

**FROM THE BEGINNING**

**WINGS (7) 10**  
• CLASSIC BUFFALO BUTTER • ROASTED GARLIC & HERB  
• MUDHEN BEER BLAZE • SRIRACHA HONEY • JUMBO SMOKED

**PRETZEL STICKS**  
sea salt & coarse black pepper, beer cheese, spicy mustard, charred onion aioli 8

**BRUSSELS SPROUTS & CARROTS**  
beer soaked onions, roasted garlic, rosemary, sesame seeds & sweet vinegar 8

**GRILLED OYSTERS**  
topped with grated parmesan, mozzarella, a lemon thyme sauce over hay and hops MP

**HEN CHIPS**  
flash fried, hen seasoned & sided with herbed ranch, malt vinegar aioli, devils mustard 8

**MUDHEN STREET CORN ON THE COB**  
sweet jersey corn, tajin, queso fresco, cilantro 5

**PORK CORNISH** 10  
pastry filled smoked roasted pork, with mud-lite beer cheese & spicy ketchup

**MOM'S PICKLES**  
tempura battered with cajun sweet horseradish breadcrumb served with chipotle sauce 9

**SOUTHERN FRIED OYSTERS**  
cherry peppers, blistered cherry tomatoes, citrus zest, pickled veggie tartar MP

**SEASONAL AHI TUNA**  
6oz sesame seed crusted tuna served on a bed of wasabi salad 15

**CRISPY ONION RINGS**  
with MUDHEN beer cheese sauce, cherry pepper ketchup 8

**COLDWATER MUSSELS**  
steamed with MUDHEN IPA, garlic, charred lemon, roasted tomato, crispy onions & crostini 16

**BOURBON GLAZED BRISKET**  
slowly smoked bourbon glazed brisket chunks topped with our house bbq sauce served with a side of homemade red bliss potato salad 11

**BEER CHIP NACHOS**  
MUDHEN beer cheese, cheddar cheese, roasted veggie pico, shredded lettuce 9  
add pulled pork, bbq chicken or brisket 5\$

**CHILI** cup | 5 / bowl | 7

**BEEF, PULLED PORK & BRISKET CHILI**  
4 beans, cheddar, sour cream & cornbread crumbs

**VEGETARIAN CHILI**  
a version of our chili with seitan & beans, cornbread crumbs, smoked onions & cheese

**BBQ PORK DIP** SHARE THE DIP  
slow cooked bbq pork, roasted corn, cheddar cheese, MUDHEN bbq spice, hen chips, crostini & crumbs 11

**CRAB, SPINACH & ONION DIP**  
cheddar cheese, sauteed spinach & minced onions, sided with hen chips & crostini 13

**FRESH OYSTERS**

smoked onion mignonette, horseradish & lemon

- CAPE MAY SALTS ON THE HALF SHELL 6
- BLUE POINT OYSTERS 12
- OYSTER OF THE DAY MARKET PRICE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**TACOS** \$8  
order of (2)

SERVED WITH CABBAGE SLAW, PICO & QUESO FRESCO, SALSA ON A CORN TORTILLA

- GRILLED SHRIMP • BLACKENED MAHI
- PULLED PORK • GRILLED BRISKET • SMOKED CHICKEN

**BBQ YARD**

SERVED WITH BEANS, COLESLAW, CORNBREAD ADD FRIES \$2 SIDE SALAD \$3

**RIBS** half | 14 / full | 22

**LELIAN'S U-PEEL SHRIMP** dozen 21  
MUD LIGHT beer, old bay, cajun, butter with lemon and a side of corn

**SANDWICHES**  
SERVED WITH PICKLES & HEN CHIPS SUB FRIES \$2 SMALL SALAD \$3  
**CHILI CHEESE HOT DOG**  
huge beef dog, sharp cheddar cheese, chili, long pretzel roll 8 add toppings .50

**MASSIVE GRILLED CHEESE**  
sharp cheddar, salted mozzarella, provolone, white american on wheatberry bread 9

**PULLED CHICKEN SALAD**  
smoked onions, diced apples, california walnuts, raisins, blistered cherry tomatoes on brioche 11

**GRILLED BRISKET**  
pepper jack cheese, pickled cabbage slaw, on jalapeno cheddar roll 14

**BUFFALO CHICKEN**  
panko & beer battered, buffalo spiced, lettuce, tomato, onion, bleu cheese, carrot & celery salad on brioche 12

**CHEESE STEAK**  
shaved ribeye, caramelized onions, wild mushrooms, provolone, american, on a long roll 13

**BEER BATTERED COD**  
flash fried, citrus & herb dust, lettuce, tomato, onion, pickled veggie tartar on brioche 14

**CRAB CAKE**  
fried, tartar sauce, charred lemon lettuce, roasted tomato & shaved red onion on brioche 14 (broiled upon request)

**SMOKED BBQ PULLED PORK**  
slowly smoked pork served with cheddar beer cheese, cole slaw and topped with our house bbq sauce 12

