

Chef's Suggestions

Monday, June 1st, 2026

Cream Mushroom Soup	\$4
Octopus Salad	\$36
Manchego Cheese	\$26
Clams Casino	\$25

Entrée

Butterfly Bronzini \$37
Served w/ Boiled Potatoes and Steamed Vegetables

Filet Red Snapper Maricore w/ Clams, Mussels, and Shrimp \$34
Served w/ Mashed Potatoes and Steamed Vegetables

Mahi-Mahi Lemon Caper \$28
Served w/ Mashed Potatoes and Steamed Vegetables

Stuffed Tilapia W/ Crab Meat \$38
Served w/ Mashed Potatoes and Steamed Vegetables

Grilled Prawns \$59
Served w/ Spanish Potatoes and Steamed Vegetables

Chicken Savoy \$24
Served w/ Spanish Potatoes and Steamed Vegetable

Veal Cutlet Milanese \$29
Served w/ Spanish Potatoes and Steamed Vegetable

Pork Cube w/ Shrimp & Chorizo \$30
Served w/ Cubed Potatoes

Grilled Skirt Steak W/ 3 Jumbo Shrimp \$62
Served w/ Baked Potato and Steamed Vegetable

38 oz Ribeye Steak (Bone in) \$69
Served w/ Spanish Potatoes and Steamed Vegetable

Rodizio (Assortment Grilled Meats) No Sharing / No to Go \$59
Served w/ Rice, Beans, Collard Greens, Fries and Fried Banana. Sautéed Manioc, Root Flour and grilled pineapple

Uncork The Specials :

<i>Casa Américo Touriga Nacional Red (Portugal)</i>	\$35
<i>Pacheca Reserva Red (Portugal)</i>	\$43
<i>Educated Guess Merlot (Napa Valey)</i>	\$55
<i>Palacio da Brejoeira Alvarinho (Minho, Portugal)</i>	\$62
<i>Wild Berry Champagne Sangria</i>	\$36

Starters

Calamari a la Armory	20
Fried Tender Squid Rings Sautéed with Spicy Cherry Peppers and House Marinara Sauce.	
Fried Calamari	19
Fried Tender Squid Rings served with House Marinara Sauce.	
Portuguese Sausage	18
Sliced Pork Sausage served with Cured Olives and Pickled Giardiniera.	
Shrimp in Garlic	19
Wild Shrimp Sautéed in a House Garlic Sauce with Spanish Paprika.	
Clams in Garlic (1 dz.)	19
Clams served in a Garlic and Cilantro Sauce with a Blend of Olive Oil.	
Clams on the Half Shell (1 dz.)	19
Raw Clams served with Cocktail Sauce.	
Jumbo Shrimp Cocktail (4)	21
Four Colossal Tiger Shrimp served with Cocktail Sauce.	
Oysters (6)	18
Raw East Coast Blue Point Oysters served with Cocktail Sauce.	
Dry Sea Scallops (5)	29
Grilled with Olive Oil Over Sautéed Baby Spinach.	
Twin Crab Cakes	29
Two Jumbo Lump Crab Cakes served over Mixed Greens. <i>* This Item Is Made In House With Real Crab Meat, With Strong Fishy Flavor. May Contain Shell Parts.*</i>	
Sautéed Portobello Mushrooms With Roasted Peppers	19
Steamed Alaskan King Crab Legs	MP
Seafood Tower for Two	MP
Steamed or Chilled. Lobster, Jumbo Shrimp, Mussels, Clams, & Alaskan King Crab Legs.	

Meats

**Served with Steamed Vegetables & Spanish Potatoes
(All the meats are over All Natural Hardwood Lump Charcoal)*

 Surf & Turf*	MP
Grilled 8 oz. Wild Brazil Tail and 12 oz. Angus Filet Mignon served with Drawn Butter.	
Rack of Lamb	58
Oven Roasted Rack of Lamb prepared with Rosemary and served with Roasted Potatoes.	
Grilled Pork Chops*	37
Center Cut Chops prepared in a House Garlic Sauce.	
 New York Strip Steak*	49
24 oz. Certified Black Angus.	
 Angus Porterhouse Steak*	MP
32 oz. Certified Black Angus.	
 Steak Portuguese Style*	42
Shell Steak Topped with a Fried Egg, Sliced Ham, House Sauce, and Spanish Potatoes.	
 Angus Filet Mignon*	MP
16 oz. Certified Black Angus with Sautéed Portabella's.	
Rodizio	MP
All You Can Eat Here • No Leftovers To Go • No Sharing Assortment of Grilled Meats served with Rice, Beans, Collard Greens, Fried Onions, Fries, Fried Banana, Sautéed Manioc Root Flour Grilled Pineapple.	

