

Johnny's

Breakfast

- Cambria Egg White Omelette** \$12
egg white, chicken, spinach & mushroom omelette over bed of salsa,
topped with guacamole, parsley, scallions and olive oil
- Steak & Eggs*** \$15
2 eggs, sirloin, garlic scallion potato pancakes, hollandaise with homefries
- Cured Salmon Benedicts*** \$14
poached eggs, tomatoes, house cured salmon, english muffin, hollandaise with homefries
- Breakfast Sandwich** \$11
choice of ham, sausage, or bacon, served with two eggs & cheese on a croissant with homefries
- Crab Cake Benedicts*** \$14
poached eggs, spinach, baked crab cakes, english muffin, chive hollandaise with homefries
- Classic Benedicts*** \$12
poached eggs, Canadian bacon, english muffin, hollandaise with homefries
- Classic French Toast** \$10
fresh berries, powdered sugar, honey
- Create Your Own Omelette** \$10
3 eggs or egg whites, served with toast and homefries
add peppers, onions, mushrooms, tomatoes, spinach, ham, bacon,
sausage, chourico, cheese \$.50 each
- Super Berry Bowl** \$11
acai juice, berries, vanilla yogurt, mango, banana, house granola, toasted coconut, honey drizzle
- Steel Cut Oatmeal** \$8
choice of: milk, honey, dried fruit, brown sugar and maple syrup
- House Hash & Eggs** \$8
2 fried eggs, chourico or corned beef hash, toast
- Burrito** \$10
scrambled eggs, chourico, avocado, black bean corn salsa,
shredded cheese, flour tortilla with homefries
- Buttermilk Pancakes** \$8
add blueberries or chocolate chips
- Classic Breakfast*** \$7
2 eggs, homefries, toast
with bacon or sausage \$10

Sides

- Corned Beef Hash** \$6
- Chourico Hash** \$6
- Bacon** \$4
- Sausage** \$4
- Fresh Fruit** \$4
- Canadian Bacon** \$4
- Grilled Ham** \$4
- Homefries** \$3
- Toast** \$1.50
- English Muffin** \$2
- Bagel** \$2
- Vanilla Yogurt** \$3

20% gratuity will be added to all room charges and parties of 6 or more

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Johnny's Lunch

Raw Bar

cocktail sauce, green onion mignonette

Oysters Of The Day*	\$3.75/ea	Platter	\$35
Lemon Poached Shrimp	\$3.50/ea	4 Oysters, 4 Littlenecks &	
Littlenecks*	\$2.50/ea	4 Lemon Poached Shrimp	

Starters

Truffle Fries	\$7	Steamed Mussels	\$10
fries toasted with parmesan cheese, truffle oil & scallions		garlic, fennel, onion, crushed tomatoes, orange zest, pernod, toast points	
Oysters Rockefeller	\$14	6 Clam Cakes	\$6
spinach, bread crumbs, cheddar, citrus beurre blanc		tartar sauce	
Prosciutto Wrapped Shrimp	\$14	6 Mini Stuffies	\$7
fresh mozzarella, basil pesto, balsamic glaze		chourico, onions, celery, tartar sauce	
Beach Club Sampler	\$12	Calamari	\$10
4 mini stuffies, 4 clam cakes, chowder, tartar sauce		mild wasabi cream, sweet soy sauce, toasted sesame seeds, scallions	
Littlenecks Zuppa	\$14	or	
chourico, garlic, white wine, toast points, crushed tomatoes, fennel, onions		garlic butter & hot pepper rings	

Soups

Soup of the Day \$4 cup / \$6 bowl

Lobster Bisque \$6 cup / \$8 bowl

New England Clam Chowder \$6 cup / \$8 bowl

French Onion \$8

served with swiss cheese and fried onion rings

Cup of Soup & ½ Sandwich \$10

Sandwich: choice of turkey, ham, tuna salad, or chicken salad on choice of toast
French Onion Soup for an additional \$3

Sandwiches

all sandwiches served with choice of: fries, cole slaw, or sweet potato fries for an additional \$1

Lobster Roll \$22

celery, mayonnaise, toasted hot dog bun

Shaved Steak \$11

caramelized onion, american cheese, horseradish cream, torpedo roll

Grilled Chicken \$10

lettuce, tomato, mayonnaise, grilled brioche bun

Grilled Reuben \$11

house corned beef, sauerkraut, swiss cheese, russian dressing, rye bread

Cambria Burger* \$12

8 oz. angus burger, american cheese, brioche bun, lettuce, tomato, pickle, red onion, thousand island dressing

