

FUN FINGER FOODS

Angus Beef Fritters

angus steak tossed in cajun spices, pepperoncini, chipotle aioli \$13.99

Guacamole + Chips

made to order with garlic, jalapeño, cilantro and lime, house cooked tortilla chips \$12.99

Basket of Chips and Salsa

house cooked tortilla chips, homemade pico de gallo \$7.99

Luna's Boneless Wings

tossed in your choice of:
dry jerk, honey BBQ or buffalo-ranch \$12.99

Nachos Grande

tortilla chips topped with jalapeños, tomatoes, cheddar and jack cheeses, black beans, sour cream and scallions
choose ground beef or grilled chicken \$13.99

Asian Chicken Lettuce Wraps

chicken breast, soy sauce, cucumber slices, green onions and sesame seeds with lettuce leaves \$12.99

Pickle Chips

battered pickles, spicy ranch dipping sauce \$10.99

Buffalo Shrimp

fried gulf shrimp, sweet-tangy buffalo sauce over a bed of cabbage, ranch dressing \$13.99

Red Pepper Hummus

garbanzo beans, roasted red peppers and olive oil with celery and carrot sticks, cucumber rounds, grilled pita, olive tapenade \$12.99

Soft Pretzel Sticks

bavarian style pretzels with melted cheddar and spicy mustard \$9.99

Spinach and Artichoke Dip

creamy spinach, tender artichokes, cream cheese, melted cheddar, toast rounds, and crackers \$12.99

Sweet and Sticky Cauliflower

battered cauliflower florets in zesty orange glaze, sesame seeds and scallions \$10.99



SEAFOOD BAR

Clam Chowder

chopped clams, potatoes, bacon, cream, spices and vegetables \$6.99

Luna Bites

blackened sushi grade ahi tuna, asian slaw, sweet pineapple-chili dipping sauce \$14.99

Oysters on the ½ Shell

local, Delaware Bay East Points
3 for \$7.99 6 for \$13.99

Clams Casino Savoy

middleneck clams, bacon, cooper sharp cheese \$14

Spicy Ahi Tuna Poke

sushi grade tuna, sesame vinaigrette, avocado, jalapeño, cucumber, mango, green onion, spicy mayo, sesame seeds, fried wonton chips \$19.99

Old Bay Peel and Eat Shrimp

chilled u-peel shrimp steamed with old bay, cocktail sauce \$11.99

BURGERS

all hamburgers are black angus beef and served on a country roll with lettuce, tomato, slaw and fries substitute sweet potato fries +\$2.59

The East Vineland Burger

American cheese and roasted long hot pepper \$16.99

Voodoo Burger

cajun spices, pepperjack cheese, jalapeño spread \$16.99

Smokehouse Burger

bacon, cheddar cheese, onion ring and bbq sauce \$17.99

Cheddar Onion Burger

sautéed sweet onions and melted cheddar cheese sauce \$16.99

Black Bean Burger

meatless burger topped with asian slaw and teriyaki sauce \$15.99

ON BREAD AND TORTILLA

served with chips and slaw · substitute French fries +\$1.99

The Lazy Luna

homemade meatloaf, white cheddar, baby spinach, onion-bacon jam, sour dough bread \$16.99

Chicken Mango Quesadilla

grilled chicken, fresh mango, cheddar and jack cheeses, sour cream and pico de gallo \$15.99

Veggie Quesadilla

squash, zucchini, asparagus, red and green peppers, cheddar, and Jack cheeses in a flour tortilla served with sour cream and pico de gallo \$14.99

The Key Wester

cilantro-lime marinated grilled chicken, applewood bacon, lettuce and tomato, pepperjack cheese, fresh avocado, key lime aioli, country roll \$16.99

Fried Chicken Sandwich

we've got one too! Lettuce, tomato, pickles, and special sauce \$13.99

Crab Cake Sandwich

seared jumbo lump crab cake with chipotle mayo, lettuce and tomato \$22.99

Turkey BLT Wrap

flour tortilla filled with sliced turkey breast, applewood bacon, cheddar cheese, baby spinach, tomato, avocado spread \$14.99

Italian Pork

thinly sliced pork tenderloin, sautéed broccoli rabe and provolone, long roll \$16.99
add roasted red peppers \$2.25

