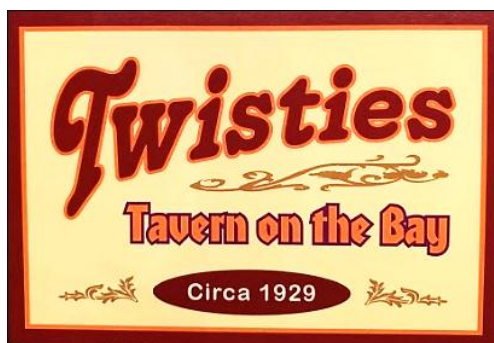


Fall Dining Menu



Open Thursday 5pm
Fri, Sat, Sun at 12pm

Through October 11th

Appetizers

Wings (12) \$15.25

hot, bbq, or honey sriracha

Steamers (12) \$15.00

fresh clams, steamed, and served in a red,
white wine sauce or lemongrass ginger broth
with garlic crostini

Shrimp Tacos (2) \$13.25

seasoned shrimp, jicama slaw, avocado cream
drizzle, pea shoots, pico de gallo

Calamari \$13.50

lightly dusted with a seasoned flour, fried to
golden brown and served with marinara and
long hot peppers

Chicken Tenders \$11.25

ketchup, bbq or honey mustard sauce

Twisties Nachos \$15.25

pico de gallo, guacamole, sour cream, cherry
peppers, cheddar cheese, scallions, black
olives

Top with chicken/ground beef add \$4.50

French Fries \$5.25

Cheese, Old Bay, Twisties Fries \$7.25

Twisties Sweet Potato Fries \$9.25

Maple Cinn. Sweet Potato Fries \$9.25

Tavern Burgers

Served with chips. \$2.00 fries

\$2.50 old bay, twisties, maple cinn., cheese fries

\$3.50 sweet potato fries. \$0.50 add for old bay,
twisties, maple cinnamon, cheese

Beef Burger \$12

our signature seasoned hand packed burger,
char-grilled to your temperature, on kaiser
with lettuce, tomato, pickle spear

Toppings \$0.75

raw onions, fried onions, hot peppers, bbq,
portobello mushroom

Toppings \$1.50

cheese: american, cheddar, swiss,
provolone, mozzarella
crumbled blue cheese

Toppings \$2.50

apple wood smoked bacon

Soups & Salads

House Salad \$10.25

mix of field greens and romaine, tomatoes, red
onions, shaved carrot, crispy croutons
italian, ranch, caesar, balsamic vin, blue cheese

Caesar Salad \$11.25

romaine hearts drizzled with caesar dressing,
crispy croutons, asiago cheese, pea shoots

Topped with Grilled Chicken* \$15.25

Topped with Grilled Shrimp* \$18.25

Southwest Sea Salad \$18.00

gulf shrimp, black bean corn salsa, ancho
roasted tomatoes, select greens over crispy
fried tortilla with lime kissed chipotle dressing

*Blackened Items \$0.50

Twisties Soup of the Day

Cup \$5, Bowl \$8

Entrees

Accompanied by a garden salad with choice of
dressing, italian bread (available upon request)

Linguini and Clams \$26

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 \$22

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

Salmon Tabbouleh \$25

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

Char Grilled Pork Chop \$29

a 14 oz. cowboy cut pork chop served over herb
potatoes, topped with a lavender hibiscus
gastrique

Entrée Special, \$ Market Price

chef al's selection and presentation

Pizza, 12" Round

Traditional Red \$10.50

topped with rich sauce and mozzarella cheese

Gourmet White \$11.95

topped with fresh pesto, olive oil,
mozzarella cheese

Meat Toppings \$2.50

pepperoni, meatball, sweet sausage, grilled
chicken, apple wood smoked bacon

Vegetable Toppings \$1.00

sweet peppers, hot peppers, onions, black olives,
sliced tomatoes, extra cheese,
portobello mushrooms

