

FROM THE BEGINNING

SOUP OF THE DAY

ask about our soup of the day cup... 7 bowl... 9.50

MEAT CHILI

beef, pulled pork, brisket, three beans, cheddar cheese, sour cream & cornbread crumbs cup... 10.50 bowl... 13 + toasted ciabatta or corn bread... 2

VEGETARIAN CHILI

seitan, beans, cheddar cheese & cornbread crumbs cup... 9 bowl... 11.50 + toasted ciabatta or corn bread... 2

PRETZEL STICKS

sea salt, coarse black pepper w/ pilsner beer cheese, spicy mustard & charred onion aioli... 14

CHEESE STUFFED CIGARS NEW!

(5) mexican-style melting cheese with cotija cheese, cream cheese, red pepper flakes & jalapeno pieces, hand rolled in a spring roll wrapper topped with hot honey sauce... 14.50

MOM'S PICKLES

golden-fried, tempura battered pickle spears w/ cajun breadcrumbs served w/ chipotle mayo sauce... 14

BRUSSELS SPROUTS & CARROTS

brussels sprouts, carrots, beer-soaked onions, roasted garlic, sesame seeds & butter sweet vinegar... 14.50

STREET CORN ON THE COB (GF)

buttered sweet corn, cajun, queso fresco, chipotle crema & cilantro... 11

CRISPY ONION RINGS

breaded & fried onions served w/ pilsner beer cheese & MudHen sauce... 14

HEN CHIPS (GF)

thinly sliced potatoes flash fried & hen seasoned served w/ herb ranch, malt vinegar aioli & devil's mustard... 13

BEER CHIP NACHOS

hen potato chips topped w/ cheddar, pilsner beer cheese, chipotle crema, pico de gallo & shredded lettuce... 15.50 + pulled pork, bbq smoked chicken or brisket... 8.50 + crab meat... 11

AHI TUNA

6oz sesame seed crusted ahi tuna, seaweed salad, wasabi & teriyaki glaze... 19.50

COLDWATER MUSSELS

steamed with MudHen IPA, garlic, grated parmesan cheese, lemon, roasted tomatoes & crostini... 20.50

FRESH OYSTERS (GF)

(6 or 12) cape may salts on the half shell, smoked onion mignonette & horseradish lemon... market price

GRILLED OYSTERS (GF)

(6) grilled oysters topped w/ grated parmesan cheese, mozzarella cheese & lemon thyme sauce... market price

SOUTHERN FRIED OYSTERS

(12) southern fried oysters, cherry peppers, blistered cherry tomatoes, spicy ketchup, citrus zest & pickled veggie tartar... market price

WINGS COMBINATION ONLY NEW!

(12 or 24) fresh bone-in chicken wings w/ your choice of **smoked, classic buffalo butter, korean bbq, parmesan garlic** or **sriracha honey** served w/ mixed celery & carrots and bleu cheese dressing... market price

PORK CORNISH

(6) homemade pastries filled w/ roasted pork, cheddar cheese, roasted corn, cream cheese & homemade bbq sauce served w/ pilsner beer cheese & spicy ketchup... 15.50

CHEESESTEAK CORNISH

(6) homemade pastries filled with chopped ribeye steak & american cheese served w/ cheese sauce... 16

SMOKED PORK BELLY

smoked pork belly, grilled pineapple, sliced jalapeño, cilantro w/ bourbon pineapple... 18

HOT HONEY SLIDERS

(3) fried chicken w/ mayo, honey sriracha & pickle... 15.50

BUFFALO CAULIFLOWER BITES

beer battered cauliflower tossed in classic buffalo sauce over iceberg lettuce w/ side of bleu cheese dressing... 14.50

CRAB, SPINACH & ONION DIP

crab meat, cheddar cheese, sautéed spinach & minced onions, served w/ hen chips & crostini... 19.50

BBQ PORK DIP

roasted pork, onions, roasted corn, cheddar cheese, homemade bbq sauce & cream cheese served w/ hen chips & crostini... 18



SALADS & BOWLS

CAESAR romaine, crostini, cherry tomatoes & shaved parmesan in a caesar dressing... 14

HEN HOUSE spring mix, romaine, cucumbers, carrots, red onions, cherry tomatoes & crostini served w/ side of balsamic vinaigrette dressing... 12

WEDGE CAPRESE iceberg lettuce, bacon, tomatoes, mozzarella, crumbled bleu cheese, crispy buttermilk onions, drizzled w/ pesto italian vinaigrette & balsamic glaze... 18.50

