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CHEFS INTERNATIONAL, INC.

by

Robert Cooper
President

Proposal for the Design, Construction
and Operation of a

Waterfront Restaurant at Trader's Cove
on a Portion of Block 68, Lot 3.02
Brick Township, NJ

August 17, 2015

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BACKGROUND/EXPERIENCE

Chefs International, Inc. (Chefs) is a restaurant company that was started as JB Restaurants in 1955, becoming Chefs International, Inc. in 1977. Chefs is a privately held corporation whose ownership consists of three (3) major stockholders with 10% or more of outstanding stock, that includes: Robert Lombardi, MD (36.5%), Joseph Lombardi, MD (23.1%), Michael Lombardi, ESQ. (14.1%). Our home office has been located at 62 Broadway in Point Pleasant Beach, NJ for 38 years. Chefs currently owns and operates nine (9) restaurants with seven (7) restaurants in the State of New Jersey and two (2) in the State of Florida. The Key Employees; Robert Cooper, President, started with the company in 1985; and Martin Fletcher, Vice President began in 1975. Chefs employees over 700 employees, all of whom live local to the respective restaurants. Several of the company's managers have worked for the company for 15-20+ years.

Chefs highly effective and efficient business formula for operating restaurants has most recently extended to a business venture and partnership with the Borough of Belmar that began in 2012. The phenomenal success of the 9th Ave. Pier at the Belmar Marina makes Chefs uniquely qualified to propose a similar venture with the Township of Brick and the Trader's Cove Redevelopment Project.

Prior to the development of the 9th Ave. Pier Restaurant, the Belmar Marina over the years had become an under utilized and overlooked parcel of land that lead the Borough of Belmar and its officials to research ideas for it's redevelopment. After receiving several proposals from Real Estate Developers to build a multi-use building that housed a restaurant and store fronts for leasing, the Borough looked to Chefs, as successful owner/operators of the Wharfside Patio Bar, for our opinion to develop the property. Our proposal was a streamlined seasonal outdoor venue that matched our success in Point Pleasant Beach. This profitable formula kept the project feasible without depending on the demanding success of other leasing partners.

Please checkout of Corporate Website: www.chefsinternationalnj.com

NEW JERSEY LOCATIONS:

Jack Baker's Lobster Shanty & Sunset Ballroom

81-83 Channel Drive

Point Pleasant Beach, NJ 08742

NJ Division of ABC License # 1525-33-013-005

732-899-6700

Manager: Beverly O'Connor (Chefs Employee for 17 years)

Average # of Employees - High Season (May – October) = 70

Average # of Employees – Off Season (September – April) = 40

Jack Baker's Wharfside Restaurant

101 Channel Drive

Point Pleasant Beach, NJ 08742

NJ Division of ABC License # 1525-33-009-007

732-892-9100

Manager: Paul Geissler (Chefs Employee for 12 years)

Average # of Employees - High Season (May – October) = 165

Average # of Employees – Off Season (September – April) = 60

Baker's Water Street Bar & Grille

4 Robbins Parkway

Toms River, NJ 08753

NJ Division of ABC License # 1507-33-026-008

732-240-4800

Manager: Erin Jackson (Chefs Employee for 15 years)

Average # of Employees - High Season (May – October) = 125

Average # of Employees – Off Season (September – April) = 100

Baker's American Bar & Grille

801 Route 33

Monroe, NJ 08831

NJ Division of ABC License # 1213-33-011-003

609-443-6600

Manager: Jeff Fleming

Average # of Employees = 50

Moore's Tavern

402 West Main Street

Freehold, NJ 07728

NJ Division of ABC License # 1316-33-005-007

732-863-0555

Area Supervisor/Manager: Ron Franks (Chefs Employee since 1980)

Average # of Employees = 100

Escondido's Mexican Restaurant

402 West Main Street
Freehold, NJ 07728
732-577-0200
Manager: Paul Videtto
Average # of Employees = 75

9th Ave. Pier – at the Belmar Marina

905 Route 35
Belmar, NJ 07719
732-749-3800
Manager: Anthony Marino
Average # of Employees = 75 (Based on the Seasonal Hours of Operation)

Each restaurant holds a liquor license that is distributed by the NJ Division of Alcohol and Beverage Control (with the exception of the **9th Avenue Pier which operates under a Special Annual State Permit #3403-14-942-002 in conjunction with the Borough of Belmar**).

FLORIDA LOCATIONS:

Jack Baker's Lobster Shanty – Cocoa Beach

2200 South Orlando Avenue
Cocoa Beach, FL 32931
321-783-1350
Area Supervisor/Manager: Frank Koch (Chefs Employee since 1995)
Average # of Employees = 50

Mr. Manatee's Casual Grille

Royal Palm Pointe
Vero Beach, FL 32960
772-569-9151
Area Supervisor/Manager: Frank Koch
Average # of Employees = 50

Each restaurant holds a liquor license that is distributed by the Florida Department of Business and Professional Regulation, Division of Alcoholic Beverages and Tobacco.

