

DAY & NIGHT

Starters & Sharing Plates

The Chopper

Mixed greens, avocado, grated carrots, red cabbage, red onion, parmesan, almonds, crispy chickpeas, black olives, cherry tomatoes, balsamic vinaigrette or housemade blue cheese **12**
CHICKEN **4** | SALMON **9** | SHRIMP **6**

Goat Cheese & Beet GF

Arugula, house pickled beets, walnuts, goat cheese, housemade strawberry vinaigrette **11**

Thai Shrimp and Coconut Soup GF

Our sweet-n-spicy best-seller.
Includes mushrooms. **11**

Curried Impossiballs VG GF

The best non-meat product out there, formed into meatballs with Thai red curry sauce, green onions, toasted sesame seeds, raisins and almonds **12**

Mega Tots

Fried egg, grilled jalapeño, goat cheese, applewood bacon, cheddar sauce, green onions **10**

Loaded Nachos

Bacon, grilled jalapeños, onions, pico de gallo, cheese sauce, ranch **10** ADD CHICKEN **4**

Indian Disco Fries

Waffle fries in a cheesy-curry sauce **10**

Kraken Wings

Our famously hot, jet-black curry sauce, infused with a shot of Kraken rum and pineapple **10**

ALSO AVAILABLE WITH STICKY THAI,
GENERAL TSO OR BBQ SAUCE

Kids Meals

SERVED WITH WAFFLE FRIES OR TOTS

Mac-n-Cheese **9** | ADD CHICKEN **3**
Cheeseburger **10** | Grilled cheese **9**
Chicken strips **10** | Hot dog **9**
Grilled salmon with spinach, rice **12**

SMOOTHIES

Blueberry, strawberry, banana,
almond milk, honey **8**

SHAKES

Chocolate | Vanilla | Black & White **8**

DESSERT

Homemade Ice Cream

Two scoops of our quirky homemade ice cream. Ask your server for today's flavor. **6**

Peanut Butter Pie

Whipped cream, chocolate pearls. **7**



SEXY VEGGIES

Crispy Pakora VG

The classic Indian street food! Fritters of cauliflower, onion, carrot and coriander marinated in spices, fried in chickpea batter, with red and green chutneys for dipping. **10**

Cauliflower Bites VG

Flash-fried, spicy sriracha-buffalo sauce **10**
ALSO AVAILABLE WITH STICKY THAI,
GENERAL TSO OR BBQ SAUCE

Charred Cardamom Carrots GF

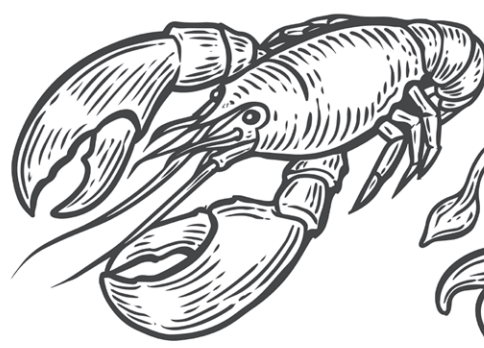
Goat cheese, sliced almonds, scallions, extra virgin olive oil, lemon juice, fleur de sel **7.5**

Chile-Garlic Spinach VG GF

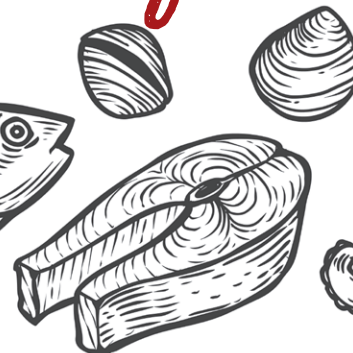
Thai chile sauce, sautéed garlic, toasted sesame seeds, sesame oil **7.5**

Balsamic-Honey Brussels Sprouts GF

Chickpeas, dried cranberries, red onion, toasted sunflower seeds **9**



Seafood



Lobster, Shrimp & Crab Pot Pie

Wild-caught Canadian lobster, Mexican Paradise shrimp, jumbo lump crab meat, potatoes, peas and sherry sauce, topped with a flaky crust **26**

Salmon Wellington

Atlantic salmon topped with cheesy sautéed spinach, wrapped in puff pastry, served with crispy brussels sprouts and cardamom carrots and a lemon beurre blanc sauce **29**

Lobster and Shrimp Mac-n-Cheese

Ooey-goey combo of wild-caught lobster, Paradise shrimp and three cheeses **24**

SANDWICHES

SERVED WITH WAFFLE FRIES

Blackened Salmon

Atlantic salmon, tangy slaw, jalapeño mayo on a toasted LeBus bun **19**

Smoked Gouda & Mozzarella Panini

Caramelized onions, roasted red peppers, herb mayo on toasted ciabatta **12**

Ham & Swiss Panini

Spinach, spicy honey mustard, on toasted ciabatta **12**

Hot Chick

Panko-crust, buttermilk/sriracha-marinated fried chicken, pepper jack cheese, Cajun slaw, sweet pickles, sriracha aioli, served on a toasted LeBus bun **13.5**

ALSO AVAILABLE WITH GRILLED CHICKEN

Rudy Dog

Seven-inch beef dog, bacon, cheddar, pico de gallo, roasted jalapeño on a toasted hoagie bun. Named for the late, great Exit Zero mutt Rudy. In his honor, we donate \$1 from every sale to our local Animal Outreach. **10**

EXTRAS

Waffle Fries **4** | Tots **3** | Rice **3**

DAY & NIGHT

BURGER BAR

Gourmet blend of short rib, fillet and chuck.
On a LeBus bun, served with waffle fries.

