

SMALL PLATES

SPINACH AND ARTICHOKE DIP

homemade spinach and artichoke dip topped with melted cheddar cheese, served with toasted pita bread and tortilla chips 14.25

EGGPLANT FRITTI

breaded and fried sliced eggplant (3), topped with our marinara sauce and melted provolone and romano cheeses 14.25

FRIED CRAB BALLS

homemade crab balls breaded & fried, served with a roasted red pepper sauce and a spicy honey mustard sauce 15.50

ONION RINGS

a basket full of our homemade onion rings, served with a dijon dipping sauce half order 8.50 full order 13.95

TERIYAKI BALLS

homemade spiced chicken meatballs, broccoli florets, caramelized onions, toasted sesame seeds, tossed in a teriyaki sauce 12.50

BUFFALO CHICKEN MEATBALLS

homemade Moroccan-style chicken meatballs tossed in a buffalo sauce and served over our homemade blue cheese dressing and crumbled blue cheese 12.50

SEARED AHI TUNA

seared rare sesame crusted ahi tuna served over an asian slaw with soy sauce & wasabi 15.50

QUESADILLA

flour tortilla stuffed with onions, bell peppers and cheddar cheese, served with lettuce, tomato & salsa 12.50 add chicken 16.95

FRIED PICKLES

homemade fried pickles served with a ranch dipping sauce 12.50

STUFFED MUSHROOMS WITH JUMBO LUMP CRABMEAT

homemade jumbo lump crabmeat stuffing on top of button mushrooms over cocktail sauce 15.50

BANG BANG SHRIMP

lightly pan fried with a spicy chili sauce, scallions 15.50

CHILI FRIES

french fries topped with homemade chili, cheddar cheese sauce 11.95

DIABLO FRIES

A bowl full of fries topped with diablo sauce, bbq, melted homemade cheddar sauce, applewood smoked bacon, sliced jalapenos 13.25

No changes - No Omissions - No Substitutions

SOUPS

SOUP OF THE DAY

ask your server about our homemade soup 4.95

CHILI

homemade beef chili with beans topped with cheddar cheese 6.50

CROCK OF FRENCH ONION

homemade French onion soup topped with mozzarella and Parmesan cheese 5.95

FLATBREADS

VEGETABLE FLATBREAD

basil pesto, eggplant, spinach, artichokes, mushrooms, tomatoes, goat cheese with a touch of aged balsamic 15.95

MARGARITA FLATBREAD

marinara sauce, fresh mozzarella and fresh basil 14.50

CHEESEBURGER FLATBREAD

american cheese, house-ground beef, lettuce, tomato, fried pickles and ketchup 17.50

BBQ CHICKEN FLATBREAD

fried chicken tenders, fried onions, jack cheese, housemade bbq sauce 15.95

TACO FLATBREAD

homemade chili, jack cheese, fried onions, grilled peppers, lettuce, tomato, drizzled with diablo sauce 17.50

Sweet Water Bar & Grill

ASK ABOUT OUR 24 ROTATING DRAFT BEERS AND OUR BOTTLED & CANNED BEER SELECTION

856.829.7458

10 NORTH ROUTE 130 • CINNAMINSON, NJ 08077 • WWW.SWEETWATERNJ.COM

WINGS AND THINGS

HOMEMADE WINGS

homemade breaded jumbo wings tossed in your choice of our specialty sauces (8) 12.95

SWEETWATER SHRIMP

homemade breaded jumbo shrimp tossed in your choice of our specialty sauces (8) 15.95

TENDERS

homemade chicken tenders breaded and tossed in one of our specialty sauces (5) 11.50

SPECIALTY SAUCES

Garlic • Teriyaki • BBQ
Hot • Hot & Honey • Mango
Habanero • Mild
Honey BBQ • Reaper Sauce

SALADS

Our Salads Are Made to Order from the Freshest Ingredients.

Ask About Our Homemade Salad Dressings

CHICKEN CAESAR SALAD

grilled chicken breast with crisp romaine, romano cheese, cucumbers, tomatoes, homemade croutons and caesar dressing 16.50

FAJITA SALAD

seasoned chicken breast over mixed greens, diced tomatoes, cucumbers, red onions, green peppers, cheddar cheese, tortilla chips and salsa with our homemade ranch dressing 17.50

AUTUMN HARVEST

baby lettuce tossed with dried cranberries, candied walnuts and pears, and imported asiago cheese, served with a balsamic vinaigrette 18.50