BLACK & BLEU STEAK grilled 8oz seasoned new york strip steak, romaine lettuce, red onions, bleu cheese crumbles, avocado, tomatoes & croutons tossed in a homemade bleu cheese dressing... 24

HIPPIE CHICK spring mix, roasted red peppers, herb garbanzo beans & onions, cucumbers, shiitake mushrooms, sweet potatoes, ancient grains & onions, california candied walnuts, roasted sweet corn & roasted red pepper raspberry walnut vinaigrette... 19

WASABI TUNA SALAD spring mix, roasted red peppers, cucumbers, red cabbage, carrots, sesame seeds, fried wonton, w/ sesame ginger dressing & 4oz wasabi seared tuna... 24

BURRATA BEET (GF) 4oz burrata, roasted beets, arugula, tomatoes drizzled w/ a balsamic glaze & pesto italian vinaigrette... 18.50

BRISKET GINGER SALAD (GF) spring mix, carrots, red onion, cherry tomatoes, cucumbers & 12 hours smoked brisket w/ sesame ginger dressing... 22

CHIPOTLE SALMON SALAD (GF) NEW! spring mix, roasted sweet corn, avocado, chopped red onion, fresh strawberry, black beans, queso fresco w/ cilantro vinaigrette dressing, drizzled w/ balsmic glaze & topped w/ chipotle grilled salmon... 23

TOP *it* OFF

GRILLED OR BLACKENED SHRIMP...8 **GRILLED OR BLACKENED SALMON...10**
BROILED OR FRIED CRAB CAKE...10 **GRILLED OR BLACKENED CHICKEN...6**
FRIED OYSTERS...10 **IMPOSSIBLE BURGER...9** **NEW YORK STRIP STEAK...12**

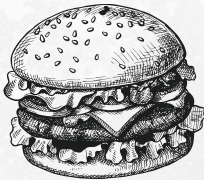
TACOS

SERVED COMPLETE WITH YOUR CHOICE OF ONE PROTEIN

(3) tacos w/ your choice of one protein served w/ green & red cabbage, diced tomatoes, pickled red onions, queso fresco & spicy chipotle lime crema on soft corn tortillas.

blackened shrimp, blackened mahi,
or smoked brisket (GF)... 18.50
fried brussel sprouts... 15.50

BURGERS



SERVED WITH HEN CHIPS & A PICKLE
SEASONED FRIES +3
ONION RINGS +4
HOUSE SALAD +3.5

GLUTEN FREE BUN IS AVAILABLE

MUDHEN BURGER

8oz black angus beef, beer-soaked onions, fresh mozzarella, pilsner beer cheese, crispy buttermilk onions, lettuce tomato & red onions on brioche... 17.50

JERSEY MAN

8oz black angus, taylor pork roll, fried egg, american cheese, lettuce, tomato & red onion on brioche... 18.50

FUNGUY

8oz black angus beef, mushrooms, goat cheese, garlic aioli, arugula & red onion on brioche... 18

BLACK BEAN

(vegetarian) homemade black bean burger, avocado, boursin cheese, charred onion aioli, lettuce, tomato, & red onion on brioche... 17.50

THE UNCLE GEORGE

smashed patties, yellow american cheese, lettuce, tomato, red onion, bacon & signature sauce on brioche bun... 17.50

THE IMPOSSIBLE

100% plant based vegan & gluten free burger w/ lettuce, tomato & red onion (vegan) on a gluten free bun (vegetarian)... 18

SWINE IS FINE

8oz black angus, applewood bacon, pulled pork, homemade bbq sauce, cheddar cheese, lettuce, tomato & red onion on brioche... 18.50

SANDWICHES

SERVED WITH HEN CHIPS & A PICKLE.
SEASONED FRIES +3, ONION RINGS +4, HOUSE SALAD +3.5

GLUTEN FREE BUN IS AVAILABLE

BRISKET SANDWICH

12-hour slow smoked brisket, pepper jack cheese, coleslaw & homemade bbq sauce on brioche... 18.50

BBQ PULLED PORK SANDWICH NEW!

slow roasted pork served w/ cheddar cheese, pilsner beer cheese & coleslaw topped w/ homemade bbq sauce on brioche... 16.50

SPICY CHICKEN SANDWICH

homemade spicy fried chicken, lettuce, red onion, tomato & yellow american cheese on brioche w/ chicken dipping sauce... 16

CHILI CHEESE HOT DOG

beef hot dog, house meat chili & cheddar cheese served on a pretzel roll... 14.50

