



# 5 WEST PUB

609.889.7000

3729 bayshore rd. north cape may



## APPETIZERS

### DIRTY SHRIMP 12.50

Spicy sauteed shrimp served with house bread

### LOBSTER MAC AND CHEESE 11.50

Lobster chunks sautéed in butter with a hint of sherry  
Tossed with our three cheese blend

### TWISTED EGGS BENEDICT 10.50

Arugula, prosciutto, soft egg and parmesan cream on house made bread

### MOZZARELLA STICKS 7.95

Batter dipped mozzarella cheese sticks with marinara dipping sauce

### TUNA 14.00

Wasabi and panko crusted then pan seared and served rare  
Soy, ginger and honey sauce, pickled ginger and wasabi cream

### BUFFALO SHRIMP 12.50

Sautéed in buffalo wing sauce and served with  
Blue cheese and celery sticks

### WINGS 9.95

House buffalo, sticky sweet, bourbon spiked BBQ or spicy fried korean  
Celery and blue cheese or ranch

### MUSSELS 11.50

Tomato and basil, olive oil and garlic or red thai curry

### PULLED PORK SLIDERS 11.25

House made Guinness stout b.b.q. sauce and cole slaw

### CRAB NACHOS 14.25

Lump crab meat, tomato relish, scallions, pepper mayo  
And wasabi cream

### EGGPLANT ARRABBIATA STACK 11.50

Fried eggplant, spicy tomato sauce  
Fresh mozzarella capers and ricotta

### FRIED CALAMARI 11.25

Tomato basil and habanero aglio dipping sauces

### MEATBALLS 9.95

South Philly style beef, veal and pork blend with  
Marinara and ricotta cheese

### PAN SEARED SCALLOPS 14.25

Local scallops capped with bacon and onion marmalade  
Drizzled with wasabi cream

### CHEESE STEAK EGGROLLS 10.25

Real cheddar cheese wiz, caramelized onions and sriracha ketchup

### LITTLE NECK CLAMS 11.25

One dozen little necks saute in butter, garlic and white wine

### TATER TOTS 8.95

TOT 1 Crispy bacon, parmesan cream and soft fried egg or  
TOT 2 Real cheddar cheese wiz, bacon, and sour cream

### CHICKEN FRITTERS 8.25

Beer battered chicken tenders with honey mustard sauce

### LOADED FRESH CUT FRIES OR NACHOS 9.95

Real cheddar ale cheese wiz, bacon, fresh jalapeños,  
Caramelized onions and pepper mayo

## SIDES

### MAC AND CHEESE 6.95

### BROCCOLI RABE 5.95

Sautéed in Olive Oil & Garlic

### LONG HOTS 5.95

### FRESH CUT FRIES 4.95

### FRESH CUT CHEESE FRIES 5.95

### HAND BREADED ONION RINGS 5.95

### MARINATED ROASTED PEPPERS 5.95

## BRICK OVEN PIZZA 14"

We make our dough fresh daily

### B.L.T PIZZA 12.50

Bacon, Shredded mozzarella, and cheddar cheese topped with  
Tomato relish, crisp iceberg lettuce and a drizzle of herb mayo

### MARGHERITA 11.50

San Marzano tomato sauce, fresh mozzarella and shredded mozzarella  
Finished with fresh basil and extra virgin olive oil

### PARMA 13.95

Fresh mozzarella and shredded mozzarella,  
Shaved prosciutto, arugula and balsamic drizzle

### ITALIAN 12.95

Saute broccoli rabe, long hots, sharp provolone and mozzarella

### AMERICANA 9.95

San Marzano tomato sauce and shredded mozzarella

### WHITE CHEESE 11.25

Garlic, shredded mozzarella cheese and basil

### POPEYE SPINACH 11.50

Baby spinach sauté in olive oil and garlic  
Shredded mozzarella and ricotta cheese

### PULLED PORK 13.50

House pulled b.b.q pork, shredded mozzarella and sharp cheddar cheese

### CHICKEN GORGONZOLA 13.50

Grilled chicken, shredded mozzarella and Gorgonzola cheese  
Drizzled with our buffalo wing sauce