 **ALL MEATS ARE CERTIFIED PREMIUM MEAT BY CHAIRMAN'S RESERVE.**

Fish & Seafood

** Served with Steamed Vegetables & Spanish Potatoes*

*** Served with Steamed Vegetables & Boiled Potatoes*

Grilled Atlantic Salmon**	39
Broiled with Herb Butter and Fresh Rosemary.	
Grilled Norwegian Salted Cod	39
Served with Sautéed Garlic, Peppers, Onions, in Olive Oil and Roasted Potatoes.	
Chilean Sea Bass**	MP
Flame-Broiled in a Lemon White Wine Sauce.	
Paelha Marinheira	49
Lobster, Clams, Mussels, Shrimp, and Scallops in a Saffron Rice.	
Paelha Valenciana	49
Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, Pork and Portuguese Sausage in a Saffron Rice.	
Mariscada in Red Sauce	49
Mussels, Shrimp, Scallops, Lobster, and Clams in a House Marinara with Saffron Rice on the Side.	
Jumbo Shrimp* (7)	45
Crispy Fried Shrimp Or Grilled in Garlic, Lemon and White Wine.	
Shrimp In Garlic Dinner	39
Wild Shrimp Sautéed in a House Garlic Sauce with Spanish Paprika and Saffron Rice on the Side.	
Twin Lobster Tails*	MP
Two 8 oz. Wild Brazil Lobster Tails Cooked in Lemon and Butter. (Broiled, Steamed, or *Stuffed).	
Twin Whole Lobsters*	MP
Two 1.25 lb. Fresh Maine Lobsters (Broiled, Steamed, or *Stuffed).	
*Stuffing with Crabmeat	10


***20% Gratuity Will
Be Added To All Tabs.**

***We Do Not Separate Checks.**

Notify your server of any food allergies.



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Vegetarian Options

Paelha Vegetariana 30
Medley of Seasonal Vegetables and Saffron Rice in a Casserole.

Salads

House Salad 13
Mixed Seasonal Greens, Grape Tomatoes, Asparagus, Artichoke Heart, Bell Peppers and Onions Served with a House Vinaigrette Dressing.

Caprese Salad 21
Fresh Mozzarella, Vine-Ripened Tomatoes, and Fresh Basil with a Balsamic Glaze.

Chicken 24
Grilled Chicken Breast Sliced Over House Salad.

Salmon 26
Sautéed Salmon Medallions Over House Salad.

Shrimp 28
Shrimp Sautéed with Garlic Sauce over House Salad.

Beef 26
Grilled Beef Tenderloin Strips Over House Salad.

Extra Sides

- **Baked Potato** 6
- **Spanish Potatoes** 5
- **Mashed Potatoes** 5
- **White/Yellow Rice** 5
- **Steamed Vegetables** 5
- **Sautéed Broccoli Rabe** 9
- **Sautéed Spinach** 8
- **Sautéed Portobello Mushrooms** 12

Kids Menu 15
(12 Years Old & Under)

- **Chicken Fingers with French Fries**
- **Spare Ribs with French Fries**
- **Beef Tenderloin with French Fries**
- **Mozzarella Sticks with French Fries**
- **Penne Pasta with Marinara Sauce**
(Kids Meal Includes a Soft Drink)

Lunch Specials

Monday - Friday until 4:00PM

Salads

Chicken Caesar Salad 26
Grilled Chicken Breast Over Romaine Lettuce and Caesar Dressing.

Shrimp Caesar Salad 27
Shrimp Over Mixed Romaine Lettuce and Caesar Dressing.

Sandwiches

Armory Burger 20
Handcrafted Black Angus, Served with Lettuce, Tomato, Caramelized Onions, Pickle, and Fries.

Fish Filet 18
Breaded Filet of Sole, Lettuce, Tomato on a Sub Roll with Fries.