Grilled Veggie Wrap \$8

assorted grilled veggies, spinach, havarti dill, red pepper aioli, flour tortilla

Tuna Melt \$10

tuna salad, lettuce, tomato, swiss cheese, rye

Bailey's Beach \$10

chicken salad, apricot mayonnaise, white bread, provolone, lettuce, tomato

Club Sandwich* \$12

choice of tuna salad, chicken salad, turkey, hamburger or ham, served with lettuce, tomato, bacon & mayonnaise

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Johnny's

Grilled Pizzettas

- Cheese Pizzetta** \$10
- Shrimp, Scallop, Feta, Garlic Scampi Sauce** \$14
- Ground Sausage, Shaved Parmesan, Basil Pesto** \$12
- Mozzarella, Tomato, Basil, Balsamic Reduction, Garlic Oil** \$12
- Chourico, Pepper, Mozzarella, Red Sauce** \$12
- Mushrooms, Leeks, Goat Cheese, Garlic Oil** \$11

Salads

Add chilled lobster salad \$10, tuna salad* \$4, grilled sirloin* \$6, grilled chicken \$5 or grilled salmon \$10

- Cambria Caesar Salad** \$8
chopped romaine, croutons, parsley, tomatoes,
house-made caesar dressing with parmesan cheese
- Lobster Salad Plate** \$22
lobster salad over mixed greens served with balsamic vinaigrette
- Taco Salad** \$9
iceberg lettuce, peppers, onions, roasted corn pico de gallo, shredded jack cheese,
crispy tortilla bowl, salsa dressing
- Greek** \$9
lettuce blend, pepperoncini, olives, cucumbers, red onions, tomatoes, feta, red wine vinaigrette
- Grilled Romaine** \$8
parmesan, croutons, house-made caesar dressing
- Arugula** \$8
roasted beets, almonds, goat cheese, roasted shallot vinaigrette
- House** \$5
lettuce blend, tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette

Entrees

- Fish & Chips** \$16
champagne battered cod fish, french fries, tartar sauce
- Steak Frites*** \$16
sliced sirloin, hand-cut truffle parmesan fries with scallions, red pepper aioli
- Seared Salmon or Shrimp Lo Mein*** \$16
stir fry vegetables, ginger soy glaze, crispy wontons
- Beef & Sausage Pasta** \$14
steak tips, local sausage, plum tomatoes, cream, campanelle pasta
- Lobster Macaroni & Cheese** \$20
brie, havarti dill, champagne cream sauce, campanelle pasta, seasoned bread crumbs

Sides

Risotto
Asparagus
Pasta with Red Sauce
Sweet Potato Fries
\$6

Onion Rings
Twice Baked Potato
Sautéed Spinach
\$5

Whipped Potatoes
Rice Pilaf
Cole Slaw
\$4

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Johnny's Dinner

Raw Bar

cocktail sauce, green onion mignonette

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Lemon Poached Shrimp	\$3.50/ea	4 Oysters, 4 Littlenecks &	
Littlenecks*	\$2.50/ea	4 Lemon Poached Shrimp	

Starters

Beach Club Sampler \$12 4 littleneck stuffies, 4 clam cakes, cup of chowder, tartar sauce	Antipasto \$12 salami, prosciutto, provolone, pepperoncini, mixed olives, tomatoes, lettuce blend
Cheese Plate \$14 assortment of cheeses, honeys, dried fruit and nuts	Prosciutto Wrapped Shrimp \$14 fresh mozzarella, basil pesto, balsamic glaze
Truffle Fries \$7 fries toasted with parmesan cheese, truffle oil & scallions	Hummus Plate \$11 assortment of hummus, olives, tabouli, pita
Littlenecks Zuppa \$14 chourico, garlic, white wine, toast points, crushed tomatoes, fennel, onions	Steamed Mussels \$10 garlic, fennel, crushed tomatoes, orange zest, pernod
Calamari \$10 wasabi cream, sweet soy sauce, toasted sesame seeds, scallions or garlic butter & hot pepper rings	Oysters Rockefeller \$14 spinach, bread crumbs, citrus beurre blanc
	6 Clam Cakes \$6 chopped clams, homemade batter, tartar sauce
	6 Mini Stuffies \$7 chourico, onions, celery, tartar sauce

Soups

Soup of the Day \$ 4 cup/\$6 bowl
Lobster Bisque \$6 cup/\$8 bowl
New England Clam Chowder \$6 cup/\$8 bowl
French Onion \$8 served with Swiss cheese & fried onion rings

