



Welcome to Ott's Good Earth Garden

WE ARE A FARM TO FORK ESTABLISHMENT THAT PARTNERS WITH LOCAL SEAFOOD MARKETS, BUTCHERS, BAKERIES AND FARMS TO ENSURE THAT WE SERVE ONLY THE FRESHEST, HIGHEST QUALITY, LOCALLY SOURCED INGREDIENTS.

PLEASE ENJOY OUR FREE WIFI
(PASSWORD: Ottsgarden)

BE SURE TO LIKE US ON FACEBOOK AND
SHARE YOUR EXPERIENCE!

Appetizers

BLACK & BLEU MUSSELS ^{gf} PEI mussels spiced cream sauce bacon roasted heirloom tomato crumbled stilton bleu cheese	16
SHRIMP MARTINI 3 jumbo U-10 Gulf shrimp avocado spiced mango sauce	16
SEASONED CRISPY CALAMARI plum tomato sauce chipotle remoulade	16
SEARED DAY BOAT SCALLOPS seared Barnegat Light day boat sea scallops peach ginger sauce jersey peach chutney	19
MAX'S CRISPY LOBSTER TAIL ^{gf} French fried Maine cold water tail drawn butter chipotle remoulade	19.5
TUSCAN CLAMS ^{gf} little neck clams chorizo spinach corn roasted heirloom tomatoes leeks white wine broth	16
TUNA POKE ^{gf} raw diced Viking Village tuna loin greens grilled baby watermelon chili mango	17
DELAWARE BAY OYSTERS ^{gf} on the half shell mignonette or oven roasted w/bacon herb béarnaise sauce	16
BLACKENED OCTOPUS ^{gf} grilled spiced octopus summer vegetable kimchi	16
FRENCH ESCARGOT garlic butter	18
SEAFOOD SALAD calamari scallops shrimp herb vinaigrette	16
TACKLE BOX 4 U-10 jumbo shrimp 6 oysters on ½ shell tuna tartare seafood salad	45
BLACKENED SHRIMP & CHORIZO TACO pickled cabbage slaw jalapeno creame	16
VEGETARIAN WINGS boneless plantbased wings homemade barbecue sauce	12.5
EGGPLANT CANNOLI (2) salad spinach & roasted ricotta filling cheese tomato sauce	13

All entrées are served with bread and herb butter

Add a Caesar or House Salad 3

Soup & Salad

THE DUTCH-FRENCHMAN French onion soup crock garlic bread	11
CLAM CHOWDER DU JOUR Cup 5.5 Bowl 8	
NE CLAM CHOWDER BREAD BOWL	12
SOUP DU JOUR Cup 5.5 Bowl 8	
HAIL CAESAR crisp romaine shaved parmesan garlic croutons creamy Caesar dressing	10
ADD ANCHOVIES	2
GRILLED JERSEY PEACH CAPRESE baby arugula grilled peach fresh burrata baby heirloom tomato pickled fennel green goddess dressing	15
CRAB LOUIS SALAD crab meat romaine hearts avocado hard boiled egg tomatoes	18
BEEF GRANADILLA SALAD goat cheese radish beet greens candied nuts granadilla vinaigrette	14

Sea Fare

SEARED TUNA MIGNON ^{gf} Viking Village Yellowfin tuna grilled watermelon aji amarillo citrus corn	36
MACADAMIA CRUSTED COD ^{gf} baked fresh Alaskan cod dijon style crust toasted macadamia nuts Chardonnay dijon sauce rice pilaf garden vegetables	33
RODOLFO'S COLLOSAL SCALLOPS seared Barnegat Light day boat sea scallops sweet pea broth carrot pistachio slaw jersey corn risotto	37
HONEY SALMON honey glazed seared wild salmon blueberry yogurt cream spinach fried salsify	33.5
MARYLAND CRAB CAKES ^{gf} baked Lump crab cakes chipotle remoulade haystack potatoes garden vegetables	35.5
GARDEN SHRIMP sautéed jumbo U-10 gulf shrimp artichoke hearts leeks roasted heirloom tomato spinach roasted garlic, lemon, & white wine sauce linguine	37
LOW COUNTRY BOIL clams mussels shrimp chorizo corn potatoes in a seafood broth	35
MAX'S CRISPY LOBSTER TAILS twin French fried, cold water Maine lobster tails roasted potatoes garden vegetables chipotle remoulade	39.5
FISH AND CHIPS fresh, beer battered Alaskan cod French fries coleslaw	29.5
COCONUT KAITALFI SHRIMP fried tempura in phyllo wrap coconut plum sauce wild rice pilaf garden vegetables	36
PORCINI DUSTED COLLOSAL SCALLOPS Barnegat Light day boat sea scallop wild mushroom spinach ragout mushroom ravioli	37