PROPOSAL FOR THE PROJECT

Chefs International, Inc. looks forward to working together with the Township of Brick and its Officials to further develop the Trader's Cove Marina into a successful public/private venture that will help promote economic well-being that will benefit the local community, the Township of Brick as well as all of Ocean County.

Due to the seasonal residential population in the area, Chefs vision for this property is to create an outdoor seasonal dining and entertainment facility (April –October), similar to the 9th Ave. Pier, that has the potential to initiate substantial seasonal tourism to the area as well as become a favorite gathering spot of locals.

This facility would contain four (4) major staging areas; the first is the Main Bar, this area would be stationed overlooking the water on the northeast section of the property. The Main Bar would sit underneath a giant, cathedral tent with 50+/- seats surrounding the bar. Off-set but surrounding the bar would be 24 high-top tables of four (4). Strategically placed around the Main Bar are planter boxes housing lush greenery and plants (softscape). Weaved within the landscape are 20 free-standing dining tables of six (6), each with their own umbrellas. This main area would be also be surrounded by a softscape overlooking the water on three (3) sides. We would look to work with the Township Fire Officials and Police Department regarding the placement of three (3) fire-pits that each would seat 8-10 patrons – these fire pits would be situated on the very outer corners of the property overlooking the water. The second major staging area would be the Beer Garden. This area would consist of seven (7) 10' picnic tables. The third area would consist of four (4) pre-fabricated trailers housing the Kitchen/Prep area, Rest Rooms and the required Storage area with a mid-sized bar for hosting up to ten (10) seated patrons as well as servicing Beer Garden patrons. Total seating = 404+/- . The only semi-permanent structure will be the Main Bar. All other furniture, fixtures, equipment, planters and pre-fabricated trailers are capable of being moved to higher ground storage in case of severe weather. (Exhibit "A" attached)

Our proposal for operating this project is based on four successful years of running a similar project in Belmar, NJ, the 9th Ave. Pier (see attached photos)., as well as our three other outdoor dining facilities, two in New Jersey (the Wharfside Patio Bar and Water Street) and the other facility, Jack Baker's Lobster Shanty, in Cocoa Beach.

Based on this plan, the Capital Improvements for the project as referenced above would be minimal in comparison to planning, designing, approving, erecting and leasing a stand alone building housing a year round restaurant. The required pre-fabricated trailers can be outfitted with necessary construction within 3-5 months. Based on the experience we had organizing, developing and completing the 9th Ave. Pier project, The Trader's Cove Waterfront Restaurant should take no more than 6-8 months from start of construction to operating time.

The estimated number of employees should be as follows:
(Alternating schedules)

Manager = 3	Bartender = 11
Kitchen Manager = 1	Servers = 23
Cooks = 9	To Go = 6
Prep Cooks = 2	Security = 9
Raw Bar = 2	Busser = 4
Food Counter = 24	Bar Back = 3

Our intention is to employ as many Brick Township residents as possible to work at the restaurant; and hire as many township residents/tradesman as possible to assist in the development of the property. We would be happy to advertise and recruit within the Brick Township community using local newspapers and websites. Any suggestions for recruitment are welcome.

PROJECT WORK PLAN

List Key Activities, milestones, key date, etc. necessary to complete the project:

FROM DATE OF NECESSARY APPROVALS: 6-8 MONTHS

- CAFRA
- Planning and Zoning
- Architectural Site Plan completion
- Township of Brick Planning Board Approval
- NJ Division of ABC – Special Concessionaires Permit Approval

Months 1-2

1. Preliminary subterranean infrastructure (plumbing, drainage, etc.)
2. Pre-Fabricated Units build-out and interior reconstruction
3. Landscape development – Fire-pits, Softscape (planters, foliage and trees), Hardscape (pavers, foundation)

Months 3-6

4. Construction of Main Bar
5. Design/Decoration/Image Projection
6. FF&E

Months 7-8

7. Hiring Phase
8. Entertainment Line-up
9. Menu Design
10. OPEN

PROJECT FINANCING

Breakdown of total costs and the sources of funding:

Chefs will not require any financing - or financial assistance from the township of Brick - to complete this project. We will have the necessary funds at our disposal.

Total Expected Cost = \$1,000,000

RESTAURANT DESIGN AND OPERATION

Restaurant Design:

As noted in the Proposal for this Project, Chefs would use the same formula and design that we used at the 9th Ave. Pier at the Belmar Marina (see attached photos). It will be an open-air venue surrounded by lush greenery and waterfront on three sides. The furniture, fixtures and equipment will be selected by the Architect and his design team. The theme and colors of the FF&E will be emulated throughout the project in menu design, signage and marketing.

