

MUDHEN

WILDWOOD, NEW JERSEY



BREWING Co.

FROM THE BEGINNING

SOUP OF THE DAY

ask about our soup of the day | cup... 7.50 | bowl... 9.50

MEAT CHILI

beef, pulled pork, brisket, three beans, cheddar cheese, sour cream & cornbread crumbs | cup... 11 | bowl... 13.50 + toasted ciabatta or corn bread... 2

VEGETARIAN CHILI

seitan, beans, cheddar cheese & cornbread crumbs
cup... 10 | bowl... 12.50 | + toasted ciabatta or corn bread... 2

PRETZEL STICKS

hand crafted brauhaus bavarian style soft pretzel, sea salt, coarse black pepper w/ pilsner beer cheese, spicy mustard & charred onion aioli... 16

COCONUT CHICKEN NEW!

(5) crispy coconut-crusted chicken tenders served w/ kani salad & a tangy pineapple glaze on the side for dipping... 19 (Kani Salad contains dairy, egg & sesame seeds)

MOM'S PICKLES

golden-fried, tempura battered pickle spears w/ cajun breadcrumbs served w/ chipotle mayo sauce... 14.50

BRUSSELS SPROUTS & CARROTS

sautéed brussels sprouts & carrots in a flavorful broth w/ beer-soaked onions, roasted garlic, sesame seeds & a buttery sweet vinegar... 14.50

CASA STREET CORN

sweet corn, creamy lime mayonesa, cotija cheese, red onions, jalapeño, cilantro & chili tajin, garnished w/ lime... 13

CRISPY ONION RINGS

breaded & fried onions served w/ pilsner beer cheese & MudHen sauce... 14.50

HEN CHIPS

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... 16.50 | + crab meat... 11
+ pulled pork, bbq pulled chicken, meat chili or brisket... 8.50

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... 22

WINGS COMBINATION ONLY

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

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... 16

CHEESESTEAK CORNISH

(6) homemade pastries filled w/ chopped ribeye steak & american cheese served w/ cheese sauce... 17

SMOKED PORK BELLY

smoked pork belly, grilled pineapple, sliced jalapeño, cilantro w/ bourbon pineapple... 19

HOT HONEY SLIDERS

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

BUFFALO CAULIFLOWER BITES

beer-battered cauliflower tossed in classic buffalo sauce, topped w/ celery, carrots & crumbled bleu cheese, served w/ a 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

OYSTERS

FRESH GF

(6 or 12) cape may salts on the half shell, w/ ponzu sauce & lemon honey horseradish on the side... MP

GRILLED GF

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

SOUTHERN FRIED

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

OYSTER SHOOTER

LOCAL'S FAVORITE ITEM! SEASONAL

chef's choice oyster w/ vodka, bloody mary mix, cucumber purée, lemon-honey horseradish, & an old bay rim... 6



SALADS

CAESAR V GF

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

WEDGE CAPRESE

iceberg lettuce, bacon, tomatoes, mozzarella, crumbled bleu cheese, crispy buttermilk onions, drizzled w/ pesto italian vinaigrette & balsamic glaze... 19

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... 26

HIPPIE CHICK V GF

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... 19.50

HEN HOUSE V GF

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

BURRATA BEET V GF

4oz burrata, roasted beets, arugula, & tomatoes drizzled w/ a balsamic glaze & pesto italian vinaigrette... 19

SMOKEHOUSE GINGER SALAD GF

spring mix, carrots, red onion, cherry tomatoes, cucumbers & 12 hours smoked brisket w/ sesame ginger dressing... 24

CHIPOTLE SALMON SALAD NEW! GF

spring mix, roasted sweet corn, avocado, chopped red onion, fresh strawberries, black beans, cotija cheese w/ cilantro vinaigrette, drizzled w/ balsamic & topped w/ chipotle grilled salmon... 26

TOP IT OFF

GRILLED or BLACKENED SHRIMP... 10

GRILLED or BLACKENED CHICKEN... 8

GRILLED or BLACKENED SALMON... 14

NY STRIP STEAK... MP

BURGERS

SERVED WITH HEN CHIPS & A PICKLE
FRENCH FRIES +3 | HOUSE SALAD +4
ONION RINGS +4 | SUB GF BUN FOR \$3

MUDHEN BURGER

8oz black angus beef, beer-soaked onions, fresh mozzarella, pilsner beer cheese, crispy buttermilk onions, lettuce tomato & red onions on brioche... 19