Land Fare

NEW YORK STRIP ^{gf}	38.5
char-grilled 14oz New York strip steak red wine demi roasted potatoes grilled asparagus PAIR WITH CABERNET FRANC	
FILET MIGNON ^{gf}	39
char-grilled 8oz filet mignon herb demi whipped white sweet potato grilled asparagus PAIR WITH MERLOT	
BACON WRAPPED ANGUS MEATLOAF	27
whipped white sweet potato grilled asparagus PAIR WITH DRY ROSÉ	
LONG ISLAND DUCK ^{gf}	35
roasted half Long Island duck cherry Port reduction wild mushroom risotto garden vegetables PAIR WITH CHAMBOURCIN	
SURF & TURF ANGUS BURGER	35
8 oz black angus burger served medium tempura fried lobster tail monteray swiss cheese blend red onion bacon marmalade baby arugula banana ketchup French fries w/beet ketchup	

German Fare

OTTO'S BRATWURST	26.5
two Haus recipe Bavarian style sausages seared in a traditional black skillet sauerkraut whipped white sweet potatoes	
KNOCKWURST	26.5
two lean beef & pork seasoned sausages sauerkraut whipped white sweet potatoes	
WURST COMBINATION	26.5
one Bavarian style Bratwurst and one Knockwurst sauerkraut whipped white sweet potatoes	
SAUERBRATEN	27.5
shomemade traditional German marinated beef topped with sweet and sour sauce handmade spaetzle red cabbage PAIR WITH CHAMBOURCIN	

Plant Fare

ZUCCHINI LINGUINE ^{vegan} ^{gf}	19.5
artichoke hearts roasted heirloom tomatoes leeks spinach lemon garlic white wine fresh herbs with tofu 26.5 with chicken 27.5 with salmon 34	
MUSHROOM WELLINGTON ^{veg}	22.5
roasted wild mushrooms wrapped in phyllo dough wilted spinach wild mushroom risotto	
STUFFED PORTOBELLO GOBI ^{vegan}	23
curried cauliflower & Arborio rice stuffed portabella mushroom spinach spring onion tomato curry	
EGGPLANT CANNOLI ^{veg}	22
Spinach & roasted pepper ricotta filling cheese tomato sauce.	
TOFU AS YOU LIKE ^{vegan}	24
extra firm organic tofu blackened or macadamia crusted rice pilaf garden vegetables	
MUSHROOM RISOTTO ^{vegan}	19
roasted wild mushrooms risotto wilted spinach	
CORN RISOTTO ^{vegan}	18.5
roas fresh Jersey corn grilled asparagus	

raw : not cooked ^{veg} : vegetarian
^{vegan} : contains no animal products

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

All entrées are served with bread and herb butter

Add a Caesar or House Salad 3

Entrée Enhancements

MAX'S CRISPY LOBSTER TAIL	19
French fried Maine lobster tail chipotle remoulade	
JUMBO GULF SHRIMP ^{gf}	6 EA
grilled shrimp fresh herbs	
BARNEGAT LIGHT SEA SCALLOP ^{gf}	6.5 EA
pan seared day boat sea scallop	
CRAB CAKE ^{gf} (1)	18
baked lump crab cake chipotle remoulade	

Children's Menu

CHICKEN FINGERS	13.5
French fries honey mustard	
CHEESEBURGER	12.5
American cheese French fries	
FISH & CHIPS	17
COCONUT SHRIMP	19.5
French fries	
PENNE PASTA	12.5
Marinara or Butter	
With Meatballs & Marinara	15.50
PERSONAL PIZZA	12

Beverages

SOFT DRINKS	3.5
Coca Cola Diet Coca Cola Sprite Ginger Ale Lemonade Raspberry Iced Tea Unsweetened Iced Tea	
BOTTLED WATER	3.5
Saratoga Sparkling Spring Saratoga Still Natural Spring	
FRUIT JUICE	3.5
Orange Apple Cranberry	
COFFEE	3.5
ASSORTED HOT TEAS	3.5
ESPRESSO	Single 4.5 Double 6.5
CAPPUCCINO	Single 6 Double 8
IMPORTED N/A BEERS	5
Bitburger Drive Clausthaler Dry Hopped	

About Us

THE SCHMID FAMILY, PROPRIETORS OF THE
DUTCHMAN'S BRAUHAUS SINCE 1952,
ASSUMED OWNERSHIP OF THE OCTOPUS'S GARDEN,
NOW OTT'S GOOD EARTH GARDEN,
IN OCTOBER OF 2016. OUR FAMILY THANKS YOU FOR
YOUR CONTINUED PATRONAGE.
LOOK FOR THE DUTCHMAN'S BRAUHAUS'
GRAND REOPENING IN 2021