Salads

Add chilled lobster salad \$10, tuna salad* \$4, grilled sirloin* \$6, grilled chicken \$5 or grilled salmon \$10

Cambria Caesar Salad \$8 chopped romaine, croutons, parsley, tomatoes, house-made Caesar dressing with parmesan cheese
Lobster Salad Plate \$22 lobster salad over mixed greens with balsamic vinaigrette
Greek \$9 lettuce blend, pepperoncini, olives, cucumber, tomatoes, red onions, feta, red wine vinaigrette
Grilled Romaine \$8 parmesan, croutons, house-made caesar dressing
Arugula \$8 roasted beets, almonds, goat cheese, roasted shallot vinaigrette
House \$5 lettuce blend, tomatoes, carrots, cucumbers, red onions, balsamic vinaigrette

Pastas

Shrimp & Feta \$22 shrimp, feta, parsley, fettuccini, roasted garlic brown butter
Bolognese \$18 rich pork & beef ragù served over campanelle pasta
Linguine & Clams \$18 white or red sauce
Chicken Marsala \$20 sliced chicken, Portobello mushrooms, linguini, topped with scallions in a marsala sauce
Lobster Macaroni & Cheese \$22 brie, havarti dill, champagne cream sauce, campanelle pasta, seasoned bread crumbs

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Lobster

Baked Stuffed \$48
stuffed with scallops, lobster,
shrimp, and bread crumbs

Thermidor \$32
mushrooms, parmesan,
and brandy cream sauce

Lobster Roll \$22

Sautéed \$29

Broiled \$28

Boiled \$28

Mixed Grill \$30

assorted relishes and mustards,
chef's choice of vegetable

Petite Filet
Shrimp
Scallops

Add Tarragon Chicken
or Salmon for an
additional \$5 each

From the Sea

Seared Scallops* \$27
topped with cider reduction drizzle, served with
spinach & mushroom risotto

Baked Stuffed Shrimp \$26
crab stuffing, served with rice pilaf and chef's choice
of vegetable topped with beurre blanc

Grilled Swordfish* \$24
served with lemon sage butter, rice pilaf and
chef's choice of vegetable

Seared Salmon* \$23
dill beurre blanc served over sautéed spinach

Baked Stuffed Scrod \$20
scallops and baby shrimp, crab & ritz cracker
stuffing, served with rice pilaf and chef's choice of
vegetable topped with Newburg sauce

Fried Seafood Combo \$30
whole belly clams, scallops, shrimp,
cod filet, fries and coleslaw

Fried Clam Strips \$16
served with fries and cole slaw

Cod Fish & Chips \$20
served with fries and cole slaw

Whole Belly Clams \$28
served with fries and cole slaw

Fried Scallops \$27
served with fries and cole slaw

Fried Jumbo Shrimp \$24
served with fries and cole slaw

From the Shore

Roasted Rack of Lamb* \$29
twice baked potato, sautéed spinach, cognac fig reduction

Filet Mignon* \$28
whipped red bliss potato, sautéed arugula, demi-glace

Grilled Sirloin* \$25
twice baked potato, roasted mushrooms, peppers, onions, beef au jus

Mediterranean Seared Pork Tenderloin \$22
lemon, garlic, and oregano served over orzo and spinach with apricot chutney

Chicken Piccata \$20
parmesan egg-battered and pan-fried chicken breast with lemon-butter sauce,
served with whipped red bliss potato and chef's choice of vegetable

Crispy Chicken \$17
tarragon buttermilk marinated chicken, whipped red bliss potatoes, gravy, cole slaw

Cambria Burger* \$12
8 oz. angus burger, american cheese, brioche bun,
lettuce, tomato, pickle, red onion, thousand island dressing

Club Sandwich \$12
choice of tuna salad, chicken salad, turkey, hamburger or ham
served with lettuce, tomato, bacon & mayonnaise

Sides

Risotto
Asparagus
Pasta with Red Sauce
Sweet Potato Fries
\$6

Onion Rings
Twice Baked Potato
Sautéed Spinach
\$5

Whipped Potatoes
Rice Pilaf
Cole Slaw
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CHAMPAGNES & SPARKLING WINES

BIN		BOTTLE	1/2 BOTTLE	GLASS
101	Moët & Chandon Cuvee “Dom Perignon”, Epernay, France	275		
102	Veuve Clicquot “Yellow Label” Brut, Reims, France	110		
103	Chandon Brut, Napa, California	65		15
104	Canella Prosecco, Italy	36		10
105	J. Roget Brut, New York	30		8

