

&KHIV  
6XJJHVWLRQ

Date:

Soup/Appetizers

Entrées

Wine Specials





## Lunch Specials

Monday - Friday until 4:00PM

## Salads

### Chicken Caesar Salad 20

Grilled Chicken Breast Over Romaine Lettuce and Caesar Dressing.

### Shrimp Caesar Salad 23

Shrimp Over Mixed Romaine Lettuce and Caesar Dressing.

## Sandwiches

### Armory Burger 20

Handcrafted Black Angus, Served W/ Lettuce, Caramelized Onions, Pickles, And Fries

### Fish Fillet 17

Breaded Fillet of Sole, Lettuce, Tomato On A Sub Roll, And Fries

### Sirloin 18

Sirloin Steak, Caramelized Onions & Peppers, On Sub Roll, And Fries

### Chicken Breast 17

Grilled Chicken Cutlets, Lettuce & Tomato, On A Sub Roll, And Fries

\*add Cheese for \$1

\*add Bacon for \$2

\*add Mushrooms for \$2

## Entrées

### Paella Marinheira For Two 46

Lobster, Clams, Mussels, Shrimp, and Scallops with Saffron Rice.

### Paella Valenciana For Two 48

Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, and Pork Sausage with Saffron Rice.

## 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

(12 Years old & Under) \*

### \$12

- Chicken Fingers With French Fries
- Spare Ribs With French Fries
- Beef Tenderloin With French Fries
- Mozzarella Sticks With French Fries
- Penne Pasta With Red Sauce

\*Kids Meal Come With A Soda

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

**Notify your server of any food allergies.**

**\*We Do Not Separate Checks.**

## Starters

### Calamari a la Armory 20

Fried Tender Squid Rings sautéed In a House Spicy Cherry Pepper Sauce And Marinara Sauce.

### Fried Calamari 19

Tender Squid Rings Fried and served with House Marinara Sauce.

### Portuguese Sausage 17

Sliced Pork Sausage served with Cured Olives and Pickled Giardineira.

### Shrimp in Garlic 18

Wild Shrimp Sautéed in a House Garlic Sauce with Spanish Paprika.

### Clams in Garlic (1 dz.) 19

Clams served in a Garlic, Cilantro, and Blend Olive Oil.

### Clams on a 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) 28

Grilled with Olive Oil Over Sautéed Baby Spinach.

### Twin Crab Cakes\* 23

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 red meats are over All Natural Hardwood Lump Charcoal)*

### GR Surf & Turf\* MP

Grilled 8 oz. Wild Brazil Tail and 12 oz. Angus Filet Mignon served with Drawn Butter.

### Rack of Lamb 46

Oven Roasted Rack of Lamb prepared with Rosemary & served with Roasted Potatoes.

### GR Grilled Pork Chops\* 32

Center Cut Chops prepared in a House Garlic Sauce.

### GR New York Strip Steak\* 49

24 oz. Certified Black Angus.

### GR Angus Porterhouse Steak\* MP

32 oz. Certified Black Angus.

### GR Steak Portuguese Style\* 36

Shell Steak Topped with a Fried Egg, Sliced Ham, House Sauce, and Spanish Potatoes.

### GR Rodizio Platter MP

Assortment of Grilled Meats Served with Rice, Beans, Collard Greens, Fries, and Fried Banana, Sautéed Manioc, Root Flour And Grilled Pineapple.



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



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## Fish & Seafood

*\*Served with Steamed Vegetables & Spanish Potatoes*

*\*\*Served with Steamed Vegetables & Boiled Potatoes*

### Grilled Atlantic Salmon\*\* 36

Broiled with Herb Butter and Fresh Rosemary with Boiled Potatoes.

### Grilled Norwegian Salted Cod 35

Sautéed with Olive Oil, Garlic, Peppers, Onions, and Roasted Potatoes.

### Chilean Sea Bass\*\* MP

Flame-Broiled Served in a Lemon White Wine Sauce with Boiled Potatoes.

### Paelha Marinheira 43

Lobster, Clams, Mussels, Shrimp, and Scallops with Saffron Rice.

### Paelha Valenciana 45

Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, and Sausage with Saffron Rice.

### Mariscada in Red Sauce 43

Mussels, Shrimp, Scallops, Lobster, and Clams in a House Marinara With Safron Rice On The Side.

### Jumbo Shrimp (7) 40

Grilled or Fried. Homemade Garlic, White Wine, and Lemon Sauce with Spanish Potatoes.

### Shrimp In Garlic Sauce Diner 35

Shrimp, Homemade Garlic Sauce And Saffron Rice.