THE MEDITERRANEAN

romaine lettuce tossed with feta cheese, artichokes, cucumbers, tomato, ruffled pasta, roasted peppers and balsamic vinaigrette topped with grilled shrimp 18.50

SESAME SEARED TUNA SALAD

sesame crusted ahi tuna seared rare and served chilled over a mixture of baby greens, red cabbage, carrots, red peppers and mandarin oranges, topped with wasabi peas and served with a cucumber wasabi dressing 19.95

GRILLED RIB EYE STEAK SALAD

thinly sliced rib eye steak served over fresh chopped romaine lettuce, roasted red peppers, tomatoes, crumbled bleu cheese and crispy onion straws, served with our homemade horseradish dressing 19.95

ASIAN NOODLE SALAD

noodles tossed on ginger soy sauce, with cabbage, carrots, grilled shrimp, cucumbers, mandarin oranges, bell peppers, toasted sesame seeds 19.95

MOCKTAILS

~ HAND CRAFTED DRINKS WITH NO ALCOHOL ~

~ \$5.95 each ~

BLOOD ORANGE LEMONADE

blood orange syrup, orange juice, lemonade and lemon-lime soda

WILDBERRY SWEET TEA

wildberry syrup with house brewed black tea

CHERRY LIMEADE

grenadine, lime juice, sour mix, lemon lime soda, with lime and cherry

BURGERS

We Recommend Trying the Burgers as Described Below, but Feel Free to Choose from Our House-Ground 100% Beef Burger, House-Ground 100% Chicken Burger or Our Vegetarian Burger.

ALL BURGERS ARE SERVED WITH FRENCH FRIES

Substitute: Sweet Potato Fries \$2.50 Extra OR

Homemade Onion Rings \$2.50 Extra OR Fresh Vegetables \$1.50

AMERICAN CLASSIC BURGER

½ pound ground beef topped with american cheese and served with lettuce and tomato on a brioche bun 14.95

BOSTON BLEU BURGER

½ pound ground beef topped with bleu cheese crumbles, crispy onion straws and our house-made barbecue sauce on a brioche bun 15.95

SMOKEHOUSE BURGER

½ pound ground beef topped with aged New York cheddar, applewood smoked bacon, house-made barbecue sauce, and crisp onion rings on a brioche bun 15.95

AVOCADO CHICKEN BURGER

topped with fresh avocado, swiss cheese, applewood smoked bacon and red onions on a multi-grain bun 15.50

MARYLAND BURGER

½ pound ground beef topped with a 4 oz. jumbo lump crab cake, lettuce, tomato, crispy onions, served on a brioche bun 18.95

EL DIABLO

½ pound ground beef topped with charred onion, roasted jalapeño peppers, jack cheese and a chili mayo on a brioche bun 15.95

CHILI BURGER

½ pound ground beef burger, cheddar cheese, homemade chili on brioche bun 15.95

MAC N CHEESE SKILLETTS

NOT JUST FOR KIDS ANYMORE!

~ A BLEND OF 5 CHEESES GOES INTO THESE AMAZING SKILLETTS ~

BUFFALO CHICKEN MAC N' CHEESE

grilled buffalo chicken served over 5 cheese mac n' cheese, finished with bleu cheese crumbles, baked in a skillet 17.25

PHILLY MAC N' CHEESE

Philly style steak, caramelized onions, tossed in a 5 cheese mac n' cheese, topped with shredded cheddar cheese, baked in a skillet 17.95

CHILI MAC N' CHEESE

Homemade Chili -tossed in a 5 cheese mac n' cheese topped with cheddar cheese - jalapeños - diced tomatoes baked in a skillet 17.95

MUSHROOM MAC N' CHEESE

5 cheese mac n' cheese, sauteed 17.25

SANDWICHES

All Sandwiches Served with French Fries

Substitute: Sweet Potato Fries \$2.50 Extra OR

Homemade Onion Rings \$2.50 Extra OR Fresh Vegetables \$1.50

SOUTH PHILLY SPECIAL

steak sandwich, bell peppers, fried onions, mushrooms and cheese w/iz on an italian roll 14.95

CAJUN CHICKEN SANDWICH

cajun spiced chicken breast, fried onions, mushrooms, jalapenos, cheddar cheese, diable mayo, served on a brioche bun 15.25

BLT "SWEETWATER STYLE"

applewood smoked bacon, lettuce, tomato & pesto mayo, served on homemade thick white toast 13.95

CHICKEN CAESAR WRAP

grilled seasoned chicken breast with lettuce, tomato, caesar dressing, grated parmesan cheese, served in a tomato wrap 15.95

