



**CHEF'S  
SUGGESTIONS**

**Date:**

**Soup/Appetizers**

**Entrées**

**Wine Specials**

## Starters

<b>Calamari a la Armory</b>	<b>20</b>
Fried Tender Squid Rings Sautéed with Spicy Cherry Peppers and House Marinara Sauce.	
<b>Fried Calamari</b>	<b>19</b>
Fried Tender Squid Rings served with House Marinara Sauce.	
<b>Portuguese Sausage</b>	<b>18</b>
Sliced Pork Sausage served with Cured Olives and Pickled Giardiniera.	
<b>Shrimp in Garlic</b>	<b>19</b>
Wild Shrimp Sautéed in a House Garlic Sauce with Spanish Paprika.	
<b>Clams in Garlic (1 dz.)</b>	<b>19</b>
Clams served in a Garlic and Cilantro Sauce with a Blend of Olive Oil.	
<b>Clams on the Half Shell (1 dz.)</b>	<b>19</b>
Raw Clams served with Cocktail Sauce.	
<b>Jumbo Shrimp Cocktail (4)</b>	<b>21</b>
Four Colossal Tiger Shrimp served with Cocktail Sauce.	
<b>Oysters (6)</b>	<b>18</b>
Raw East Coast Blue Point Oysters served with Cocktail Sauce.	
<b>Dry Sea Scallops (5)</b>	<b>29</b>
Grilled with Olive Oil Over Sautéed Baby Spinach.	
<b>Twin Crab Cakes</b>	<b>29</b>
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.*	
<b>Steamed Alaskan King Crab Legs</b>	<b>MP</b>
<b>Seafood Platter for Two</b>	<b>MP</b>
Steamed or Chilled. Lobster, Jumbo Shrimp, Mussels, Clams, & Alaskan King Crab Legs.	

## Meats

\*Served with Steamed Vegetables & Spanish Potatoes  
(All the meats are over All Natural Hardwood Lump Charcoal)

 <b>Surf &amp; Turf*</b>	<b>MP</b>
Grilled 8 oz. Wild Brazil Tail and 12 oz. Angus Filet Mignon served with Drawn Butter.	
<b>Rack of Lamb</b>	<b>52</b>
Oven Roasted Rack of Lamb prepared with Rosemary and served with Roasted Potatoes.	
<b>Grilled Pork Chops*</b>	<b>33</b>
Center Cut Chops prepared in a House Garlic Sauce.	
 <b>New York Strip Steak*</b>	<b>49</b>
24 oz. Certified Black Angus.	
 <b>Angus Porterhouse Steak*</b>	<b>MP</b>
32 oz. Certified Black Angus.	
 <b>Steak Portuguese Style*</b>	<b>38</b>
Shell Steak Topped with a Fried Egg, Sliced Ham, House Sauce, and Spanish Potatoes.	
 <b>Rodizio</b>	<b>MP</b>
<b>All You Can Eat Here • No Leftovers To Go • No Sharing</b> Assortment of Grilled Meats served with Rice, Beans, Collard Greens, Fried Onions, Fries, Fried Banana, Sautéed Manioc Root Flour Grilled Pineapple.	

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

## Fish & Seafood

\* Served with Steamed Vegetables & Spanish Potatoes

\*\* Served with Steamed Vegetables & Boiled Potatoes

<b>Grilled Atlantic Salmon**</b>	<b>38</b>
Broiled with Herb Butter and Fresh Rosemary.	
<b>Grilled Norwegian Salted Cod</b>	<b>36</b>
Served with Sautéed Garlic, Peppers, Onions, in Olive Oil and Roasted Potatoes.	
<b>Chilean Sea Bass**</b>	<b>MP</b>
Flame-Broiled in a Lemon White Wine Sauce.	
<b>Paelha Marinheira</b>	<b>48</b>
Lobster, Clams, Mussels, Shrimp, and Scallops in a Saffron Rice.	
<b>Paelha Valenciana</b>	<b>49</b>
Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, Pork and Portuguese Sausage in a Saffron Rice.	
<b>Mariscada in Red Sauce</b>	<b>48</b>
Mussels, Shrimp, Scallops, Lobster, and Clams in a House Marinara with Saffron Rice on the Side.	
<b>Jumbo Shrimp* (7)</b>	<b>42</b>
Crispy Fried Shrimp Or Grilled in Garlic, Lemon and White Wine.	
<b>Shrimp In Garlic Dinner</b>	<b>38</b>
Wild Shrimp Sautéed in a House Garlic Sauce with Spanish Paprika and Saffron Rice on the Side.	
<b>Twin Lobster Tails*</b>	<b>MP</b>
Two 8 oz. Wild Brazil Lobster Tails Cooked in Lemon and Butter. (Broiled, Steamed, or *Stuffed).	
<b>Twin Whole Lobsters*</b>	<b>MP</b>
Two 1.25 lb. Fresh Maine Lobsters (Broiled, Steamed, or *Stuffed).	
<b>*Stuffing with Crabmeat</b>	<b>10</b>

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

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

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



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## Vegetarian Options

- Paelha Vegetariana** 25  
Medley of Seasonal Vegetables and Saffron Rice in a Casserole.
- Gluten Free Penne Pasta** 23  
Sautéed with Portobello Mushrooms, Roasted Peppers and Baby Spinach.