### Twin Lobster Tails\* MP

Two 8 oz. Wild Brazil Lobster Tails in Lemon Butter Sauce, Grilled (Stuffed • Additional \$6)

### Twin Whole Lobsters\* MP

Two 1.25 lb. Fresh Maine Lobsters - Broiled, Steamed, or \*Stuffed.

*\*Stuffing with Crabmeat addl 10*

## Vegetarian Options

### Paelha Vegetariana 25

Medley of Seasonal Vegetables and Saffron Rice in a Casserole.

### Penne Pasta (Optional Gluten Free)

### 23

Sauted With Portabello Mushrooms, Roasted peppers, and Baby Spinach.

## Salads

### House Salad 13

Mixed Seasonal Greens, Grape Tomatoes, Asparagus, Artichoke Heart, Bell Peppers & Onions Served

With a house vinaigrette Dressing On The Side.

### Grilled Chicken 22

Grilled Chicken Over House Salad.

### Salmon 24

Sauté Salmon Medallions Over House Salad.

### Shrimp 25

Shrimp Sautéed with Garlic Sauce over House Salad.

### Beef 24

Grilled Beef Tenderloin Strips Over House Salad.

### Caprese Salad 20

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



## Sangrias

**Top Shelf 25/43\***

Hennessy, Cointreau, 1920 Brandy, Grand Marnier,  
Peach Schnapps and Red Or White Wine.

**House (Red Or White) 19/29\***

**Other Flavors \$1 Extra**

*Mango, Peach, Passion Fruit  
Blue And Champagne*

**Sangria By Glass**

*Top Shelf 14*

*House 9*

## 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.

**Add a floater (Hennessy) 5**

**Mojito 12**

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

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

**Spicy Passion-Rita 15**

Tanteo Jalapeño Tequila, Grand Mariner,  
Compal Passion Fruit, Muddle Lime Juice, Sugar,  
Tajin Around Rim.

**Watermelon Breeze 12**

Absolute Citron, Watermelon Puker, Cranberry Juice,  
Sugar Rim.

**Bramble 14**

Wild Snow Dog Gin, Muddle Lime, Chambord.

**Morangão 14**

Liquor Beirão, Fresh Lime Juice, Strawberry Pureé

**El Matador Martini 14**

Chula Vista Reposado, Pineapple Juice.

**La Poire Martini 14**

Grey Goose La Poire, Fresh Lime Juice.

## Bottled Beers And Other

**Imported 7**

Super Bock  
Newcastle  
Amstel Light  
Stella Artois  
Red Stripe  
Modelo  
Dos Xx  
Presidente  
Corona  
Corona Light  
Blue Moon  
Heineken  
Heinken Light  
Heinken 0.0%  
Angry Orchard  
Guinness

**Domestic 6**

Budweiser  
Bud Light  
Bud Light Lime  
Coors Light  
Miller Light  
Yuengling  
Michelob Ultra  
Brooklyn Ipa  
Samuel Adams

**White Claw 6**

Hard Seltzer

**Imported 6**

Estrella Galicia  
1906  
Coral  
Coral Stout

## 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**  
**250ml 3**

**Imported Still 1.5lt 6**  
**250ml 2**

**Castello 3**  
Carbonated Water 250ml

**Energy Drink 5**

**Cola 3**

**Diet Cola 3**

**Lemon Up 3**

**Ginger Ale 3**

**Cranberry 3**

**Pineapple 3**

**Apple 3**

**Orange 3**

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# Wine List

## Wines by the Glass

	Glass
Chardonnay	\$12
Cabernet Sauvignon	\$12
Merlot	\$12
Malbec	\$12
Pinot Noir	\$12
Pinot Grigio	\$12
Sauvignon Blanc	\$12
White Zinfandel	\$12
Riesling	\$12
Rosé	\$12

## Portuguese White Wines

	Bottle
Monte Velho ½ Bottle	\$15
Monte Velho	\$28
Dory White	\$26
Dory Reserve White	\$42
Adega Mãe Chardonnay	\$32
Quinta do Cabriz Sauvignon Blanc	\$33
Esporão Reserve	\$44

### Vinho Verde Minho

Casal Garcia	\$29
Muralhas	\$29
Deu La Deu Alvarinho	\$38
Palacio da Brejoeira Alvarinho	\$62

## World White Wines

Blue Nun Riesling (Germany)	\$28
Santa Alba Moscato (Chile)	\$28
Kendall-Jackson Chardonnay (USA)	\$44
Black Stalian Chardonnay (USA)	\$65
S. J. P. Sauvignon Blanc (USA)	\$56
Oyster Bay Sauvignon Blanc (Australia)	\$38
Fratelli Cozza Prosecco (Italy)	\$30
Fratelli Cozza Pinot Grigio (Italy)	\$30
Santa Margherita Pinot Griogio (Italy)	\$65