5TH AVENUE SPECIAL

slow roasted prime rib of beef thinly sliced and served on a fresh brioche bun, topped with crispy onion straws, melted asiago cheese, horseradish cream sauce 18.50

CHICKEN FETA

grilled chicken breast with feta cheese, toasted walnuts, lettuce, tomato and herb mayo in a spinach wrap 15.95

GRILLED CHEESE

homemade thick slice bread grilled to perfection with melted American cheese 10.50

MEATLOAF PARM SANDWICH

grilled homemade meatloaf, marinara sauce, mozzarella cheese, on garlic brioche bun 17.25

AHI TUNA WRAP

sesame crusted ahi tuna (seared raw) cucumbers, carrots, cabbage, our signature diablo sauce in a spinach wrap 17.50

CALI CHICKEN SANDWICH

grilled seasoned chicken breast, cucumbers, tomatoes, red onions, avocado, honey mustard dressing on multi grain bun 15.95

SOUTHERN STYLE CHICKEN SANDWICH

fried homemade chicken tenders tossed in mild sauce, southern style slaw, pickles, mayo, cheddar cheese on brioche bun 15.95

KID'S MENU

Children 11 and Under

GRILLED CHEESE

homemade thick slice white bread, American cheese, french fries 7.50

TENDERS

homemade chicken tenders (2) and french fries 7.50

MAC N' CHEESE

elbow macaroni tossed in homemade yellow mac n' cheese sauce 5.95

PENNE

penne pasta with butter or marinara sauce 5.95

ENTREES

Choice of Soup of the Day or House Salad \$3.00

SICILIAN CHICKEN PESTO

Grilled chicken breast, roasted red peppers, spinach, penne pasta, tossed in a pesto sauce, splash of heavy cream and finished with shaved asiago cheese 21.95

VEGGIES MARINARA

grilled eggplant, mushrooms, onions, spinach, bell peppers, sauteed and tossed with penne pasta and our homemade marinara sauce. Finished with shredded mozzarella cheese 18.95

CHICKEN FLORENTINE SORRENTO

sliced chicken breast, mushrooms and spinach over spaghetti, tossed in our homemade marinara sauce, finished with shaved fontina cheese 21.95

MAKE IT FRA DIABLO THE DEVIL'S SAUCE our homemade marinara sauce with a blend of spices and sriracha chili paste \$1.00 Extra

HOMEMADE CHICKEN PARMIGIANA

breaded breast of chicken topped with our homemade marinara sauce and melted mozzarella cheese served with a side of spaghetti 24.50

BROILED CRAB CAKES

homemade crab cakes made with jumbo lump crabmeat served with choice of potato and vegetable 29.95

SHRIMP STIR FRY

shrimp & asian-style vegetables in stir fry sauce over basmati rice 22.95

SESAME CRUSTED AHI TUNA

sesame crusted ahi tuna seared rare served over basmati rice with asian style vegetables in a wasabi soy sauce 29.95

SHRIMP SANTORINI

grilled shrimp tossed with fresh leaf spinach and diced tomatoes over penne pasta with garlic and olive oil, topped with crumbled feta cheese 22.95

SWEET CHILI GLAZED SALMON

fresh filet of salmon topped with a sweet chili glaze, roasted in the oven, served over basmati rice with stir fried asian vegetables 29.95

BLACKENED SHRIMP ALFREDO

blackened shrimp, broccoli florets, and spaghetti tossed in a cheesy alfredo sauce, with shaved asiago cheese 22.50

VODKA CHICKEN

grilled chicken breast, roasted red peppers, spinach, penne pasta, tossed in homemade vodka sauce 21.25

PRIME CUTS

All Choice Steaks are Seasoned

and Char-Broiled to Perfection.

All Steaks are Served with Choice of Potato and Vegetable

FILET MIGNON 8 OZ. 36.95

SLOW ROASTED PRIME RIB OF BEEF 31.50

SWEETWATER STEAK

12 oz. certified black angus NY sirloin steak 36.95

STEAK ADD ONS

sauteed onions and garlic 2.75 sauteed mushrooms 5.75

broiled homemade crab cake with jumbo lump crabmeat 12.50

DESSERTS

CHOCOLATE CHEESECAKE

chocolate cake, chocolate mousse, cheesecake layered 7.50

APPLE COBBLER

apple cobbler, served warm with vanilla ice cream and caramel drizzle 7.50

BROWNIE SUNDAE

fudge brownie, chocolate & vanilla ice cream, chocolate syrup and whipped cream 7.50

BREAD PUDDING

Chef George's ever changing bread pudding flavor served warm with ice cream 7.50