Sirloin 19
Sirloin Steak, Caramelized Onions & Peppers on a Sub Roll with Fries.

Chicken Breast 18
Grilled Chicken Cutlets, Lettuce & Tomato, on a Sub Roll, with Fries.

- *Add Cheese \$2
- *Add Bacon \$2
- *Add Mushrooms \$2

Entrée

Paella Marinheira For Two 51
Lobster, Clams, Mussels, Shrimp, and Scallops in a Saffron Rice.

Paella Valenciana For Two* 51
Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, Pork and Portuguese Sausage in a Saffron Rice.

***Adding 1/2 Lobster** 10



THE ARMORY
RESTAURANT & BANQUET HALL

Sangrias

Top Shelf (Red Or White) 26/45
Hennessy, Cointreau, 1920 Brandy, Grand Marnier.

Wild Berries & Champagne Sangria 23/36
Brandy, Peach Schnapps, Triple Sec And Champagne.

House (Red Or White) 22/33

Sangria By Glass

Top Shelf 15

House 12

Other Flavors \$1 Extra

Mango, Peach, Passion Fruit

Blue And Champagne

Signature Cocktails & Frozen Drinks

Traditional Caipirinha 14

Brazilian Rum (Cachaça), Muddled Limes, Sugar.

Flavors: Mango, Peach, Passion Fruit. (\$1 Extra)

Miami Vice 15

Piña Colada, Strawberry Daiquiri, Myers's Rum.

With Hennessy 5

Mojito 13

White Rum, Muddled Mint Sugar, Lime and Splash of Sprite.

Flavors: Mango, Peach, Passion Fruit. (\$1 Extra)

Moscow Mule 15

Tito's Vodka, Muddled Limes and Ginger Beer.

Gin Basil Smash 16

Wild Snow Dog Gin, Agave, St-Germain, Lime Juice.

Armory-Rita • Mango, Passion Fruit Or Peach 16

Reposado Tequila, Orange Liqueur, Lime Juice, Agave, Jalapeño

Strawberry Fields 17

Casamigos Blanco Tequila, Cointreau Liqueur, Lime Juice, Homemade Strawberry Syrup.

Lychee Martini 17

Tito's Vodka, St Germain, Lychee Puree.

El Matador Martini 17

Chula Vista Reposado, Pineapple Juice.

Espresso Martini 17

Tito's Vodka, Tia Maria, Kahlua, Frangelico and Espresso.

Armory Smoked Old Fashioned 22

Woodford Reserve, Orange Syrup, Bitters.

Moët Sunset 34

Moët & Chandon, Aperol, Pear Liqueur,

St-Germain, Lemon Juice.

Mocktails Non-Alcoholic Options

Piña Colada / Miami Vice 10

Peachy Ginger 10

Peach Ginger Beer, Pineapple Juice, Peach Juice, Lemon And Mint.

Strawberry Basil Crush 10

Fresh Strawberries, Fresh Basil, Lime Juice And Club Soda.

Bottled Beers And Other

Imported 7 **Domestic 6**

Super Bock

Newcastle

Amstel Light

Stella Artois

Red Stripe

Modelo

Dos Xx

Presidente

Corona

Corona Premium

Corona Light

Blue Moon

Heineken

Heinken Light

Heinken 0.0%

Angry Orchard

Guinness

Budweiser

Coors Light

Miller Light

Yuengling

Michelob Ultra

Samuel Adams

IPA 8

Voodoo Ranger

Brooklyn

Imported 6

Estrella Galicia

1906

Coral

Coral Stout

White Claw 7

Hard Seltzer

Selected Flavors

Surfside 7

Sun Cruiser 7

Imported Draft Beer 6

Super Bock

Compal Nectars 4

Mango, Peach, and Passion Fruit.

Sumol 3

Slightly Carbonated Soft Drink 300 mL

Passion Fruit, Orange, or Pineapple.

Waters and Other

Imported Sparkling 750ml 6

Imported Still 1.5lt 6

250ml 2

Castello 3

Carbonated Water 250ml

Cranberry 3

Pineapple 3

Apple 3

Orange 3

Iced Tea (Unsweetened) 3

Cola 3

Diet Cola 3

Lemon Up 3

Ginger Ale 3

Energy Drink 5



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