## Salads

- House Salad** 13  
Mixed Seasonal Greens, Grape Tomatoes, Asparagus, Artichoke Heart, Bell Peppers and Onions Served with a House Vinaigrette Dressing.
- Caprese Salad** 21  
Fresh Mozzarella, Vine-Ripened Tomatoes, and Fresh Basil with a Balsamic Glaze.
- Chicken** 24  
Grilled Chicken Breast Sliced Over House Salad.
- Salmon** 26  
Sautéed Salmon Medallions Over House Salad.
- Shrimp** 28  
Shrimp Sautéed with Garlic Sauce over House Salad.
- Beef** 26  
Grilled Beef Tenderloin Strips Over House Salad.

## 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)

- **Chicken Fingers with French Fries**
- **Spare Ribs with French Fries**
- **Beef Tenderloin with French Fries**
- **Mozzarella Sticks with French Fries**
- **Penne Pasta with Marinara Sauce**  
(Kids Meal Includes a Soft Drink)

## Lunch Specials

Monday - Friday until 4:00PM

### Salads

- Chicken Caesar Salad** 23  
Grilled Chicken Breast Over Romaine Lettuce and Caesar Dressing.
- Shrimp Caesar Salad** 25  
Shrimp Over Mixed Romaine Lettuce and Caesar Dressing.

### Sandwiches

- Armory Burger** 20  
Handcrafted Black Angus, Served with Lettuce, Tomato, Caramelized Onions, Pickle, and Fries.
- Fish Filet** 18  
Breaded Filet of Sole, Lettuce, Tomato on a Sub Roll with Fries.
- Sirloin** 19  
Sirloin Steak, Caramelized Onions & Peppers on a Sub Roll with Fries.

### Chicken Breast

- 18  
Grilled Chicken Cutlets, Lettuce & Tomato, on a Sub Roll, with Fries.
- \*Add Cheese \$2  
\*Add Bacon \$2  
\*Add Mushrooms \$2

### Entrée

- Paella Marinheira For Two** 49  
Lobster, Clams, Mussels, Shrimp, and Scallops in a Saffron Rice.
- Paella Valenciana For Two** 49  
Lobster, Clams, Mussels, Shrimp, Scallops, Chicken, Pork and Portuguese Sausage in a Saffron Rice.



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## Sangrias

**Top Shelf (Red Or White)** 26/45

Hennessy, Cointreau, 1920 Brandy, Grand Marnier.

**Wild Berries & Champagne Sangria** 23/36

Brandy, Peach Schnapps, Triple Sec And Champagne.

**House (Red Or White)** 21/32

### Sangria By Glass

**Top Shelf** 15

**House** 10

### Other Flavors \$1 Extra

Mango, Peach, Passion Fruit

Blue And Champagne

## 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.

With Hennessy 5

**Mojito** 12

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

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

**Spicy Passion-Rita** 15

Tanteo Jalapeño Tequila, Grand Mariner,

Compal Passion Fruit, Muddled Limes and Tajin Rim.

**Watermelon Breeze** 12

Absolute Citron, Watermelon Pucker, Cranberry Juice and Sugar Rim.

**Bramble** 14

Wild Snow Dog Gin, Muddle Lime, Chambord.

**Morangão** 13

Beirão Liqueur, Fresh Lime Juice, Strawberry Puree.

**Moscow Mule** 13

Tito's Vodka, Muddled Limes and Ginger Beer.

**El Matador Martini** 15

Chula Vista Reposado, Pineapple Juice.

**La Poire Martini** 15

Grey Goose La Poire, Fresh Lime Juice.

**Espresso Martini** 15

Tito's Vodka, Tia Maria, Kahlua, Frangelico and Espresso.

## Bottled Beers And Other

**Imported** 7 **Domestic** 6

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

Voodoo Ranger IPA

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

### Imported Draft Beer 6

Super Bock

**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

**Imported Still** 1.5lt 6

250ml 2

**Castello** 3

Carbonated Water 250ml

**Cranberry** 3

**Pineapple** 3

**Apple** 3

**Orange** 3

**Iced Tea (Unsweetened)** 3

**Cola** 3

**Diet Cola** 3

**Lemon Up** 3

**Ginger Ale** 3

**Energy Drink** 5



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