JERSEY MAN

8oz black angus, taylor pork roll, fried egg, american cheese, lettuce, tomato & red onion on brioche... 19

FUNGUY

8oz black angus beef, mushrooms, goat cheese, garlic aioli, arugula & red onion on brioche... 19

BLACK BEAN V

homemade black bean burger, avocado, boursin cheese, charred onion aioli, lettuce, tomato, & red onion on brioche... 18

THE UNCLE GEORGE

smashed patties, yellow american cheese, lettuce, tomato, red onion, bacon & signature sauce on brioche bun... 19

THE IMPOSSIBLE V

100% plant based vegan burger w/ lettuce, tomato & red onion (vegan) on a brioche bun (vegetarian)... 19

SANDWICHES

SERVED WITH HEN CHIPS & A PICKLE
FRENCH FRIES +3 | HOUSE SALAD +4 | ONION RINGS +4 | SUB GF ROLL FOR \$3

BRISKET SANDWICH

12-hour slow smoked brisket, pepper jack cheese, coleslaw & homemade bbq sauce on brioche... 19.50

BBQ PULLED PORK SANDWICH

slow roasted pork served w/ cheddar cheese, pilsner beer cheese & coleslaw topped with homemade bbq sauce on brioche... 17

SPICY CHICKEN SANDWICH

homemade spicy fried chicken, lettuce, red onion, tomato & yellow american cheese on brioche w/ chicken dipping sauce... 17.50

CUBAN

smoked ham, pulled pork & swiss cheese, tangy mayo, sliced sweet pickles on pressed ciabatta... 17.50

CHICKEN PESTO PANINI

grilled chicken breast, homemade pesto sauce, grilled zucchini, roasted tomato & provolone cheese on ciabatta... 17

STACKED PASTRAMI REUBEN

melted swiss cheese, sauerkraut on grilled marble rye w/ russian dressing... 18

MUDHEN CHEESESTEAK

shaved ribeye, caramelized onions, mushrooms, provolone & american cheese on a long roll... 16.50
| SUB | white truffle cheese sauce... +1

CRAB CAKE

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

SHRIMP PO' BOY

crispy fried shrimp served on a toasted ciabatta bread w/ shredded lettuce, sliced tomato, red onions, coleslaw & po' boy cream sauce... 18

BEER BATTERED COD

citrus & herb dusted, flash fried & beer battered cod w/ lettuce, tomato, red onion & pickled veggie tartar sauce on brioche... 18

PORTOBELLO PANINI SEASONAL

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

TACOS

(3) tacos w/ your choice of one protein served complete w/ guacamole, raw onions, cilantro, queso fresco, pickled onions, & homemade mild green salsa... 18.50



PICK ONE... GF

ALL ITEMS LISTED BELOW ARE GF

SHRIMP MAHI MAHI

SMOKED BRISKET

12-hour slow smoked brisket seasoned w/ bbq spice

GRAB THE BEER

FLIP THIS MENU OVER TO CHECK OUT OUR ROTATING BEER LINEUP & MORE!



DUE TO THE SIZE OF OUR MENU & THE VARIETY OF ITEMS PREPARED FRESH TO ORDER, FOOD WILL BE SERVED AS IT'S READY.

Items & 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.

ENTRÉES

NO SUBSTITUTIONS FOR THE SELECTIONS IN THIS SECTION

RED SNAPPER SEASONAL **GF**

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

MUDHEN PASTA

shrimp, mussels, & chopped clams in homemade marinara w/ scallions & parmesan cheese served over linguine... 38

FISH & CHIPS

12oz citrus, herb dusted, flash fried & beer battered cod served w/ tartar sauce, coleslaw & your choice of hen chips, seasoned fries or onion rings... 26

GINGER STEAK BOWL SEASONAL NEW! **GF**

grilled sliced delmonico steak in a soy ginger glaze, w/ broccolini, garlic, onions, red peppers, sesame seeds & scallions, served w/ jasmine rice & cucumber... 28

LILIANA'S U-PEEL SHRIMP **GF**

(12) u-peel it shrimp, pilsner beer, old bay, cajun butter & lemon served w/ sweet butter corn, baked beans & cornbread... 29

MUDHEN KEBAB COMBINATION ONLY

sesame ginger brisket, general tso shrimp & chicken w/ grilled pineapple, shiitake mushrooms, red onions, red & green peppers served with potato salad... 34

KOREAN SALMON

8oz grilled or blackened salmon, grilled shrimp & rice noodles served w/ ginger orange sauce, kimchi slaw & scallions... 33