BASKETS

served with fries and cole slaw

Fried Shrimp(12)

beer battered Alaskan shrimp, yum yum dipping sauce \$17.99

Chicken Tenders

breaded tenders, ranch dressing
choose plain \$13.99 or buffalo \$14.59

Cheese steak Eggrolls

Philly steak meat, onions and mozzarella, spicy ketchup dipping sauce \$17.99

Island Mahi Mahi Fingers

battered mahi mahi, key lime aioli \$18.99

ENTRÉES

Keys Coconut Shrimp

Jumbo Key West Pinks (7), Calypso dipping sauce, black bean rice \$17.99

Stock Island Soft Tacos(2)

flour tortillas filled with shaved cabbage, pico de gallo, cilantro, shredded cheddar, and mango-key lime crema served with black bean rice
choose blackened mahi mahi \$16.99 or blackened shrimp with yum yum sauce \$17.99

Penne with Tomatoes and Shrimp

penne, gulf shrimp, spinach, garlic and basil
choose white scampi or spicy red \$20.99

Fettucine Alfredo

blackened chicken, baby spinach, creamy alfredo sauce \$19.99

Grilled Salmon

wild caught, Faroe Island Atlantic salmon, teriyaki and scallions, black bean rice \$21.99

Blackened Mahi Mahi

cajun seasonings, pineapple-mango salsa, black bean rice \$23.99

SALADS

served with an artisan roll · add fresh avocado +\$2.79

Summer Berry Chicken Salad

baby field greens with fresh strawberries and blueberries, dried cranberries, grilled chicken, almonds, tomatoes, raspberry vinaigrette \$16.99

Sesame Ahi Tuna Salad

sesame encrusted yellow fin tuna, artisan field greens, pineapple, cucumber, tomato, wonton strips, soy-ginger vinaigrette dressing \$21.99

Caesar Salad

romaine lettuce greens, croutons, black olives and creamy Caesar dressing \$11.99
with grilled chicken \$15.99 or with grilled shrimp \$18.99

Taco Salad

mixed greens, cheddar cheese, black beans, pico de gallo, jalapeños and black olives, cilantro-ranch dressing
choose taco meat \$18.99 or grilled chicken \$17.99

House Bistro Salad Bowl

baby field greens, cucumbers, tomatoes, purple cabbage, black olives, grated Romano cheese, house red wine vinaigrette \$7.99
with grilled chicken \$16.99 with grilled shrimp \$18.99



AT MERIGHI'S
SavoyInn

4940 E. Landis Avenue
East Vineland, NJ 08360
(856) 691-8051 · www.savoyinn.com

FROM THE BRICK OVEN

Buratta Affogato

melted buratta mozzarella atop marinara sauce with olive oil, chili flakes, garlic bread to dip \$13.99

NEOPOLITAN PIZZA

IS LIKE NO OTHER IN THE WORLD

Pure - simple - perfection. Our homemade, authentic dough is aged 48 hours and we use the freshest ingredients available.

Margarita

tomatoes from the san marzano region, bufala mozzarella, fresh basil, EVOO, sea salt, parmesan sprinkle \$14

Pepperoni

tomatoes from the san marzano region, mozzarella, fresh basil, evoo, imported pepperoni, sea salt, parmesan sprinkle \$16

South Jersey Farmer

tomatoes from the san marzano region, cooper sharp cheese, crumbled italian sausage, sliced long hot peppers, parmesan sprinkle \$17

Key West Pizza

gulf shrimp, cubanelle peppers, mozzarella, roasted garlic and a touch of old bay \$18

Two Cheese and Mushroom

wild mushrooms, mozzarella, ricotta, fresh thyme, sea salt, white truffle oil and Parmesan sprinkle \$17

Primavera Pizza

zucchini, squash, spinach, mushrooms, onions, peppers, mozzarella and roasted garlic with EVOO and sea salt \$16

DESSERTS

Authentic Key Lime Pie

graham cracker crust \$8

The Big Kahuna

vanilla cake soaked in coconut rum, filled with pineapple mousse, coconut flakes and white chocolate ganache \$7.50

Oreo Monster Mousse

fudge cake with dark chocolate mousse, oreo cookies and chocolate butter cream \$8