### PIZZAZZ 10.95

Shredded mozzarella and american cheese, sliced tomato,  
Red onion and cherry peppers

### BRUSCHETTA 11.50

Fresh tomato relish, fresh mozzarella and shredded mozzarella  
Finished with a balsamic drizzle

### TOPPINGS

Pepperoni, italian sausage, soppressata, meatballs or bacon \$2.25  
Broccoli rabe, roasted peppers, long hots or extra cheese \$2.00  
Fresh tomato, mushrooms, spinach or onions \$1.75

## SOUPS & SALADS

### CRAB BISQUE Bowl 8.25 / Cup 4.50

Lump crab meat with a hint of sherry

### NEW ENGLAND CLAM CHOWDER Bowl 7.95 / Cup 4.25

First place at the cape may chowder fest

### BUFFALO CHICKEN NOODLE Bowl 6.50 / Cup 3.50

House favorite

### CHEESE PLATE 15.95

Fresh mozzarella, sharp provolone, sharp cheddar, soppressata,  
Genoa salami, long hots and roasted peppers

### ANTIPASTO 15.25

Romaine, roasted peppers, Genoa salami, prosciutto,  
Soppressata, long hots, sharp provolone and fresh mozzarella

### COBB SALAD 15.25

Fresh baby greens, grilled or blackened chicken breast,  
Tomato, red onion, hard boiled eggs, bacon, avocado,  
Crumbled gorgonzola cheese and balsamic vinaigrette

### WEDGE SALAD 11.25

Iceberg, bacon, tomato, red onion and blue cheese dressing

### GREEK SALAD 10.00

Tomato relish, cucumbers, Kalamata olives, red onion and Feta cheese  
Tossed with balsamic vinaigrette and cubed bread

### CAESAR SALAD 9.50

Fresh romaine hearts with house made dressing,  
Croutons and anchovies

### JERSEY SALAD 12.25

Arugula and jersey tomato ( when available ) with red onion tossed in  
A balsamic vinaigrette, fresh mozzarella and shaved prosciutto

## BIG WEST BURGERS

Fresh never frozen 10 oz. ground Sirloin  
Served with fresh cut fries or a spring mix salad  
substitute burger for a chicken breast  
Or a veggie Beyond burger

### THE 5 WEST \$12.25

Sautéed onions and jalapeño peppers with bacon and real cheddar cheese wiz

### PEAR BURGER

Grilled pear, bacon, red onion and gorgonzola cheese 12.25

### BOURBON BURGER

Caramelized bourbon onions, bacon and cheddar 12.50

### GREEK BURGER

Finished off with a scoop of greek salad 12.25

### THE CLASSIC 12.25

American cheese, lettuce, tomato, red onion and pickles

### THE COBB 13.25

Fresh sliced avocado, bacon, tomato, red onion, lettuce and gorgonzola cheese

### THE SALOON 12.25

Sautéed mushrooms, bourbon spiked BBQ sauce, house rings and swiss

### THE RAJUN CAJUN SPECIAL 12.25

Cajun spiced burger, house slaw, swiss cheese and russian dressing

### THE BIG BLUE 12.75

Bacon, gorgonzola cheese, tomato, red onion and pickles

## HOUSE SPECIALTIES

Your choice of fresh cut fries or spring mix salad

### CHICKEN CAPRESE PANINI

Grilled chicken breast, fresh mozzarella, sliced tomato and fresh basil mayo 12.50

### ITALIAN PANINI

Soppressata, Genoa salami, proscuitto, roasted peppers,  
Sharp provolone cheese and balsamic drizzle 13.95

### CRAB CAKE TACOS 14.25

Fresh avocado, house slaw, tomato relish, cilantro and pepper mayo

### CUBAN TORTA 12.25

Roast pork, bacon, avocado, cheddar, mozzarella and habanero crema

### TURKEY CLUB

Roasted turkey, bacon, lettuce, tomato and mayo 9.95

### ITALIAN PORK 12.50

Slow roasted Italian Porchetta with  
Sautéed broccoli rabe and sharp provolone cheese

### CHEESESTEAK 11.25

10 oz on a long roll with choice of cheese  
Or try it 9th street style with wiz and fried onions

### CHICKEN CHEESE STEAK WRAP 11.25

Fresh chopped chicken breast with fried onions,  
Mushrooms and american cheese  
Make it south Philly style - make it real cheese wiz !!