STUFFED CHICKEN FLORENTINE SEASONAL NEW! **GF**

(2) oven-roasted chicken breasts stuffed w/ parmesan, mozzarella & cream cheese w/ sautéed spinach, garlic, & pan cream sauce served w/ creamy polenta & green beans ... 30

BBQ PLATTERS

ALL BBQ PLATTERS SERVED WITH BAKED BEANS, COLESLAW, & CORNBREAD
MADE WITH GF BBQ SAUCE

SMOKED RIBS

st. louis-style smoked ribs seasoned w/ bbq spice & homemade bbq sauce
1/2 rack... 23 | full rack... 34

SMOKED PULLED PORK

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

SMOKED BRISKET

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

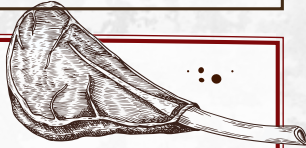
SMOKED WINGS COMBINATION ONLY

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

TWO'S A FEAST COMBINATION ONLY

SERVES 2! 1/4 lb smoked brisket, 1/4 lb bbq pulled pork, full rack of ribs & two hot dogs on potato buns topped w/ our secret sauce & onions... 67

PRIME CUTS



ALL PRIME CUTS SERVED WITH CHOICE OF 2 SIDES
COLESLAW | GREEN BEANS | RED BLISS POTATOES | FRENCH FRIES | BAKED BEANS | CORNBREAD
SWEET BUTTER CORN | UPGRADED SIDE +5 BABY BROCCOLINI

T-BONE STEAK NEW! **GF**

14oz tender cut topped w/ cowboy butter... market price
+ crab meat... 11 | + grilled shrimp... 8

RIBEYE STEAK **GF**

16oz angus prime ribeye steak topped w/ garlic rosemary herb butter... market price
+ crab meat... 11 | + grilled shrimp... 8

BEEF SHORT RIBS

smoked & marinated beef short ribs w/ homemade bbq sauce... market price

DELMONICO STEAK NEW!

premium cut topped w/ garlic rosemary herb butter... market price
+ crab meat... 11 | + grilled shrimp... 8

SIDES

CAESAR SIDE SALAD **V**

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

HEN HOUSE SIDE SALAD **V**

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

RED BLISS POTATOES **V GF**

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

CRISPY SWEET POTATO FRIES SEASONAL

golden fried, lightly salted... 9

CORNBREAD **V**

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

HEN CHIPS **V GF**

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

COLESLAW **V GF**

green & purple cabbage, shredded carrots, pickled onions, kale & creamy mayo dressing... 5.50

BABY BROCCOLINI **V**

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

POTATO SALAD **V GF**

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

BAKED BEANS **GF**

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

MAC & CHEESE

CLASSIC MAC & CHEESE **V**

béchamel cheese sauce & buttered breadcrumbs... 16

BBQ MEAT LOVER MAC & CHEESE

pulled pork, bbq pulled chicken, smoked brisket, homemade bbq sauce, w/ béchamel cheese sauce & buttered breadcrumbs... 24

BACON & JALAPEÑO MAC & CHEESE

bacon crumbles, chopped jalapeños w/ béchamel cheese sauce & buttered breadcrumbs... 20

CRAB MAC & CHEESE

jumbo lump crab meat w/ béchamel cheese sauce & buttered breadcrumbs... 27

TOP IT OFF

GRILLED or BLACKENED SHRIMP... 10

GRILLED or BLACKENED CHICKEN... 8

NY STRIP STEAK... MP

TODAY ON TAP



SCAN TO VIEW BEER SELECTION



FRESH CRAFT BEER, PROUDLY BREWED ON SITE IN WILDWOOD, NEW JERSEY.

Browse our current selection of craft beer on tap at the brewpub. Also available in cans to go, & growlers & growlers to go.

List rotates weekly. Check our website for more information

MUDHEN'S 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. Complementing 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 flair 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!

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 & catering inquiries please contact:

CATERING@MUDHENBREW.COM or call 609.522.0159 EXT.120

Check available dates, pricing, packaging & more!



JOIN OUR LOYALTY PROGRAM TODAY!

MUD CLUB

ORDER ONLINE PICKUP OR DELIVERY

CHECK OUT OUR UPCOMING EVENTS!



V VEGETARIAN **GF** GLUTEN FREE **NEW!** NEW MENU ITEM **RED** RED ITEMS ARE TOP SELLERS!

127 W RIO GRANDE AVE. WILDWOOD, NJ 08260 @MUDHENBREW 609.846.7918

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**

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