Bourbon-Vanilla Banana Parfait

homemade banana pudding, vanilla wafers, whipped cream \$7

WINES BY THE GLASS

WHITES

Chardonnay

Coastal Vines, CA..... 8.5
Carmel Road, Monterey 11

Moscato

Villa Rosa, Italy..... 9.5

Pinot Grigio

Coastal Vines, CA..... 8.5
Ca' Montini, Trento..... 11

Prosecco

Lunetta, Italy..... 9

Riesling

Cavit, Italy..... 10

Sauvignon Blanc

Cup Cake, New Zealand..... 9.5

REDS

Cabernet Sauvignon

Coastal Vines, CA..... 8.5
J Lohr, Paso Robles 12

Malbec

Piatelli Reserva, Argentina..... 9

Merlot

Coastal Vines, CA..... 8.5

Pinot Noir

Montpellier, CA 9.5
Carmel Road, Monterey 12

SANGRIA BY THE PITCHER

Peach Sangria

Spanish white wine with peach puree, peach schnapps and fresh fruits 24.99

Ruby Red Sangria

Spanish red wine with blackberry brandy and fresh fruits 24.99

Prosecco Sangria

Italian prosecco with fresh OJ, mint, simple syrup, strawberry brandy, fresh lemons, limes and strawberries 25.99

COCKTAILS

WE'RE CRUSHIN' IT!!

Orange Crush

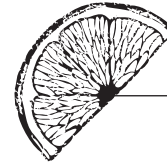
Deep Eddy Orange Vodka, triplesec, freshly crushed oranges, splash of club

Grapefruit Crush

Deep Eddy Grapefruit Vodka, triplesec, freshly crushed grapefruits, splash of club

1800 Coconut Crush

1800 Coconut Tequila, pineapple juice, splash of club



SIGNATURE SEASONAL FAVORITES

Key Lime Martini

Stoli Vanille Vodka, fresh lime and pineapple juices, coconut cream, graham cracker rim

Luna's Tropical Punch

Cruzan Banana and Coconut Rums, coconut cream, pineapple and orange juices

High Tide @Sunset

Bluecoat American Gin, St. Germaine, Aperol, muddled lime, splash of club

Bob Marley

Deep Eddy Sweet Tea Vodka, lemonade, muddled mint, splash of club

Fountain of Youth

Tito's Vodka, St. Germaine, crushed lemon, Lunetta prosecco

Purple Rain

Smirnoff Berry-Lemon vodka, lemonade, muddled blueberries and lemons, splash of sprite

Passion Fruit Paloma

Lunazul Tequila, passion fruit juice, fresh grapefruit, muddled lime, splash of club

Red Sky at Night

Cruzan Mango Rum, Malibu Coconut Rum, passion fruit and tropical juices

Keys Disease

Deep Eddy Lime Vodka, Malibu Coconut Rum, pineapple juice

Kentucky Lemonade

4 Roses Bourbon, lemonade, strawberries

Watermelon-Basil Margarita

Lunazul Reposado, fresh watermelon, lemon and lime juice, agave, fresh basil

El Diablo Margarita

Tanteo Habanero Tequila, triplesec, agave, Natalie's margarita mix

Hawaiian Mule

Stoli Pineapple Crush Vodka, muddled mint and lime, ginger beer

Key West Mule

Deep Eddy Lime Vodka, muddled lime, ginger beer

BEER

BOTTLES

Bud Light

Michelob Ultra

Bud Light Lime

Miller Lite

Coors Light

Peroni

Corona

Sam Adams Lager

Corona Light

Stella Artois

Guinness Draft Can

Truly- iced teas

Heineken

White Claw- hard seltzer

Heineken Light

Yuengling Lager

DRAFTS

Blue Moon 5.4%

Belgian White, the official beer of Luna's

Blue Point, Toasted Lager 5.5%

American Amber Lager, their flagship made in Long Island

Flying Fish, Hazy Bones 6.3%

Hazy IPA, New Jersey

Cape May Brewery, Always Ready 4.8%

Northeast Pale Ale, Salute to the Coast Guard- who are always ready

Golden Road, Mango Cart 4.0%

Light Wheat Ale, bursting with fresh mango flavor

Glasstown, 609 6.9%

IPA, Millville

Kona, Big Wave 4.4%

Golden Ale, tropical aroma and flavor

Leinenkugel, Summer Shandy 4.2%

Crisp Weiss Beer, natural lemon flavor

Miller Lite 4.2%

American Light Pilsner

