

DINNER TUESDAY APRIL 16

SMALL THINGS

Vegetarian

CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

715 GREEN SALAD two sisters greens, sherry vinaigrette, goat cheese, strawberry 12

FRENCH FRIES house cut, tossed with herb salt, served with aioli, truffle cream & ketchup 11

OLIVES w/ citrus, herbs & red bell pepper 8

HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 9

GARLIC PARM BAGUETTE wheatfields baguette, balsamic, olive oil, black pepper 9

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12

BRUSSELS caesar, pickled raisin, crouton, parm 11

WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

STEAK TARTARE black garlic aioli, artichoke ravigote, egg yolk, pickled peppadew drops 16

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 13

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14

TUNA CRUDO horseradish yogurt, passionfruit mignonette, pomegranate 18

HACKELBACK CAVIAR* truffle cream, crispy capers, chives, chips 20

SMOKED SALMON DIP deviled egg crème fraiche, cucumber w/ crisps 14

PASTA

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 34

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 27 add shrimp 9

CRAB RAVIOLI mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 26

SMOKED PORK CANNELLONI fresh pasta, smoked pork, chicken, bechamel, cheese 25

LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 29

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 26

ENTREES

PAN ROASTED SALMON* spaghetti squash, shallot beurre blanc, caviar, polenta, grapes 37

GRILLED LAMB* (NZ, halal) pomegranate molasses, harissa crème & dukkah 33

CHICKEN PARM breaded & fried w/ crispy goat cheese risotto, pomodoro sauce, pesto & parm 37

PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34

FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55

THE RIBEYE* two pounds, with a side of fries 77

*Strawberry
Margarita*
reposado tequila,
agave, lime 14

**MILAZZO
MARTINI**
olive infused vodka,
vermouth, fresh herbs,
brine & chili oil 14

SPECIAL THINGS

DELAWARE BAY OYSTERS

on the half shell

raw w/ cucumber mignonette-or-grilled w/ garlic lemon butter, six for \$18

ANTIPASTI FRITTA

fried treats of prosciutto, pepperoni, provolone & peppadews w/ red sauce & balsamic aioli 14

AUNT DINA'S CRAB SPREAD

italian pimento cheese, fried pepperoni, spiced nuts 16

LOBSTER SALAD

poppyseed vinaigrette, apple, fingerling potato, pistachio, arugula 26

BURRATA

tomato concasse, white balsamic pickled shallot, golden tomato, saba 16

PROSCIUTTO DI PARMA

spring pea baba ghanoush, crispy artichoke, pickled veg 18

GRILLED OCTOPUS

green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23

COCOA RAVIOLI

fresh cocoa pasta filled with smoked goat cheese w/ house meatballs, toasted walnuts 28

VEAL PICCATA

brown butter, preserved lemon & capers, side of 'gnocchi & cheese' w/ mushrooms 36

SLUSHIES

PIÑA COLADA

ALCOHOL-FREE \$10
WITH BACARDI \$14

PAPER PLANE

RYE, APEROL,
AMARO, LEMON \$14

We're open Sunday May 12 from noon til 8:00

Reservations at exploretock.com/715

Executive Chef: Kelly Conwell

Sous Chef: Nick Haley

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.

Not every ingredient is listed-please notify server of allergies
gluten-free fusilli pasta can be substituted

Cocktails

SPRINGTIME

PALISADE SIDECAR

peach cognac, honey, thyme, citrus 14

TURMERIC G&T

gin, turmeric cordial, tonic 13

PERMAFROST

raspberry gin, salted juniper, lemon, lavender 13

GILLIGAN'S ISLAND

rum blend, citrus cordial, ginger, apricot, cinnamon bayleaf bitters 14

THE COOL SUMMER

whiskey, gin, mint tea, lavender 13

RANCHITO

blanco tequila, passionfruit cordial, lime, soda 13

TASMAN HOLIDAY

pisco, herbal french liqueur, lime, kiwi 14

715 CLASSICS

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel infused gin, basil, lavender, lime 14

GREEN LINE

pepper infused vodka, cucumber, mint, honey, lime 14

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

THE 715 MARTINI

red bell pepper gin, peppadew & onion, manzanilla sherry, a lil brine 13

Wine by the Glass

5oz gls \$ | bottle \$

Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64

Caymus Cabernet 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2019 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

Villa Sopita Sangiovese 2018 Italy 10 | 40

Perelada Cava NV Spain 11 gls | 44 btl

Castell de Sant Pau Sparkling Rosé NV Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Cakebread Chardonnay 2020 Napa 25 gls | 99 btl

Vietti Moscato D'Asti 2023 Piedmont 10 | 40

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio Alto Adige 14 | 56

Villa Fassini White Blend 2021 Italy 10 | 40

ZERO-PROOF THINGS

BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial, ghia, orange flower water 11

PHONY NEGRONI

from st. agrestis in brooklyn 12

LYRE'S AMALFI SPRITZ

italian-style spritz
perfect beachside vibes 12

LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12

\$25 WINE BOTTLES

Flaco Tempranillo, Spain

Esprit De Fonrozay, Bordeaux

Patamar Red Blend, Portugal

Spinelli Montepulciano D'Abruzzo

Fontella Chianti, Italy

Sur De Los Andes Malbec, Mendoza

Les Allies Brut Sparkling, France

Alvarez De Toledo Godello, Spain

Spinelli Pinot Grigio, Italy

Kurani Sauv Blanc, Nz

La Vieille Ferme Rosé, France

BEER

Michelob Ultra 6

Amstel Light 6

Miller High Life 4

Boulevard Wheat 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Fields & Ivy Breezedale IPA 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

COFFEE TEA SODA

San Pellegrino 1L 7

Perrier 4

Orange Cream Soda 5

Vanilla+Lavender Cream Soda 5

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mighty Leaf Hot Tea 4