CHARDONNAY

BIN		BOTTLE	1/2 BOTTLE	GLASS
106	Steele “Cuvée”, California	45		
107	Rodney Strong, Sonoma, California	35		10
108	Kendall-Jackson “Vitner’s Reserve”, California	35		10
109	Josh, California	34		9
110	Chateau Ste. Michelle, Columbia Valley, Washington	30		
111	Hess Select, California	30		
112	BV Century Cellars, California	30		8

SAUVIGNON BLANC/FUME BLANC

BIN		BOTTLE	1/2 BOTTLE	GLASS
113	Emmelo Sauvignon Blanc, Napa, California	60		
114	Chateau de Sancerre, Loire Valley, France	49		
115	Sterling Vineyard Sauvignon Blanc, Napa, California	34		9
116	Dry Creek Fume Blanc, Sonoma, California	32		
117	Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	30		
118	Brancott Sauvignon Blanc, New Zealand	30		8
119	Kim Crawford Sauvignon Blanc, New Zealand	35		

PINOT GRIGIO

BIN		BOTTLE	1/2 BOTTLE	GLASS
120	Bortoluzzi Pinot Grigio, Friuli Italy	39		
121	Baroni Fini, Alto Adige, Italy	34		9
122	Lagaria Pinot Grigio, Venetia, Italy	30		8

RIESLING

BIN		BOTTLE	1/2 BOTTLE	GLASS
123	Trimbach, France	40		
124	Chateau Ste. Michelle, Columbia Valley, Washington	30		8

BLUSH

BIN		BOTTLE	1/2 BOTTLE	GLASS
125	Beringer White Zinfandel, California	30		8
126	Whispering Angel Rose, Provence, France	38		10

INTERESTING WHITE SELECTIONS

BIN		BOTTLE	1/2 BOTTLE	GLASS
127	Chateau Montfort Vouvray, Loire Valley, France	30		
128	Sakonnet Vidal Blanc, Little Compton, Rhode Island	30		
129	Flip Flop Moscato, California	30		8

MERLOT

BIN		BOTTLE	1/2 BOTTLE	GLASS
201	Chateau St. Jean, Sonoma, California	46		
202	Rodney Strong, Sonoma, California	35		10
203	Columbia Crest "Grand Estate", Columbia Valley, Washington	32		
204	BV Century Cellars, California	30		8

SANGIOVESE

BIN		BOTTLE	1/2 BOTTLE	GLASS
205	Antinori "Peppoli" Chianti Classico, Tuscany, Italy	75		
206	Rocca delle Macie Chianti Classico, Tuscany, Italy	30		8

PINOT NOIR

BIN		BOTTLE	1/2 BOTTLE	GLASS
207	Steele, Sonoma, California	48		12
208	Elouan, Oregon	36		
209	Villa Maria, New Zealand	35		
210	BV Coastal, California	30		8
211	Mark West, California	30		

ZINFANDEL

BIN		BOTTLE	1/2 BOTTLE	GLASS
212	Seghesio, Sonoma, California	55		
213	Montevina, Sonoma, California	30		

SYRAH / SHIRAZ

BIN		BOTTLE	1/2 BOTTLE	GLASS
214	Coppola "Diamond Series" Syrah, Napa California	37		
215	Rosemount Shiraz, South Eastern, Australia	30		8

MERITAGE BLENDS

BIN		BOTTLE	1/2 BOTTLE	GLASS
216	Conn Creek "Anthology", Napa, California	75		
217	Coppola Claret, Napa, California	39		

INTERESTING RED SELECTIONS

BIN		BOTTLE	1/2 BOTTLE	GLASS
218	Mastroberardino Radici Taurasi, Campania, Italy	79		
219	Batasiolo Barolo, Piedmont, Italy	70		
220	Campo Viejo Reserva Rioja, Rioja, Spain	30		
221	Graffigna Malbec, Mendoza, Argentina	30		8
222	Georges Duboeuf Beaujolais-Villages, Burgundy, France	30		8

CABERNET SAUVIGNON

BIN		BOTTLE	1/2 BOTTLE	GLASS
223	Shafer, Napa, California	125	65	
224	Charles Krug by Peter Mondavi, Napa, California	45		
225	Beringer "Knight's Valley", Sonoma, California	45		
226	Rodney Strong, Sonoma, California	35		10
227	Columbia Crest "Grand Estate", Columbia Valley, Washington	32		
228	BV Century Cellars, California	30		8
229	J Lohr, California	34		9
230	Josh, California	34		9