



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

APPETIZERS

Wings (8) your choice of hot, honey barbecue, or honey sriracha with a side of celery and blue cheese or ranch

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

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, scallions and black olives
(Extra cost for chicken or 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 • 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 Pub roll

Crispy Castro Cuban-style pulled pork, crispy panko fried dill pickles, aged Swiss Cheese and our house Cuban dressing, served on a toasty 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, red onions, shaved carrot, crispy croutons, choice of homemade Italian, 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

Extra To Add: Chicken • Shrimp • Mahi • Salmon

Twisties' Specialty Seafood Bisque or Soup of the Day
Cup or Bowl

Blackened Items Extra



TAVERN BURGERS

Served with Chips • Regular Fries • 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 Pub roll with lettuce, tomato, pickle chips

Turkey Burger our special seasonings, seared and served on a Pub roll with lettuce, tomatoes, pickle chips

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

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 (Add Hot Dog for extra)

Vanilla Ice 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

There is an additional charge for plate sharing of Entrees

Side Dishes:

Vegetable of the Day

Starch of the Day

Homemade Coleslaw

Dinner Rolls

Desserts:

Chocolate Peanut Butter Cake

Sweet Potato Maple Cheesecake

Lemoncello Mascarpone Cake

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 2023 Spring Menu

VISA - MASTERCARD - DISCOVER ACCEPTED
3.00% Credit Card Fee to be added.

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

Extra for Chocolate 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 • Guinness Pub Draught
Heineken • Heineken 0.0 (Non-Alcoholic)

On Tap

Coors Light • Yuengling

Specialty Craft on Tap

Blue Moon • Levante Cloudy and Cumbersome IPA • Slack Tide Sand
Spike Session IPA • Slack Tide Schoolie Pale Ale • Cape May Always
Ready Pale Ale • Sierra Nevada Hazy Little Thing IPA • Tonewood Fuego IPA

Stateside Vodka Soda

Black Cherry • Orange

Surfside Vodka Ice Tea



A STRATHMERE TRADITION FOR 94 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.