### BLACKENED MAHI MAHI 14.25

Cajun spiced and blackened Mahi Mahi  
Lettuce, tomato, house slaw and remoulade sauce

### CHICKEN SALAD 9.95

Candied pecans, craisins, celery and onion

### CRAB CAKE 14.25

Our almost famous jumbo lump crab cake on a martin potato roll  
Lettuce, pickles and tartar sauce

### FRIED FLOUNDER 14.25

Fresh battered flounder, lettuce, tomato, pickles and house tartar

### GRILLED CHICKEN BLT 12.25

Fresh grilled chicken breast, crisp bacon,  
Lettuce, tomato and basil mayo

### MEATBALLS 10.95

South Philly style beef, veal and pork meatballs  
With marinara, mozzarella and Pecorino Romano cheese served on a hoagie roll

## KIDS MENU

LINGUINI WITH BUTTER AND CHEESE 7.95

GRILLED CHEESE & FRIES 7.95

SPAGHETTI & MEATBALLS 9.95

CHICKEN FRITTERS & FRIES 9.95

GRILLED CHICKEN, RICE AND SAUTÉ GREEN BEANS 9.95

CHEESEBURGER & FRENCH FRIES 9.95

## ENTREES

Entrees served after 4:00 pm Add house salad \$3  
Or caesar salad \$4

### STEAK AND FRITES 21.50

Seasoned and grilled 9 oz flat iron steak with  
Fresh cut fries, sautéed green beans and  
Horseradish cream sauce

### SHRIMP CREOLE 20.50

Gulf shrimp sauté in a creole cream sauce  
With mushrooms and spinach tossed with  
Linguini pasta  
Hook it up with jumbo lump!! add \$6.95

### HOMEMADE LASAGNA

Our house made three cheese blend 15.95

### CHICKEN MARSALA 17.95

Sauté in marsala wine with mushrooms,  
Spinach and cream served over linguini

### CLAMS & MACARONI 16.95

Fresh clams sauté in olive oil and garlic with  
White wine and linguini

### BROILED CAJUN SCALLOPS 22.50

Local dry packed sea scallops  
Broiled with cajun spices  
Served with sauté spinach and basmati rice

### CHICKEN PARM 17.95

Breaded chicken cutlet with tomato basil  
Sauce and mozzarella served with linguini

### GRILLED SALMON 20.75

Grilled Atlantic salmon with a ginger  
And honey soy sauce  
Sautéed spinach and basmati rice

### CRAB CAKES 21.50

Two of our jumbo lump crab cakes  
Served with cole slaw and mac & cheese

### LOBSTER MAC AND CHEESE

Lobster chunks sautéed in butter  
With a hint of sherrytossed with our  
Three cheese blend 23.50

### BLACKENED MAHI MAHI 20.50

Cajun spiced and blackened set over sauté  
Brocoli rabe and roasted peppers

### FLOUNDER PICCATA 20.50

Fresh local flounder sautéed in lemon butter  
Tomato and caper sauce  
With sauté spinach and basmati rice

## HOMEMADE DESSERTS

NEW YORK STYLE CHEESECAKE \$7.50  
(The best cheesecake ever)

FLOURLESS CHOCOLATE CAKE \$7.50

BREAD PUDDING \$6.75

COCONUT CREAM PIE \$6.50

KEY LIME PIE \$6.75

## BEVERAGES

SODA AND ICED TEA 2.50

JUICE 2.75

COFFEE OR HOT TEA 2.50