## Rosé Wines

Quinta de Cabriz Rosé	\$28
Mateus Rosé	\$30
Whispering Angel Rosé	\$72

## Sparkling Wines & Champagne

Moët & Chandon Imperial	\$144
Moët & Chandon Rosé	\$162
Terras do Demo Rosé	\$40
Terras do Demo Brut	\$38
Raposeira Reserve Bruto	\$36

## Portuguese Red Wines

	Bottle
<b>Alentejo</b>	
Monte Velho ½ Bottle	\$15
Monte Velho	\$28
Esporão Reserve	\$48
Herdade Dos Grous Reserve	\$92
Esporão Private Selection	\$110
Visconde de Borba Reserve	\$43
Marquês de Borba Vinhas Velhas	\$51

### Dão

Quinta do Cabriz	\$28
Casa Américo Touriga Nacional	\$34

### Douro

Assobio	\$30
Quinta dos Murças Minas	\$42
Quinta dos Murças Reserve	\$75
Mural Reserve	\$33
Quinta Do Portal Reserve	\$62

### Lisboa

Adega Mãe Pinot Noir	\$34
Dory Red	\$27
Dory Reserve Red	\$44

### Palmela

Dona Ermelinda Reserve	\$37
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## California Wines

1924 Cabernet Sauvignon Bourbon Barrel Aged	\$40
Kendall-Jackson Cabernet Sauvignon (Sonoma Valley)	\$48
Carpe Diem Cabernet Sauvignon (Napa Valley)	\$64
Burguess Cellars Cabernet Sauvignon (Napa Valley)	\$96
Noble Pinot Noir (Central Coast)	\$34
Boen Pinot Noir (Sonoma Valley)	\$58
La Crema Russian River Pinot Noir (Sonoma Valley)	\$76
Swanson Merlot (Napa Valley)	\$43
Educated Guess Merlot (Napa Valley)	\$52

## World Red Wines

Montepulciano Dabruzzo (Italy)	\$30
Fratelli Cozza Bruffato Di Famiglia (Italy)	\$34
Banfi Chianti Classico (Italy)	\$44
Agnvs (Spain)	\$32
Marques De Riscal (Spain)	\$49
Farpoint Cabernet Sauvignon (Chile)	\$35
Santa Carolina Reserve Cabernet Sauvignon (Chile)	\$39
Finca El Origen Malbec (Argentina)	\$44
Trivento Golden Reserve Malbec (Argentina)	\$46
Adega Mãe Cabernet Sauvignon (Portugal)	\$36
Cuna Del Sol Merlot (Chile)	\$30



Please drink responsibly.



## DESSERT MENU

- \$9 - \*TIRAMISU:** Mascarpone cream layered between espresso and rum dipped ladyfingers & sprinkled with chocolate.
- \$8 - \*FLAN PUDDING:** Caramel custard with layer of soft caramel on top.
- \$8 - \*CRÈME BRÛLÉE:** Creamy custard topped with caramelized sugar.
- \$8 - \*CHOCOLATE MOUSSE**
- \$8 - \*RICE PUDDING**
- \$9 - \*CHEESECAKE:**  
Cheesecake with graham cracker crust.
- \$8 - ICE CREAM:** Vanilla or chocolate .
- \$8 - \*SERRADURA:** Sweet Cream With Maria Cookie Crumbs And Egg Yolk Sauce.
- \$11 - CHOCOLATE LAVA CAKE:**  
Served With A Scoop Of Vanilla Ice Cream.
- \$9 - TARTUFO:** A Blend Of Vanilla And Chocolate Ice Cream With Sliced Almonds And Cherry.

**\*Desserts Are Made In House.**

## COFFEE MENU

**\$12**

**ARMORY:** Espresso Van Gogh, Amarula, Nocello in coffee and topped with whipped cream.

**THE TRUFFLE:** Chambod, Creme de Cocoa Faretti in coffee topped with whipped cream.

**NOSE WARMER:** Tia Maria, Baileys, Grand Marnier, Frangelico in coffee and topped with whipped cream.

**PORTUGUESE:** Espresso Van Gogh, Aguardiente, Beirao in coffee and topped with whipped cream.

**SPANISH:** Tia Maria, Rum in coffee and topped with whipped cream.

**ITALIAN:** Amaretto, Nocello in coffee and topped with whipped cream.

**IRISH:** Jameson, Baileys in coffee and topped with whipped cream.

**MEXICAN:** Tequila, Kalua, Vanilla extract in coffee and topped with whipped cream.

**JAMAICAN:** Myers Dark Rum, Borghetti, Tia Maria in coffee and topped with whipped cream.

- Espresso **3**
- Double Espresso **4**
- Capuccino **6**
- Regular Or Decaf Coffee **2**
- Tea **2**



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