



Snacks

- EDAMAME (VG)** \$7
yuзу salt
- CORN FRIES (V)** \$11
charred corn-chickpea fries, chili-lime mayo
- SZECHUAN SHOESTRING FRIES (V)** .. \$11
chinese mustard
- TUNA TOSTADAS** \$15
morita mayo, daikon sesame vinaigrette, seaweed salad

Starters & Share Plates

- BLUE CRAB JOHNNY CAKE** \$14
crispy corn cake, crab salad, serrano chile, pickled corn
- CRISPY BRUSSELS SPROUTS (V)**..... \$12
roasted garlic yogurt
- THAI COCONUT CHICKEN SOUP** \$9
mushrooms, ginger, lemongrass
- PORK TACOS** \$13
korean bbq sauce
- CHILLED SESAME NOODLES (VG)**.... \$13
soba noodles, cucumber, broccoli, cashew
- FRENCH ONION SOUP DUMPLINGS** .. \$14
gruyère cheese
- LOBSTER POP-TART** \$24
lobster mornay sauce
- BBQ CHICKEN QUESADILLA** \$14
avocado sour cream
- WHITE PIZZA (V)** \$14
charred broccoli, lemon ricotta, roasted garlic crema

Salads

- THE CONTINENTAL (V)** \$14
tomato, cucumber, feta, red onion, herb vinaigrette
- THAI CHICKEN SALAD** \$13
napa cabbage, watercress, peanuts, crispy rice noodles
- CRISPY CALAMARI** \$16
carrot, tomato, bean sprouts, soy-sesame dressing

Connect With Us!

@Continental_MidTown | #ContinentalMidTown
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 05.09.22
 (v) - vegetarian

DINNER: Monday-Thursday 4 pm - 10 pm
 Friday & Saturday 4 pm - 11 pm
 Sunday 4 pm - 9 pm
LUNCH: Monday-Friday 12 pm - 3 pm
BRUNCH: Saturday & Sunday 10 am - 3 pm

Skewers (2 pcs)

- SHRIMP TEMPURA** \$14
umami soy
- SHORT RIB*** \$15
shishito
- CHICKEN** \$12
yuзу koso & karashi mustard
- EGGPLANT (VG)**..... \$10
miso glaze

Main Plates

- SALMON POKE BOWL*** \$21
raw king salmon, hijiki, pickled pineapple, spicy mayo, cilantro
- KOREAN FRIED CHICKEN** \$19
crispy fried chicken breast, kimchi slaw, pickled cucumber
- LOBSTER MAC & CHEESE**..... \$26
orzo pasta, gruyère & fontina
- KILLER SHRIMP** \$27
coconut jasmine rice, thai curry
- PASTRAMI FRIED RICE**..... \$15
brussels sprouts, black pepper mustard aioli
- CHEESESTEAK EGGROLLS** \$16
sriracha ketchup
- SHRIMP PAD THAI** \$21
rice noodles, tofu, egg, peanuts
- CHICKEN LETTUCE WRAPS**..... \$16
peanut hoisin, endive, romaine
- FARRO RISOTTO (V)** \$17
wild mushrooms, butternut squash, pecorino
- RAD NA** \$18
chow fun noodle, chopped chicken, romaine, peanuts
- BURGER ROYALE**..... \$18
grilled double cheeseburger, bacon, pickles, red onion, sauce royale
- CHICKEN TIKKA MASALA** \$16
almond & raisin basmati, raita
- TERIYAKI SALMON** \$26
over cedar plank, shiitake, steamed rice
- STRIP STEAK*** \$36
wasabi maître d' butter, fries

Frozen Cocktails - \$14

ASTRONAUT
new amsterdam peach vodka,
triple sec, orgeat

FROZÉ ALL DAY
rose wine, triple sec,
strawberry, basil

Cocktails

PERFECT PEAR 14
absolut pears, st-germain, sake

VACANCY 13
barcardi rum, cointreau, pineapple, lemon, mint

PROSECCO PUNCH 13
prosecco, smirnoff, blackberry, rosemary

NORTHERN LIGHTS 13
faber gin, combier blackberry,
rosemary infused sake, sparkling

GLOW UP 13
jim beam bourbon, lemon, strawberry, prosecco

PERSONALITY CRISIS 13
sailor jerry rum, bombay gin, grand marnier,
sweet vermouth, pecan bitters

SMOKING SECTION 14
espolòn tequila reposado, banhez mezcal,
grapefruit, agave

WAR OF THE ROSES 14
maker's mark bourbon, rosé, cointreau

Wine

Sparkling

PINOT NOIR Domaine Chandon Rosé . 14/56
strawberry, watermelon, creamy
California, NV

PROSECCO Caposaldo..... 13/52
pear, citrus, acacia blossom
Italy, NV

Whites

RIESLING Galen Glen 13/52
white nectarine, lychee, minerality
Pennsylvania, 2019

PINOT GRIGIO Principato 12/48
stone fruit, floral, crisp
Italy, 2018

SAUVIGNON BLANC Lobster Reef .. 13/52
peach, grapefruit, citrus
New Zealand, 2020

CHARDONNAY Les Pierre Grises 15/56
white peach, citrus peel, crushed rock, jasmine tea
France, 2019

Rosé

TOURIGA NACIONAL Sol Real.....12/48
strawberry, rhubarb, effervescent
Portugal, 2019

Reds

MERLOT Tilia..... 14/52
black cherry, plum, fresh spice
Argentina, 2020

PINOT NOIR Bacchus 12/48
tart cherry, raspberry, earthy spice
California, 2019

MALBEC Santa Julia 13/52
fig, tobacco, blackberry
Argentina, 2019

CABERNET SAUVIGNON Johnson Family .15/60
ripe plum, rhubarb, mocha
California, 2018

Beer

SUNDAY BEER 7
Light & Tight Lager (3.9%) 12 oz. can

NEW TRAIL WHITE 8
Belgian Style Witbier (5.5%) 12 oz. can

HALF ACRE DAISY CUTTER..... 8
Pale Ale (5.2%) 12 oz. can

TRÖEGS PERPETUAL 8
IPA (7.5%) 12 oz. can

NESHAMINY CREEK
SHAPE OF HOPS TO COME10
Imperial IPA (8.5%) 16 oz. can

DOWNEAST ORIGINAL 8
Unfiltered Cider (5.1%) 12 oz. can

BUD LIGHT 6
Light Lager (4.2%) 12 oz. can