ADD \$1 FOR GLUTEN-FREE BUN

Americana

Applewood bacon, cheddar cheese, green tomato marmalade, caramelized onions **16.5**

Holy Guacamole

Spicy guacamole, pico de gallo, pepper jack cheese, jalapeño mayo **16.5**

Ridiculous

Fried egg, bacon, grilled pineapple, cheddar, caramelized onions **18**

Cray-Cray

Lobster goes great with our patty!
Cheddar sauce, caramelized onions,
Thousand Island dressing. **20**

BUILD YOUR OWN

When you just want a regular patty or feel like creating your own **14.5**

CHEDDAR 1 | GOAT CHEESE 2

CARAMELIZED ONIONS 1

FRIED EGG 1 | BACON 2

GUACAMOLE 2 | SLICED AVOCADO 2

LETTUCE & TOMATO UPON REQUEST



Impossible Burger ^{VG GF}

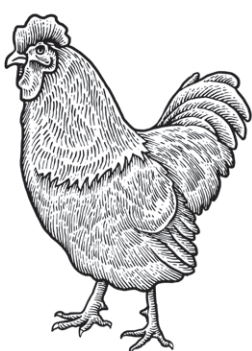
The amazing vegan burger we brought to Cape May! Tastes impossibly similar to meat. Served on a brioche bun (not vegan) or vegan potato bun.

AVAILABLE WITH ANY OF OUR BURGER MENU OPTIONS, WITH A \$2 UPCHARGE

The Big EZ Burger Bowl ^{GF}

Lose the bun! A hearty combo of avocado, mixed greens, house pickled veggies (beets, mushrooms, red onions, cucumbers), grated carrots, cherry tomatoes, sharp cheddar. **17**

\$2 UPCHARGE FOR IMPOSSIBLE BURGER



Chicken & Waffles

Southern-fried half-chicken (wing, thigh, leg and breast) in a basket **18**



Our curry collection is inspired by Exit Zero owner Jack Wright's homeland of Scotland, where the natives eat curry like Americans eat pizza. Why? Indian curries infiltrated British cuisine during 100 years of colonization and are now among the most-enjoyed dishes in the UK. Here at Exit Zero, we don't try to emulate classic Indian dishes – all of our curries contain coconut milk, usually only found in southern Indian dishes, as well as in Thailand cuisine. This is our EZ spin – call it an Indian/Thai mashup.

THE HEAT INDEX

Everyone has different heat tolerance, so we can't create a scientific heat index for our curries – but here's a decent attempt. Note: Our 3 is still only medium to medium-hot. We are happy to make any of the curries hotter – the Tikka Masala and Pad Thai benefits from it, though we think the Thai Lobster is perfect as is and shouldn't be messed with. 😊

ALL CURRIES COME WITH BASMATI RICE IMPORTED FROM INDIA, EXCEPT BANGKOK NOODLES & PAD THAI

Chicken & Mushroom Mumbai Pot Pie

Grilled chicken breast, portobello/button mushrooms and potatoes bathed in a rich mix of Indian spices, topped by a flaky crust. **23 //**

Bang Bang Chicken & Shrimp ^{GF}

Mexican Paradise shrimp and grilled chicken cooked in a coconut curry sauce, topped with spicy peanut sauce **24 //**

Chicken Tikka Masala ^{GF}

The most popular Indian dish in the world, reportedly invented in Scotland by a Pakistani chef. Chunks of marinated chicken in a creamy tomato-coriander sauce. **22 //**

Coco Veg-o-Rama ^{VG GF}

Cauliflower, spinach, chickpeas, red peppers, carrots, mushrooms, brussels sprouts and onions in a zesty, limey sauce. **19 //**

CHICKEN 4 | SHRIMP 6

The Kraken ^{GF}

Paradise shrimp and chicken in a black squid ink sauce, spiced with cayenne, red curry and jalapeños, mixed with a shot of Kraken rum and pineapple. It WILL lead to scalp and under-eye sweats. **26 // // // //**

Thai Lobster ^{GF}

Wild-caught Canadian lobster and mushrooms bathed in a sophisticated medley of flavors. **26 // //**

Pad Thai ^{GF}

Sautéed chicken, Mexican Paradise shrimp, rice noodles, egg, carrots, bean sprouts, green onions, toasted peanuts in a slightly sweet-n-spicy red curry sauce. **26 //**

Bangkok Noodles ^{VG GF}

Rice noodles, shaved brussels sprouts, red peppers, carrots, mushrooms, peas, red cabbage, scallions, cashews, cilantro and limes in a red curry sauce. **22 //**

CHICKEN 4 | SHRIMP 6

RECOMMENDED WITH YOUR CURRY

Naan

Indian flatbread brushed with oil and herbs **3**

Mint & Cilantro Chutney

or **Mango Chutney** ^{GF VG}

Refreshing and tangy **2**

Raita ^{GF}

Yogurt, cucumber, cardamom **2**

MAKE IT AN IMPOSSIBLE CURRY!

For a tasty veggie curry, swap out the protein for our Impossible meatballs. It's the same price, except for Chicken Tikka Masala (\$24), Veg-o-Rama (\$25) and Bangkok Noodles (\$27).