

TO GO



Corner of Taylor & New Jersey Aves.
Wildwood, New Jersey 08260
phone: 609-522-8383 · fax: 609-522-8388
email: info@dogtoothbar.com
dogtoothbar.com

STARTERS

HOMEMADE SPECIALTY EGG ROLL CHEESESTEAK

served with marinara and horseradish cream sauce. ... 8.95

BUFFALO CHICKEN CHEESESTEAK
with bleu cheese dressing. ... 8.95

HOMEMADE VOLCANO SHRIMP

Tender, crispy shrimp tossed in our spicy "lava" sauce and served over shredded lettuce. ... 12

JUMBO SHRIMP COCKTAIL

(5) Jumbo shrimp served chilled with cocktail sauce. ... 14.95

COCONUT SHRIMP

(6) Butterfied and breaded coconut shrimp served with a side of our homemade pineapple-mango curry sauce. ... 12.50

HOMEMADE CRAB CAKE

(1) Jumbo lump crab cake topped with a charred pineapple-mango salsa and chipotle aioli. ... 10.95

DOGTOOTH BITES

Blackened sushi-grade ahi tuna bites served with asian slaw, wasabi and sweet chili glaze. MARKET PRICE

CRISPY CALAMARI

Tubes, tentacles and jalapeño peppers dusted with tempura flour, deep fried, topped with a zesty remoulade sauce and served with marinara. ... 12

SEA SCALLOPS

Grilled or blackened scallops, served with asian slaw, sweet chili glaze and wasabi. MARKET PRICE

IRISH CLAMS & BACON

Little neck clams steamed in Irish Black Lager, roasted garlic, butter, lemon juice, bacon and tomatoes with ciabatta bread for dipping. ... 13.50

MUSSELS OR CLAMS

(15) Choice of a roasted garlic, red or white sauce served with grilled ciabatta bread. ... 12.95

FLATBREADS

MARGHERITA

Homemade tomato sauce, fresh mozzarella cheese, sliced tomatoes and fresh basil sprinkled with garlic and drizzled with extra virgin olive oil. ... 10.50

PEPPERONI

Homemade tomato sauce topped with pepperoni and mozzarella cheese. ... 11

BUFFALO

Mozzarella cheese, homemade hot sauce, shredded grilled chicken and diced celery sprinkled with bleu cheese crumbles and drizzled with bleu cheese dressing. ... 11.95

BARBECUE

Mozzarella cheese, shredded grilled chicken, crispy bacon, red onion and cilantro drizzled with homemade BBQ sauce. ... 11.95

WINGS

Buffalo, Lava, House BBQ, Sweet Teriyaki or Hot Honey Sriracha

Served with celery and bleu cheese dressing.

12 Wings... 13

24 Wings... 25

50 Wings... 48

COWBOY FRIES

Topped with crispy bacon and monterey jack cheddar cheese drizzled with ranch dressing. ... 8

NACHOS GRANDE

Crispy corn tortilla chips, pico de gallo, jalapeños, black bean corn salsa, melted cheddar and white nacho cheese served with sour cream and guacamole. ... 10
Crabmeat +6 Chicken, Beef or Pork +4

BAJA QUESADILLAS

Grilled flour tortilla, monterey jack cheddar cheese and black bean corn salsa served with sour cream and guacamole. ... 9.50
Crabmeat +6 Chicken, Beef or Pork +4

TERIYAKI-GLAZED PORK SPARE RIBS

(1/2 rack) Slow roasted pork ribs smothered in a teriyaki sauce and sprinkled with sesame seeds. ... 12

TERIYAKI SKEWERS

(3) Grilled and marinated chicken skewers served over Asian slaw. ... 9.95

KOBE SLIDERS

(3) Grilled mini kobe beef burgers with caramelized onions, sliced tomato, shredded lettuce and chipotle ketchup. ... 12.50
Cheese +1

HOMEMADE EGGPLANT TIMBALES

Fried, panko-breaded, sliced eggplant filled with fresh mozzarella and topped with marinara sauce and a balsamic glaze. ... 11

GREEN BEAN FRIES

Spicy, fried, panko-breaded green beans served with a chipotle ranch dip. ... 10

TUSCAN

Homemade pizza sauce topped with mozzarella cheese, shaved romano cheese, tender Italian sausage, fire roasted red peppers and fresh basil. ... 13

MEAT LOVERS

Homemade tomato sauce topped with mozzarella, parmesan cheese, tender mild Italian sausage, pepperoni and crispy bacon. ... 13.95

ARUGULA

Mozzarella, goat cheese, basil pesto, plum tomatoes, sliced prosciutto, fresh garlic and lemon arugula. ... 12.95