Margherita \$14.50

olive oil, garlic, sliced tomatoes, basil, topped
with fresh mozzarella

Buffalo Chicken \$15.50

our home made buffalo sauce with chicken
breast, crumbled bleu cheese and mozzarella
cheese, dusted with ranch

Tavern Sandwiches

Served with chips. \$2.00 fries

\$2.50 old bay, twisties, maple cinn., cheese fries

\$3.50 sweet potato fries. \$0.50 add for old bay,
twisties, maple cinnamon, cheese

Fish of the Day \$16.25

chef rich's daily creation garnished with special
toppings, served on bread of the day

South Philly Chicken \$13.25

marinated chicken breast, char-grilled, roasted
red peppers, aged sharp provolone cheese,
served on a toasted hoagie roll with pesto mayo

Crispy Castro \$16.25

cuban-style pulled pork, crispy panko fried dill
pickles, aged swiss cheese and our house cuban
dressing, served on a toasty Kaiser roll

Turkey Club \$13.25

slow roasted turkey breast, apple wood smoked
bacon, lettuce, tomato, mayo. wheat/rye/white

BLT Sandwich \$10.50

apple wood smoked bacon with lettuce, tomato,
mayo. wheat, rye, white or kaiser

Roasted Veggie \$15

portobello mushrooms, red onion, red peppers,
asparagus and buffalo mozzarella on a toasted
pub roll and a delectable spinach garlic spread

Meatball Sub \$13.25

Denise's family recipe served on a toasted hoagie
roll w/ marinara & provolone cheese

We use only trans fat-free oil in our frying.
No separate guest checks for parties of 6 or more. Separate guest check request should 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.

VISA-MASTERCARD-DISCOVER ACCEPTED

Kids Menu

Hot Dog \$7.25
on roll with French fries and ketchup/mustard
Chicken Tenders \$8.25
home-style tenders with French fries.
ketchup, bbq or honey mustard dipping sauces
Linguini and Meatball \$8.25
plain, butter or red sauce
Homemade Macaroni and Cheese
\$7.50
with hot dog add \$1.50

Desserts

Chocolate Peanut Butter Cake \$7.95
Sweet Potato Maple Cheesecake \$7.95
Lemoncello Mascarpone \$7.95

Side Dishes

Vegetable of the Day \$5
Starch of the Day \$5
Homemade Coleslaw \$3.50
Fresh Italian Bread \$3

Beers

Domestic Bottle \$4.25
budweiser, bud light, coors light, miller lite,
rolling rock, michelob ultra (+0.25)
Imported Bottle \$5.14
amstel light, corona extra, corona light,
heineken, guinness pub draught can (+0.75)
Beers on Tap \$4.45/\$13
coors light, yuengling
Craft on Tap \$6.00/\$17.50
blue moon
Specialty Craft on Tap \$7/\$20.50
cape may always ready pale ale, tuckahoe damn
the torpedoes session ipa, sierra nevada hazy
little thing ipa, slack tide tipsy dippy double ipa
Hard Seltzer Cans \$5.50
white claw mango, white claw black cherry

House Wines \$7/glass

cabernet, chardonnay, pinot noir, pinot grigio,
sauvignon blanc, white zinfandel

*Specialty wine list available upon request

Beverages

Soda Small \$1.75, Large \$2.75, Pitcher \$7.75
Coke, diet coke, minute maid lemonade, sprite,
ginger ale, club soda
Juice Small \$2.50, Large \$3.50
apple juice, minute maid cranberry juice,
grapefruit juice, minute maid orange juice,
pineapple juice, V-8
Milk Small \$2.00, Large \$3.00
Chocolate Milk Small \$2.50, Large \$3.50
Coffee \$2.50, Iced Tea \$2.75
Hibiscus Lemonade \$4.95

A Strathmere Tradition for 91 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 Café." 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 Charltons 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 Charltons 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 café 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 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.

