



OYSTERS ON THE HALF SHELL

daily selections served with mignonette & cocktail sauce

east coast oysters .. 2.75 / 14 half dz

west coast oysters .. 4.00 / 20 half dz

MIDDLE NECK CLAMS

1.00 / 5.00 half dz

SALMON TARTARE ... 13

fresh Atlantic salmon with capers & dill; topped with a quail egg & black tobiko; served with sourdough crostini & crème fraiche

OYSTERS ROCKEFELLER ... 14

blue point oysters with spinach, parsley, tarragon, green onions, cream applewood smoked bacon & absinth

COLOSSAL CRABMEAT COCKTAIL ... 20

4 oz of fresh crabmeat served with horseradish mustard

COLOSSAL SHRIMP COCKTAIL (4 pcs) ... 16

served with house-made cocktail sauce & lemon wheel

Cocktail Pairings

OYSTER SHOOTER ... 8

“naked” oyster, tito’s vodka, cocktail sauce, horseradish & lemon juice

DIRTY SHUCKERS MARTINI ... 11

oyster brine, dry vermouth, tito’s vodka, olives

APEROL SPRITZ ... 12

aperol liquor, prosecco, club soda, orange slice

Other Pairings

GUINNESS STOUT ... 6

CAPOSALDO PROSECCO ... 9

DELAMOTTE CHAMPAGNE NICOLAS LOUIS ... 15

Chubby’s is a proud participant in the “Aw-Shucks” oyster recycling program in association with the American Littoral Society. Oyster shells provide natural filtration for cleaner NJ waterways.

before placing your order, please inform your server if anyone in your party has a food allergy.

