread
- 13 **Char-Grilled Chicken** 22

Fish & Seafood

- Served with Soup du Jour or Salad, Starch & Vegetable of the Day or Pasta, Bread & Butter*
- Fish & Chips** 20
Beer Battered Cod, Served with French Fries, Cole Slaw & Malt Vinegar (complete)
- Broiled Salmon** 25
with Italian Bread Crumbs, Topped with Scampi Sauce
- Local Fresh Flounder** 23
Broiled or Fried
- Jumbo Shrimp (6)** 24
Broiled or Fried
- Broiled Crab Cakes** 27
with Lemon Butter Sauce
- Sea Scallops** 27
Broiled or Fried
- Broiled Stuffed Flounder or Shrimp or Salmon** 29
with Jumbo Lump Crabmeat
- Fried Seafood Trio** 27
Includes Two Shrimp, Scallops and Flounder
- Broiled Shrimp and Scallops** 27
with Lemon Butter Sauce
- Broiled Seafood Combination** 29
Includes (2) Stuffed Mushrooms, Shrimp, Scallops and Flounder
- Italian Surf and Turf** 35
Shrimp Scampi and (8 oz.) Filet Mignon with Onion Rings and Garlic Bread

Specialty Drink List

Long Island Ice Tea

Thousands of Customers have Commented that this is the best L.I.T. that they have ever had. It still is!

\$10 Pint / \$12 Top Shelf

Red Parrot Punch

1 ¼ oz. Cherry Flavored Vodka,
¼ oz. Triple Sec and Cranberry

\$10 Large

"Barney"

1 ¼ oz. Grape Flavored Vodka,
¼ oz. of Blue Curacao and Cranberry
Created by Champ & the "Wife Guards!"

\$10 Large

Key Lime Pie Martini

2 ½ oz. of Stoli Vanilla Vodka, ½ oz. Triple Sec,
a Splash of Sweet & Sour Mix, Splash of Pineapple
and a "Bit" of Whipped Cream. You can't have just one!

\$10 Martini

Pineapple Upside Down Cake

3 1/2 oz. Stoli Vanilla, Pineapple and Grenadine

\$10 Martini

Welcome to Margaritawood

Frozen or on the Rocks, Salt or no Salt
Plain • Peach • Strawberry • Blue
Raspberry • Melon • Top Shelf

\$10 / Flavored \$11 / Top Shelf \$12 / Extra Shot \$5 / Extra Shot Top Shelf \$7

Frozen Drinks

Piña Colada • Strawberry Daiquiri • Mojitos

Delicious! Brrrrrrr

\$10 / Extra Shot \$5 / Floater \$6

Chocolate Martini

Do you have a sweet tooth for Chocolate Cake in Liquid Form?
Try this..It's good and strong!

\$10 Martini

Champ's Lemonade

1¼ Absolut Citron, ¼ Triple Sec & Sweet & Sour Mix

\$10

Baked Apple Martini

2 oz. of Apple Puckers, 1½ oz. Fireball Cinnamon
& Cranberry was Created One Day by Accident!

\$10 Martini

Our Signature House Wines

	Glass	½ Carafe	Full Carafe
Chardonnay	7	14	24
Cabernet - Merlot	7	14	24
White Zinfandel	7	14	24
Pinot Grigio	7	14	24
Rose	7		
Red Sangria	7		
LaLuca Prosecco	9		

DRAFT BEERS

Coors Light • Miller Lite
Blue Moon • Cape May IPA

Mug \$3 Pint \$4
Pint \$5

Cape May IPA

Can \$5

Domestic Bottles

Coors Light • Budweiser • Bud Light • Michelob Ultra - Yuengling • Miller Lite

Imported Bottles

Corona • Hieneken • Stella - O Doul's (Non Alcoholic) - Guinness • Twisted Tea
Angry Orchard - White Claw

Pellegrino Sparkling Water

6

Coffee or Hot Tea (Unlimited)

3

Sodas (Free Refill)

3.5

White & Blush Wines by the Bottle

	Bottle
Pinot Grigio Paolo Leo	27
Sauvignon Blanc Vina, Chile	27
Chardonnay Robert Mondavi, California	26
Chardonnay Dionyso "New World Style" Greece	29
Chardonnay Kourites, Our Home Town in Greece	28
Riesling, Chateau Ste Michelle, Columbia Valley	27
Moscato, Obikwa, South Africa	26
Reisling, 'Ancient Fileri" Dionysos, Greece	28
Rose, Vina, Chile	26

Red Wines by the Bottle

	Bottle
Pinot Noir, Angeline, California	28
Chianti, Ruffino, Tuscany, Italy	25
Shiraz Black Opal, Australia	26
Cabernet Sauvignon, Frangou, Greece	29
Cabernet Sauvignon, Sonoma, California	29
Cabernet Sauvignon-Blend, Kourites, Our Home Town in Greece	29
Cabernet Sauvignon Robert Hall, Paso Robles, California	29
Red Sangria, Ed Hardy, Spain	27
Merlot, Dionysus, Greece	28

Scan
Breakfast - Lunch



Children's Menu

(UNDER 12 YEARS OF AGE)

Served with French Fries or Mashed Potatoes,, Ice Cream and Beverage

Popcorn Chicken

Linguine with Meatball (Complete)

Ravioli with Meatball (Complete)

Your
Choice
\$11

Cheeseburger Platter

Fried Mozzarella (4)

Mac n' Cheese

Scan
Dinner



CONSUMER ADVISORY
CONSUMING RAW
OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS
MAY INCREASE RISK OF
FOODBORNE ILLNESS ESPECIALLY
IF YOU HAVE CERTAIN
MEDICAL CONDITIONS

VISIT OUR WEBSITE - www.theadamsrestaurant.com

VILLECCO
1-855-333.MENU
VilleccoMenu.com