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Shipwreck grill brielle nj reviews

The inspiration for the Shipwreck Grill comes from head owner William Cleary, a lawyer by profession, a restaurateur by avocation, and a diver for love for him. Located just below the Route 35 bridge over the Manasquan River, it looks like many shore restaurants — casual, with a summer dinner deck; inside, the dining room features a lobster tank in the center, a bar, formal tables and displaying boxes discovers that Cleary brought from the depths. But there's a big difference: chef/co-owner Terry Eleftheriou, ex-Jamie's at Englewood Cliffs, has a wonderful kitchen. Eleftheriou's menu is a little more sophisticated than the environment would lead anyone to expect. Starters such as a hot goat cheese pie with oven-baked grape tomatoes and black olives and an aged balsamic reduction and an addictive, rich and bulky corn and clam chowder provide enough reason to return. Soft and very tasty mussels cooked with white wine and tomatoes, a crab cake filled with super-lumped crab meat, and a burnt orange lobster bisque are better than grilled clams with lobster and truffles, which seem to contain more bread crumbs than anything else. One dish, tuna tartare and cured salmon carpaccio, is poorly named because both salmon and tuna are chopped, but the fish tastes fresh from salty, and its added heap of caviar and lemon oil droole only enhance it. Tempura sushi tuna, which seems to be all the rage nowadays, is excellent; it comes with heaps of seaweed and pickled ginger and a soy sauce with sesame seeds. Oysters and clams in the half-shell are as fresh as they could be. There's no loser between the main courses. I particularly like a special barnundi of firm and seared meat topped with boiled oysters and the pan-roasted cod topped with bumming fennel. Halibut seared served with sautéed spinach, rouille of stone crab meat, and a mild curry-flavored oil and pistachio-crust with a creamy radish sauce and roasted fennel beet compote are both excellent. Winners also include the boad tuna with black and white sesame seeds and served with ginger-soy vinaigrette, roasted cabbage and pea sprout salad. Even the visal chop - brown, soft and juicy; decorated with foie gras and a small goat cheese polenta cake; and served with green lentils drizzled with rosemary oil — it's excellent. The least than perfect dish is lobster cooked with leeks, roasted tomatoes and creamy mustard sauce over fresh saffron fettuccine, and just because the lobster tails are still in the shell, making it weird to eat. For dessert, I would recommend all cooked pear stuffed with pistachio, black currant and mascarpone cheese and served with pistachio gelato, lemon-lemon cheesecake with mango-strawberry compote and sweet coriander oil, or the lemon thyme brûlée. Skip the mixed fruit crepe, which tastes like the fridge, and the dried-down bread pudding and hazelnut. Revised: June 2006 2006 here to leave a comment The main content starts here, tab to start browsing Slide 1 of 6 Slide 2 of 6 Slide 3 of 6 Slide 4 of 6 Slide 5 of 6 Slide 6 of 6 hero gallery stopped, press to play slides of images Playing gallery of heroes. press to pause slides of images Our Team is eager to create a memorable night for you using the best cuts of meat, the freshest seafood and the best ingredients assembled by trained and dedicated chefs and served by our friendly and professional servers. See Menus PatikPatik720 Ashley Ave, Brielle, NJ, US 08730seit ir atzimėjūšies 13 040 cilvēki ◆ras velšu restorāns · Amerikātu restauraāns · GrilbārsSobrīd slēgts-17:00 - 22:00Šobrīd slēgts-17:00 - 22:00PirmdienaOtrdienaTredienaCeturtdienaPiektdiena17:00 - 22:0017:00 - 22:0017:00 - 22:0017:00 - 23:0017:00 - 23:0016:00 - 22:00Skatīt VisusPage TransparencyFacts is showing information to help you better understand the purpose of a Page. See actions taken by people who manage and post content. Skatīt visu We enjoyed a dinner at the end of June. When we arrived it was moderately warm, but the ocean breeze kept us cool in the deck patio, perfect for a pre-dinner cocktail. A good range of cool drinks at the fully stocked bar. Appetizers... were good, we had coconut shrimp and a variety of oysters (4 types). They were all very fresh. For dinner we had scallops, maki maki day catch, and the beam chop. All were good and the sides were perfect choices to compliment the meal. We didn't have room for desserts, but they all looked fabulous. It's not cheap, but what's on jersey shore? More With a freshly finished seasonal house on the Jersey shore, my husband and I were looking for good food in the Pt. Pleasant to Lavalette area. Shipwreck Grille was recommended by someone I trust, with good eating instincts. Book at 6:00 p.m. in the dead of winter, and the place was packed. always a good sign. We were sitting at a beautiful