**STACKED PASTRAMI REUBEN**  
melted swiss, sauerkraut on marble rye with russian dressing 12

**shrimp or oyster PO' BOY**  
cabbage slaw, shredded lettuce, roasted tomato & shaved red onion, tartar, cocktail, cajun crema served on ciabatta bread

**KOREAN SALMON** 24  
8oz. blackened salmon, rice noodles, served with rice vinegar, soy, kimchi slaw, scallions and wild shrimp

**BURGERS**  
SERVED WITH SHREDDED LETTUCE, HERB ROASTED TOMATO, SHAVED RED ONION & HEN CHIPS SUB FRIES \$2 SMALL SALAD \$3

**MUDHEN**  
beer soaked onions, fresh mozzarella, beer cheese, & crispy buttermilk onions on poppy seed onion brioche 14

**SWINE IS FINE**  
applewood bacon, pulled pork, bbq bacon, cheddar on poppy seed onion brioche 13

**ROOSTER**  
burger, smoked chicken, tomato, bacon & rosemary jam, fried egg & swiss cheese on poppy seed onion brioche 13

**JERSEY MAN**  
taylor pork roll, thick tomato, fried egg and american cheese on poppy seed onion brioche 12

**FUNGUY**  
wild mushrooms, truffle dust, goat cheese & crispy shiitake on poppy seed onion brioche 13

**BLACK BEAN BURGER NOT VEGAN**  
black bean, avocado, roasted tomatoes, boursin cheese, charred onion aioli on poppy seed onion brioche 12

**THE IMPOSSIBLE VEGGIE BURGER**  
100% plant based vegan, NOT GLUTEN FREE with lettuce, tomato & onion served on vegan bread 16

**PULLED PORK** quarter 9 / half 14

**BEER BRINED CHICKEN** half 18 / whole 23  
leads four

**BRISKET** quarter 13 / half 18

**SMOKED WINGS** 12pcs 16 / 24pcs 29

**STEAK** 14oz. angus prime ribeye steak topped with a butter, garlic & rosemary herb sauce, served with brussel sprouts and red skin bliss potatoes. 30  
ADD JUMBO LUMP CRABMEAT 6

**HOLLY BEACH PORK CHOP** 14oz. prime pork chop with cranberry, tomato balsamic reduction glaze, served with red skin bliss potatoes and sautéed brussel sprouts 28

**SALADS & BOWLS** 28  
ADD CHICKEN 4, GRILLED SHRIMP 6, SMOKED SALMON 6, CRAB CAKE 6, OYSTERS 6  
**CAESAR**  
romaine, crostini, herb roasted tomatoes, shaved parmesan 8

**HEN HOUSE**  
spring mix & romaine, red onions, roasted tomatoes & crostini 7

**HIPPIE CHICK**  
mixed greens, herbed garbanzo beans, cucumber, shiitake mushrooms, sweet potato, ancient grains, spiced california walnuts, roasted corn, roasted peppers with roasted pepper walnut raspberry vinaigrette 14

**TRIPLE SALAD PLATE**  
a combination of three salads, pulled chicken, grilled tuna, jumbo shrimp, mixed greens, crostini 16

**WEDGE CAPRESE**  
grilled lettuce, jersey ripe tomatoes, crumbled bleu cheese, fresh mozzarella, crispy onions, bacon, basil & Italian vinaigrette 12

**ISLE OF MAN**  
romaine & iceberg, smoked chicken, ham, chopped egg, smoked onions, bleu cheese crumbles, cherry peppers, chopped brisket & herby ranch dressing 15

**BURRATA BEET SALAD**  
4oz burrata served on a bed of arugula and heirloom tomatoes drizzled with a balsamic glaze; served with a pesto vinaigrette dressing 16

**GRAPEFRUIT BEET SALAD**  
Spring mix, marinated beets, oranges, grapefruit, feta, goat cheese, chopped onions, served with a raspberry walnut vinaigrette dressing 13

**MARKET CHOPPED SALAD**  
iceberg, arugula, raisins, tomatoes, red onions, shaved carrots, tangy walnuts, mozzarella, watermelon & avocado with roasted pepper walnut raspberry vinaigrette 16

**MAC & CHEESE** served in 6" skillet  
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cheesy béchamel, buttered breadcrumbs 10

**BBQ MEAT LOVER**  
pulled pork, smoked chicken, brisket, bbq béchamel, corn bread crumbs 15

**VEGGIE MAC**  
roasted veggies & spinach chopped herb béchamel, cauliflower breadcrumbs 13

**GREEN EGGS & HAM**  
smoked ham, pesto, bacon dust, cheddar bread crumbs & a fried egg 16

**SIDES** cup | 5 / bowl | 7

**SOUP OF THE DAY** cup | 5 / bowl | 7

- FRIES 4
- HEN CHIPS 7
- CRISPY ONIONS 7
- RED SKIN BLISS POTATOES 6
- CORN BREAD WITH HONEY BUTTER 4
- WILD MUSHROOMS 4
- RED BLISS POTATO SALAD 4
- BAKED BEANS 3
- SIDE HOUSE SALAD 5
- SIDE CAESAR SALAD 7
- SIDE COLE SLAW 3

**BREW-B-O**