CRAB CAKE

fried crab cake, tartar sauce, charred lemon, lettuce, tomato & red onion on brioche... market price (broiled upon request)

PO' BOY

fried oyster or shrimp w/ coleslaw, lettuce, tomato, red onion & po' boy sauce served on ciabatta bread... 18

CHICKEN PESTO PANINI

grilled chicken breast, homemade pesto sauce, grilled zucchini, roasted tomato & provolone cheese on ciabatta bread... 16

PORTOBELLO PANINI

grilled portobello mushrooms, roasted red peppers, roasted garlic & spinach, grilled zucchini, provolone cheese & chipotle mayo on ciabatta bread... 17.50

CHEESESTEAK

shaved ribeye, caramelized onions, mushrooms, provolone & american cheese on a long roll... 16.50

CUBAN

smoked ham, pulled pork & swiss cheese smothered in a tangy mayo w/ sliced sweet pickles on pressed ciabatta bread... 16.50

STACKED PASTRAMI REUBEN

melted swiss cheese & sauerkraut on grilled marble rye w/ russian dressing... 17.50

BEER BATTERED COD

citrus & herb dusted, flash fried & beer battered cod w/ lettuce, tomato, red onion & pickled veggie tartar sauce on brioche... 17.50

BRISKET FAJITA

(2) smoked brisket, onions, green & red peppers, cheddar cheese & salsa verde on 6" flour tortillas ... 17

BBQ PLATTERS

ALL BBQ PLATTERS SERVED WITH BAKED BEANS, COLESLAW & CORNBREAD

SMOKED RIBS

st. louis-style smoked ribs seasoned with bbq spice & homemade bbq sauce
half rack... 23 full rack... 34

SMOKED PULLED PORK

slow smoked pulled pork topped with homemade bbq sauce
1/2 lb... 24

HOUSE COMBO

COMBINATION ONLY

smoked brisket, roasted pulled pork, bratwurst sausage & pork ribs topped with homemade bbq sauce... 34

SMOKED BRISKET

12-hour slow smoked brisket seasoned with bbq spice, homemade bbq sauce
1/4 lb... 26 1/2 lb... 37

SMOKED WINGS

COMBINATION ONLY

(12) fresh bone-in chicken wings smoked & served with your choice of **classic buffalo butter**, **korean bbq**, **parmesan garlic** or **sriracha honey** w/ mixed celery & carrots and bleu cheese dressing... market price

ENTREES

KOREAN SALMON

8oz grilled or blackened salmon, grilled shrimp & rice noodles served with ginger orange sauce, kimchi slaw & scallions... 32

FISH & CHIPS

12oz citrus, herb dusted, flash fried & beer battered cod served with tartar sauce, coleslaw & your choice of hen chips, seasoned fries or onion rings.... 24

MUDHEN PASTA

shrimp, mussels, & chopped clams in homemade marinara with scallions & parmesan cheese served over linguini... 36

LILIANA'S U-PEEL SHRIMP (GF)

(12) u-peel it shrimp, pilsner beer, old bay, cajun butter & lemon served with corn on the cob, baked beans & cornbread... 28.50

RED SNAPPER (GF) *NEW!*

8oz red snapper fillet, green peas, carrots, cilantro, ginger & coconut curry served with jasmine white rice... 34

MUDHEN KABAB

COMBINATION ONLY

sesame ginger brisket, general tso shrimp & chicken with grilled pineapple, shiitake mushrooms, red onions, red & green peppers served with potato salad... 28.50

PRIME CUTS

ALL PRIME CUTS ABOVE SERVED WITH CHOICE OF TWO SIDES: COLESLAW • GREEN BEANS • RED BLISS POTATOES
SEASONED FRIES • POTATO SALAD • CRISPY ONIONS • BAKED BEANS • CORNBREAD • CORN ON THE COB

UPGRADE SIDES +4: BABY BROCCOLINI

T-BONE STEAK (GF) *NEW!*

14oz tender cut topped with cowboy butter... 40

RIBEYE STEAK (GF)

14oz angus prime ribeye steak topped with garlic rosemary herb butter... market price
+ crab meat... 11
+ grilled shrimp... 8

BEEF SHORT RIBS

smoked & marinated beef short ribs with homemade bbq sauce... 36

STUFFED PORK CHOP

12oz bone-in pork chop stuffed with sweet italian sausage & cheddar cheese, topped with mushroom bourbon cream sauce... 36