table with a wall fireplace burning brightly. The server appeared immediately and we ordered two medium-priced wines, which were delicious. We shared a wedge salad... typical but delicious, with a wonderful bleu cheese sauce with pieces of creamy bleu bites. My husband caught the fish of the day, and I had a more unusual and delicious dish... a large ravioli filled with lobster, surrounded by perfectly cooked sea scallops. We shared a chocolate dessert with homemade pistachio ice cream next door. All the food was perfect! I'm a culinary instructor, and I'm rarely impressed in a restaurant. Although expensive, it is worth every penny for delicious and beautifully bathed food, wonderful and friendly service and warm atmosphere. This restaurant is on the Manasquan River, so I'm sure there's a view in the hotter. The owner of the management/possibly, came and presented himself to us after the meal. We were very impressed and told him that we would be regulars. He then sent a courtesy after dinner dinner as a thank you. There are two menus - dining room and bar - so the bar food is a bit less expensive - but I'm sure it's delicious. I recommend this place as one of the best restaurants on the Coast. Shipwreck Grill 720 Ashley Ave Brielle, NJ 732-292-9380 Fare Site: New American SeafoodPrice: ExpensiveFood Quality: 3 StarsServ: 3 StarsDecor: 2.0 StarsOverall Rating: 3 Stars Note: Four Star Rating System 1/2 Star = Poor to Four Star = Best in Class One of the best seafood restaurants in the Brielle/Point Pleasant Area Noise level: Moderate - highDress: CasualRecommended For: Diners enjoying quality seafood food with good dining facilities. Not recommended for: Budget conscious restaurants that may prefer more casual family dining, or for diners looking for huge sowed outs. Recommended dishes: When available, the Australian lamb baby rack with exotic mushroom risotto, white truffle oil and burgundy wine sauce; Lobster cooked with leeks, oven-roasted tomatoes and creamy grain mustard sauce over fresh saffron fettuccini; and the Chowder CornClam Roast is one of the best clam chowders on the Jersey shore. Liqueur: Good selection of reasonably priced wines and special cocktails. The bar scene is vibrant. Shipwreck Grill, a popular Jersey Shore restaurant, is one of the best places for imaginative and sophisticated seafood food in the brielle-point pleasant coastal area. Shipwreck Grille is co-owned by Bill Cleary and executive chef Terry Eleftheriou.Bill Cleary is a restaurant entrepreneur who also co-owns Red's Lobster Pot in Pt. Pleasant.Before opening the Shipwreck Grille, Chef Eleftheriou was the Chef at The American French Restaurant, Jamie's in Bergen County, NJ. A very large three-ton anchor, saved and brought to the surface by giant elevator balloons near the manasquan entrance, is hard to miss when you approach the restaurant entrance. Although the interior is attractive, it is not out of the ordinary. The large oval bar with a vibrant crowd of bars dominates the countryside. High top tables between the bar and the external walls are available to the overflowing crowd. The dining area features light soft-toned walls (without paintings or mirrors) with dark wood bottom panels, wide wood with floors and tables with white linen and porcelain. There is a gas-lit fireplace built into a stone wall providing a cozy setting for nearby tables. The atmosphere is casual with a touch of elegance. They have a dress policy without t-shirts and shorts. During weekends and summer months, the bar scene tends to be bare and energetic. The reason you come to shipwreck grill is for the food! It is exceptional and served in an unpretentious environment, all the way to the ground. As you settle into your seat and you scan the wine list and menu, you'll soon find that you've entered a place that will please the most discerning fine dining enthusiasts. Chef Terry Eleftheriou is very creative in preparing a great big of well-executed dishes with their seafood selections standing out. Prices are reasonable considering the excellent quality of food. They also have an excellent Raw Bar with a good selection of seafood. The service at Shipwreck Grill is well trained, unpretentious and attentive. Monday nights are lobster nights with excellent specials. On Thursday nights they have live entertainment. Happy Hour is open Monday to Friday from 4:00 pm to 6:00 pm. Not recommended for children. Open seven days a week, bookings are suggested - especially required during the summer months. All credit cards are accepted. Updated: November 2018 New Jersey Leisure Guide strives to provide analytical restaurant reviews. The methodology used is research, analysis driven --- as opposed to that of a single restaurant critic or a social media platform, the advice of posting viewer comments. Learn more

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