

# Twisties

## Tavern on the Bay

Circa 1929

RECOGNIZED BY ZAGAT AS ONE OF THE  
10 HOTTEST RESTAURANTS ON THE JERSEY SHORE  
LUNCH SERVED 12-4:15PM • DINNER SERVED 5PM  
OPEN THURSDAY AT 5PM • FRIDAY, SATURDAY & SUNDAY AT 12PM  
CLOSING FOR THE SEASON SUNDAY OCT. 13TH

### APPETIZERS

- Mussels** fresh from Prince Edward Island, steamed and served in a red, white sauce or a lemongrass ginger broth with garlic crostini
- Steamers** fresh clams, steamed, and served in a red, white wine sauce or a lemongrass ginger broth with garlic crostini
- Black Sea Tuna** fresh tuna crusted in black tea and pepper, seared rare, served with crispy wontons, pineapple, wakame salad and sesame seed drizzled with ponzu sauce
- Shrimp Tacos (2)** seasoned shrimp, jicama slaw, avocado cream drizzle, pea shoots, garnished with a side of fresh Pico de Gallo
- Twisties' Nachos** Perfect for sharing; tortilla chips piled high with home made Pico de Gallo, our special guacamole, sour cream, cherry peppers, Cheddar cheese sauce, scallions and black olives  
(topped with chicken, ground beef)
- Chicken Tenders** home style chicken fingers served with ketchup, barbecue or honey mustard sauce
- French Fries**
- Cheese Fries, Old Bay Fries or Twisties Fries** (seasoned with our special blend of sweet and smoky spices)
- Sweet Potato Fries**
- Maple Cinnamon Sweet Potato Fries**

### TAVERN SANDWICHES

Served with Chips • Regular Fries • for Old Bay,  
Twisties, Maple Cinnamon, Cheese Fries • Sweet Potato Fries  
extra for side of Cheese

- Fish of the Day** Chef Rich's daily creation garnished with special toppings, served on a toasted Pub roll
- Crispy Castro** Cuban-style pulled pork, crispy panko fried dill pickles, aged Swiss Cheese and our house Cuban dressing, served on a toasted Pub roll
- South Philly Chicken** marinated chicken breast, char-grilled, topped with roasted red peppers, aged sharp provolone cheese, served on a toasted Hoagie roll with pesto mayo
- Turkey Club** slow roasted turkey breast, apple wood smoked bacon, lettuce, tomato, mayo on wheat, rye or white
- BLT Sandwich** apple wood smoked bacon topped with lettuce, tomato, mayo on wheat, rye or white

### SOUPS & SALADS

- House Salad** a mix of field greens and romaine lettuces, tomatoes, cucumbers, red onions, shaved carrot, crispy croutons, choice of homemade Ranch, Caesar, Balsamic Vinaigrette or Blue Cheese dressings
- Caesar Salad** crisp romaine hearts drizzled with homemade Caesar dressing, crisp croutons, Asiago cheese and pea shoots
- Athens Salad** a blend of spring mix, spinach, red onion, cucumber, olives, tomatoes, chickpeas, feta cheese and pita crisps with tzatziki sauce
- Add to any salad: Chicken • Shrimp • Mahi • Salmon
- Twisties' Specialty Seafood Bisque or Soup of the Day  
Cup, Bowl

Blackened Items extra

### TAVERN BURGERS

- Served with Chips • Regular Fries • for Old Bay,  
Twisties, Maple Cinnamon, Cheese Fries • Sweet Potato Fries extra  
for side of Cheese
- Beef Burger** our signature seasoned 8 oz. hand packed burger, char-grilled to your specifications, served on a toasted Pub roll with lettuce, tomato, pickle chips
- Turkey Burger** our specialty seasoned 7 oz. hand packed burger, seared and served on a toasted Pub roll with lettuce, tomatoes, pickle chips
- Black Bean Burger** Southwest seasoned, seared and served on a toasted Pub roll with chipotle mayo, lettuce and tomato
- Toppings** Raw or Fried Onions • Mushrooms • Hot Peppers  
BBQ Sauce
- Toppings** American Cheese • Cheddar Cheese • Swiss Cheese • Provolone  
Cheese • Mozzarella Cheese • Crumbled Blue Cheese
- Toppings** Apple Wood Smoked Bacon

### PIZZA 12" ROUND

- Traditional Red** topped with a rich sauce and mozzarella cheese
- Gourmet White** topped with fresh pesto, olive oil and mozzarella cheese
- Margherita Pizza** olive oil, garlic, sliced tomatoes, basil topped with fresh mozzarella
- Grandma's Pizza** our light fluffy dough topped with a chunky basil spiked sauce, fresh mozzarella, and olive oil
- Buffalo Chicken** our homemade buffalo sauce with chicken breast, crumbled blue cheese and mozzarella cheese, dusted with ranch
- Meat Toppings** Pepperoni • Meatball • Sweet Sausage  
Grilled Chicken • Apple Wood Smoked Bacon
- Vegetable Toppings** Sweet Peppers • Hot Peppers • Onions  
Mushrooms • Spinach • Black Olives • Sliced Tomatoes  
Extra Cheese

### KIDS MENU:

- Hot Dog** on a roll with French fries and ketchup or mustard
- Chicken Tenders** home style chicken fingers served with French fries, choice of ketchup, barbecue or honey mustard dipping sauces
- Linguini and Meatball** plain, or with butter or red sauce
- Homemade Macaroni & Cheese**  
(with Hot Dog)
- Vanilla Ice Cream** a single scoop with chocolate sauce and whipped cream

## ENTREES

SERVED AFTER 5PM

Ask your server about our Daily Specials!