SIDES

HEN HOUSE SIDE SALAD

spring mix, romaine, cucumbers, carrots, red onions & cherry tomatoes served w/ side of balsamic vinaigrette dressing... 6.50

CAESAR SIDE SALAD

romaine, cherry tomatoes & shaved parmesan tossed in a Caesar dressing... 7.50

COLESLAW (GF)

green cabbage, red cabbage, carrots, red onions & mayo... 4.50

BAKED BEANS (GF)

beans baked in brown sugar, molasses, bacon, smoked brisket & pulled pork... 5

BABY BROCCOLINI

sautéed sweet & tender broccolini w/ garlic, butter, crushed red pepper & parmesan cheese... 10.50

CRISPY ONIONS

thin onion slices deep fried to perfection until golden, fragrant & crisp... 4.50

CORN ON THE COB (GF)

boiled sweet corn served w/ butter.... 6.50

CORNBREAD

northern-style cornbread served w/ honey butter... 4.50

HEN CHIPS (GF)

thinly sliced potatoes, flash fried & hen seasoned... 5

SEASONED FRIES

slightly battered & seasoned in sea salt, pepper, garlic & onion... 6.50

RED BLISS POTATOES (GF)

roasted red skin potatoes seasoned w/ rosemary, butter & garlic... 6.50

POTATO SALAD (GF)

chopped red skin potatoes, eggs, celery, sour cream, red onions & mayo... 6.50

GRILLED or BLACKENED SHRIMP (GF)

salt, pepper, olive oil & garlic... 8

GRILLED or BLACKENED CHICKEN (GF)

grilled chicken breast, salt, pepper, olive oil & garlic... 6

JASMINE RICE (GF)... 4.50

MAC & CHEESE

CLASSIC

béchamel cheese sauce & buttered breadcrumbs... 16

CRAB

jumbo lump crab meat w/ béchamel cheese sauce & buttered breadcrumbs... 24

BACON & JALAPEÑO

bacon crumbles, chopped jalapeño w/ béchamel cheese sauce & buttered breadcrumbs... 17

BBQ MEAT LOVER

pulled pork, smoked chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs... 20

TOP *it* OFF

GRILLED OR BLACKENED SHRIMP...8

GRILLED OR BLACKENED CHICKEN...6



OUR STORY



Located in the heart of New Jersey's most southern barrier island, MudHen Brewing Company is Wildwood's first craft beer destination. This refurbished motorcycle dealership, turned brewpub, which opened in April of 2018, now houses a 15-barrel brewhouse with 300 barrels of fermentation space.

Local Brewmaster, Tony Cunha, utilizes a decade's worth of professional experience to create a variety of craft beer styles that appeal to a wide range of palates.

A foundation of five core brands provides craft beer enthusiasts with consistently delicious liquid that showcases an obvious passion for excellence. Complimenting these proven staples are seasonal & annual offerings that span the ever-evolving American brewing landscape using only the highest quality ingredients available.

MudHen Brewing Company brings southern-inspired BBQ with a hint of local flare to the heart of Wildwood, New Jersey. We start with top quality meats and hand-rub them with fresh spices, sometimes featuring our Pilsner beer glaze, & slow-cook them to perfection. We serve amazing BBQ & other unique dishes to friends, families & fellow food lovers.

MudHen Brewing Company is excited to bring its renowned craft beer and food experience from the entertaining shores of Wildwood, New Jersey, directly to your glass & plates. We hope you take the opportunity to try our locally crafted products & enjoy imbibing as much as we enjoy brewing!

Cheers!

127 WEST RIO GRANDE AVE.
WILDWOOD, NJ 08260

609.846.7918

MUDHENBREW

FIND
MUDHEN
BEER
NEAR YOU!
MUDHENBREW.COM/
BEER-FINDER



CATERING & WEDDINGS

Our team is more than happy to host a one-of-a-kind feast on-site or off-premises that you & your guests will surely love!

For events and catering inquiries please contact:
catering@mudhenbrew.com or call 609-522-0159 ext. 120
to check our available dates, pricing, packaging & more!

TAKE-OUT & DELIVERY

CALL AHEAD TO 609.846.7918 for TAKEOUT or DELIVERY of food & beer. Place your ORDER ONLINE by scanning the QR CODE. Stay up to date with our LUNCH SPECIALS by visiting **MUDHENBREW.COM**

Due to the varying preparations of our menu items, all food items will be delivered as they are ready, however we do strive to coordinate the arrival of all dishes to be delivered together. Items and prices are subject to change without notice. Please inform your server of any dietary restrictions or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.