VEGGIE

Homemade tomato sauce topped with mozzarella cheese, diced green peppers, red onion, black olives, grilled portabella mushrooms and asparagus. ... 11

GREENS and GRAINS

ALL SALADS ARE AVAILABLE WITH THESE ADDITIONS:
CHICKEN +4 SHRIMP +6 SALMON +6 CRAB CAKE +6 TUNA STEAK +7

QUINOA & VEGGIE

Asparagus, quinoa, olives, black bean corn salsa, goat cheese and sweet peppers served over spinach with balsamic vinaigrette dressing. ... 12.95

HOUSE

Mixed greens, carrots, chopped tomatoes, cucumber and red onion tossed in a balsamic vinaigrette dressing. ... 9

ARUGULA

Fresh baby arugula, grape tomatoes and toasted pine nuts in a citrus vinaigrette. ... 12.95

BUFFALO CHOP CHOP

Fried buffalo chicken, chopped iceberg lettuce, carrots, tomatoes and red onions with bleu cheese crumbles and bleu cheese dressing. ... 12.95

BURGERS

SERVED WITH CHIPS & A PICKLE

SUB: FRENCH FRIES +3 CURLY FRIES +3.50 ONION RINGS +4
SWEET POTATO FRIES +3.50 HOMEMADE COLESLAW +3 AVOCADO +2

AMERICAN

8 oz black angus burger topped with lettuce, tomato and onion and your choice of american, provolone, swiss or monterey jack cheddar on brioche. ... 10.95

DOGTOOTH POUNDER

1 lb black angus burger and your choice of cheese served with lettuce, tomato and onion on brioche. ... 15
Bacon +2

JALAPEÑO

8 oz black angus burger topped with jalapeño peppers, monterey jack cheddar cheese, chipotle mayo and avocado with lettuce, tomato and onion on brioche. ... 12.95

GRILLED HAWAIIAN TERIYAKI

8 oz black angus burger topped with grilled pineapple, swiss cheese and teriyaki glaze with lettuce, tomato and onion on brioche. ... 12.95

KONA

8 oz black angus burger topped with caramelized onion, portabella mushrooms and bacon with melted bleu cheese topped with lettuce, tomato and onion on brioche. ... 13.50

COWBOY

8 oz black angus burger, blackened topped with monterey jack cheddar cheese, bacon and homemade BBQ sauce with lettuce, tomato and onion on brioche. ... 12.50

BEYOND BURGER

100% plant based burger topped with monterey jack cheddar cheese, mayo and mustard with lettuce, tomato and onion on brioche. ... 12.95

SOUPS

HOMEMADE NEW ENGLAND CLAM CHOWDER

Our version of a classic.

Cup... 5.50 Bowl... 7

DOGTOOTH'S CREAMY CRAB

Award-winning creamy bisque with jumbo lump crabmeat and corn.

Cup... 5.50 Bowl... 7

FRENCH ONION

Served in a crock with grilled crostini topped with melted swiss and provolone cheese. ... 6

HOMEMADE SOUP OF THE DAY

Chef's whim, ask your server for today's selection.

Cup... 5.50 Bowl... 7



BAR FARE

CHICKEN TENDERS

Served buffalo style or plain with choice of dipping sauce. ... 8

French Fries +3 Onion Rings +4

MOZZARELLA STICKS

(5) Battered and served with marinara sauce. ... 7

POTATO SKINS

(4) Topped with monterey jack cheddar cheese, crispy bacon and served with a side of sour cream. ... 8

ONION RINGS

Crispy red onions breaded, fried and served with horseradish aioli. ... 7

FRENCH FRIES

Served plain. ... 5
Nacho cheese +1



ROASTED BEET

Mixed greens topped with roasted beets, glazed walnuts, crumbled bleu cheese and diced tomatoes tossed in a raspberry vinaigrette dressing. ... 12.95

JAIL ISLAND SALMON & GOAT CHEESE

6 oz grilled salmon fillet, baby spinach, grape tomatoes, chopped red onion and crumbled goat cheese tossed in a citrus vinaigrette dressing drizzled with a balsamic reduction and served with grilled flatbread. ... 15.95

JERSEY HARVEST

Mixed greens, granny smith apple slices, feta cheese, candied walnuts, raisins and diced tomatoes tossed in a lemon-honey herb vinaigrette dressing. ... 12.95

DOGTOOTH CAESAR

Crisp romaine hearts, garlic croutons and shaved pecorino romano cheese tossed in a homemade caesar dressing. ... 9.95

COBB

Grilled chicken, avocado, tomatoes, hard boiled egg, crumbled bleu cheese and chopped bacon served over mixed greens in a balsamic vinaigrette dressing. ... 13.95