

Chef's Suggestions

Wednesday, April 30th, 2025

Soup/Appetizers

Cream of Broccoli Soup	4
Octopus Salad	30
Manchego Cheese w/ Presunto & Chorizo	21
Clams Casino	19

Entrees

Stuffed Tilapia	34
Served w/ Mashed Potatoes and Steamed Vegetables	
Mahi Mahi in Lemon Capers Sauce	27
Served w/ Mashed Potatoes and Steamed Vegetables	
Broiled Filet of Sole	24
Served w/ Mashed Potatoes and Steamed Vegetables	
Filet of Red Snapper Francaise	23
Served w/ Mashed Potatoes and Steamed Vegetables	
Grilled Prawns	56
Served w/ Spanish Potatoes and Steamed Vegetables	
French Cut Rib Veal Chop w/ Sauteed Portobello Mushrooms	47
Served w/ Spanish Potatoes and Steamed Vegetables	
Pork Cubes w/ Clams and Chorizo	30
Served w/ Cubed Potatoes	
Chicken Murphy	24
Served w/ Penne Pasta	
Grilled Skirt Steak w/ 3 Jumbo Shrimp	59
Served w/ Baked Potato and Steamed Vegetables	
38oz Ribeye Steak (Bone-in)	65
Served w/ Spanish Potatoes and Steamed Vegetables	
Rodizio (*Assortment of Grilled Meats*)	53
Served w/ Rice, Beans, Collard Greens, Fries and Fried Banana.	
Sauteed Manioc, Root Flour and Grilled Pineapple.	

Wine Specials:

Luiz Saenz Tempranillo "Red Wine" (Spain)	32
Pacheca Reserva "Red Wine" (Douro, Portugal)	43
Les Peyrouses Cotes Du Rhone *Red Wine* (France)	52
Wild Berry Champagne Sangria	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. *This Item Is Made In House With Real Crab Meat, With Strong Fishy Flavor. May Contain Shell Parts.*	
Steamed Alaskan King Crab Legs	MP
Seafood Platter 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	52
Oven Roasted Rack of Lamb prepared with Rosemary and served with Roasted Potatoes.	
Grilled Pork Chops*	33
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*	38
Shell Steak Topped with a Fried Egg, Sliced Ham, House Sauce, and Spanish Potatoes.	
 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**	38
Broiled with Herb Butter and Fresh Rosemary.	
Grilled Norwegian Salted Cod	36
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	48
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	48
Mussels, Shrimp, Scallops, Lobster, and Clams in a House Marinara with Saffron Rice on the Side.	
Jumbo Shrimp* (7)	42
Crispy Fried Shrimp Or Grilled in Garlic, Lemon and White Wine.	
Shrimp In Garlic Dinner	38
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

Medley of Seasonal Vegetables and Saffron Rice in a Casserole.

Gluten Free Penne Pasta

Sautéed with Portobello Mushrooms, Roasted Peppers and Baby Spinach.

Salads

House Salad

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

Caprese Salad

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

Chicken

Grilled Chicken Breast Sliced Over House Salad.

Salmon

Sautéed Salmon Medallions Over House Salad.

Shrimp

Shrimp Sautéed with Garlic Sauce over House Salad.

Beef

Grilled Beef Tenderloin Strips Over House Salad.

Extra Sides

- Baked Potato
- Spanish Potatoes
- Mashed Potatoes
- White/Yellow Rice
- Steamed Vegetables
- Sautéed Broccoli Rabe
- Sautéed Spinach
- Sautéed Portobello Mushrooms

Kids Menu

(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

Grilled Chicken Breast Over Romaine Lettuce and Caesar Dressing.

Shrimp Caesar Salad

Shrimp Over Mixed Romaine Lettuce and Caesar Dressing.

Sandwiches

Armory Burger

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

Fish Filet

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

Sirloin

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

Chicken Breast

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

Lobster, Clams, Mussels, Shrimp, and Scallops in a Saffron Rice.

Paella Valenciana For Two

Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, Pork and Portuguese Sausage in a Saffron Rice.



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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)	21/32
Sangria By Glass	
Top Shelf	15
House	10
Other Flavors \$1 Extra	
Mango, Peach, Passion Fruit	
Blue And Champagne	

Signature Cocktails & Frozen Drinks

Traditional Caipirinha	13
Brazilian Rum (Cachaça), Muddled Limes, Sugar.	
Flavors: Mango, Peach, Passion Fruit. (\$1 Extra)	
Hennything With A Passion	14
Hennessy, Muddled Limes, Brown Sugar, Compal Passion Fruit.	
Miami Vice	14
Piña Colada, Strawberry Daiquiri, Myers's Rum.	
With Hennessy 5	
Mojito	12
White Rum, Muddled Mint Sugar, Lime and Splash of Sprite.	
Flavors: Mango, Peach, Passion Fruit. (\$1 Extra)	
Spicy Passion-Rita	15
Tanteo Jalapeño Tequila, Grand Mariner,	
Compal Passion Fruit, Muddled Limes and Tajin Rim.	
Watermelon Breeze	12
Absolute Citron, Watermelon Pucker, Cranberry Juice and Sugar Rim.	
Bramble	14
Wild Snow Dog Gin, Muddle Lime, Chambord.	
Morangão	13
Beirão Liquor, Fresh Lime Juice, Strawberry Pureé.	
Moscow Mule	13
Tito's Vodka, Muddled Limes and Ginger Beer.	
El Matador Martini	15
Chula Vista Reposado, Pineapple Juice.	
La Poire Martini	15
Grey Goose La Poire, Fresh Lime Juice.	
Espresso Martini	15
Tito's Vodka, Tia Maria, Kahlua, Frangelico and Espresso.	

Bottled Beers And Other

Imported	7	Domestic	6
Super Bock		Budweiser	
Newcastle		Bud Light	
Amstel Light		Bud Light Lime	
Stella Artois		Coors Light	
Red Stripe		Miller Light	
Modelo		Yuengling	
Dos Xx		Michelob Ultra	
Presidente		Brooklyn Ipa	
Corona		Samuel Adams	
Corona Light		White Claw	6
Blue Moon		Hard Seltzer	
Heineken		Imported	6
Heinken Light		Estrella Galicia	
Heinken 0.0%		1906	
Angry Orchard		Coral	
Guinness		Coral Stout	
Voodoo Ranger IPA			
Imported Draft Beer	6		
Super Bock			

Compal Nectars	3
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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