Accompanied by a Garden Salad with Choice of Dressing

### Fresh Fish of the Day

Chef Al's selection and presentation

**Linguini and Clams (red or white)** fresh little neck clams sautéed with baby clams, white wine, and fresh herbs served over a bed of linguini

**Chicken and Asparagus Pasta** pan seared chicken breast sautéed with tomatoes, fresh asparagus spears, garlic, and basil tossed with olive oil served over pasta then finished with asiago and feta cheese

**Char Grilled Pork Chop** a 14 oz. cowboy cut pork chop served over herb potatoes, topped with a lavender hibiscus gastrique

**Salmon Tabbouleh** pan seared crispy skin salmon filet served over a refreshing cous cous and quinoa salad, topped with a cucumber lavender spiked cream drizzle

**Pan Seared Halibut** filet served with shaved brussel sprouts, red onions, crispy bacon and corn in a Dijon malt vinaigrette

There is an additional charge of \$7.00 for plate sharing of Entrees

## Side Dishes:

Vegetable of the Day

Starch of the Day

Homemade Coleslaw

## Desserts:

Carrot Cake with Cream Cheese Icing

Chocolate Peanut Butter Cake

Lemoncello Mascarpone Cake

Sweet Potato Maple Cheesecake

WE USE ONLY TRANS FAT-FREE OIL IN OUR FRYING  
INDIVIDUAL GUEST CHECKS  
FOR PARTIES LARGER THAN 4 NOT PERMITTED  
REQUESTS MUST BE MADE AT TIME OF ORDER.

Regular consumption of raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Food Allergies exist. If you have a concern, please speak to Management.

*Prices subject to change 2024 Fall Menu*

**VISA - MASTERCARD - DISCOVER ACCEPTED**

3.25% Credit Card Surcharge to be added. Payments by Debit Cards and Cash will not incur this surcharge.

[www.twistiestavern.com](http://www.twistiestavern.com)

## BEVERAGES

**Soda:** Coke • Diet Coke • Minute Maid Lemonade • Sprite • Ginger Ale  
Club Soda

**Juice:** Minute Maid Cranberry Juice • Minute Maid Orange Juice  
Apple • Pineapple • Grapefruit • V-8

Milk

Coffee

Iced Tea

Hibiscus Lemonade

**House Wines** Cabernet • Chardonnay • Pinot Noir • Pinot Grigio  
Sauvignon Blanc • White Zinfandel

Check with your server for our  
Specialty Wine selection by  
Glass or Bottle



### Domestic Beer

Budweiser • Bud Light • Coors Light • Miller Lite

Rolling Rock • Michelob Ultra

### Imported Beer

Corona Extra • Corona Light • Amstel Light

Heineken • Heineken 0.0 (Non-Alcoholic)

Guinness Pub Draught

**On Tap** Coors Light • Yuengling

### Specialty Craft on Tap

Blue Moon • Levante Cloudy and Cumbersome IPA

Slack Tide Schoolie Pale Ale

Cape May Always Ready Pale Ale • Sierra Nevada Hazy Little Thing IPA

Tonewood Fuego IPA • Cape May Pick of the Batch Pumpkin Ale

### Stateside Vodka Soda

Check with your server for current flavors

**Surfside Vodka Ice Tea & Lemonade**



## A STRATHMERE TRADITION FOR 95 YEARS

All it takes is a drive by this popular bayfront tavern to realize that you've come across a bit of nostalgia. The red shingled building, sitting lengthwise from Bayview Drive to the Strathmere Bay, looks almost exactly as it did during Prohibition when Harold Charleston was running the operations. He was assisted by his wife Gert and the establishment was known as "The Strathmere Inn Cafe." Its windows were covered as was the custom for speakeasies in those days. Legend has it that Twisties operated as a speakeasy from 1929 to 1933.

It is rumored that Al Capone himself once visited and that Gert lent Al's wife a dress so that she could go fishing. In fact, the owners started collecting fish. Soon, the walls were covered with barracuda, sailfish, moray eels and grouper, each mounted on its own wooden plaque. The Charllestons were responsible for acquiring the numerous coconut heads that sit in soffits today high above the bar. Each head, carved by the Seminole Indians, was unique and they were brought back from Florida by the Charllestons during their annual winter visits.

In the 1950's, the establishment changed hands. The new owners, Jimmy and Rose Twist, were Philadelphia natives who transplanted themselves into the quiet, beautiful surroundings of Strathmere. They operated a full scale restaurant with Rose doing most of the cooking and Jimmy tending bar. This little bayside cafe attracted locals and tourists alike with all Italian foods cooked to order!

The tavern once again changed hands in the early 1970's. A local realtor, Marty Riordan, purchased the tavern and renamed the establishment the "Bayview Inn." By now, the Bayview Inn had become a nostalgic place to visit for old timers and a "must see" place for baby boomers and millennials who had heard about the popular "red building on the bay."

In 2000, Marty's son Gary and his wife Denise took over the operations of the much-loved tavern. They appropriately renamed it "Twisties Tavern On the Bay." The paneled walls, the coconut heads, the mounted fish and the hardwood bar remain. The jukebox still has the old tunes with some new ones mixed in. It continues to be a relaxed place to visit, where people from all different professions come together to socialize and enjoy fantastic food and drinks (Zagat recommended) and take in amazing sunsets.