Restaurant Operation:

Trader's Cove Marina will be a seasonal outdoor venue that will serve a full food menu (example menu attached) and a full alcohol package to service the general public (as allowable by the NJ Division of ABC and the Township of Brick). The season will begin yearly on April 1st on a weather permitting basis. As the season progresses and the warmer weather stabilizes the hours will be Monday-Sunday from 11:30am-1am. Food and alcohol service will run from 11:30am-12am. Entertainment will begin as weather permits with a full schedule of entertainment, 7 days a week, from Memorial Day-Labor Day. All Entertainment will end at 10pm and there will be no heavy bass music played. We are extremely sensitive to any sound impacts on neighboring businesses or residential areas. We will have professionals assist us in monitoring and adjusting noise accordingly. The entertainment lineup will follow along the lines of our other outdoor venues; the 9th Ave. Pier, Belmar Marina, The Wharfside Patio Bar, Point Pleasant and the outside venue at Bakers Water Street, Toms River. Please review the Entertainment pages on each of those websites: www.patiobarnj.com - www.bakerswaterstreet.com – www.9thavepier.com

Patrons will be served drinks and food in the contained area of the marina. There will be one ingress/egress located between two pre-fab buildings that will be monitored by employees and/or security upon entering and exiting. No alcohol will be permitted to enter or leave the secured area. Seating will be an "on your own" basis, there will be no reservations accepted. Servers will introduce themselves to all tables, hand out menus as needed and explain the dining process to all patrons. The dining process is as follows: patrons will seat themselves, each table will have a noticeable table number, patrons will order their food and pay for their food at the Kitchen Counter Area. At that time they will let the Counter Staff know their Table Number. The food will be delivered to patrons tables promptly and servers will also serve drinks throughout their stay.

KEY PERSONNEL

Respondent: ROBERT COOPER – PRESIDENT

Architect: ROBERT LOMBARDI, JR., AIA

Engineers: DYNAMIC ENGINEERING, BELMAR, NJ

Contractor: TBD

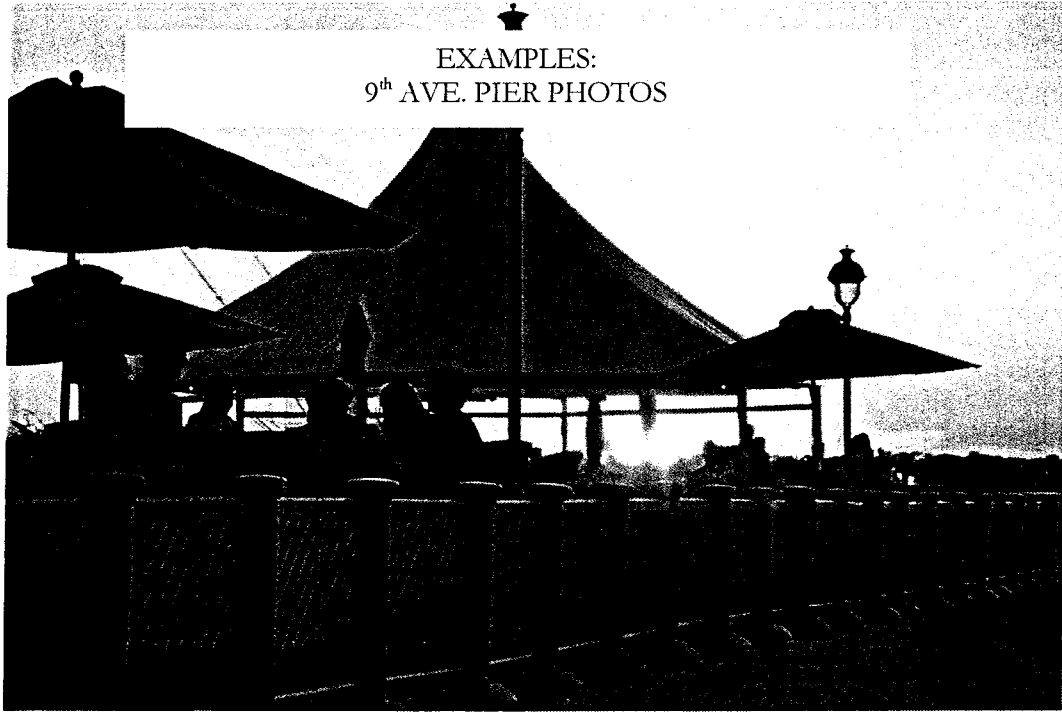
Financiers: N/A

Operating Personnel: 80-90 HIGH SEASON

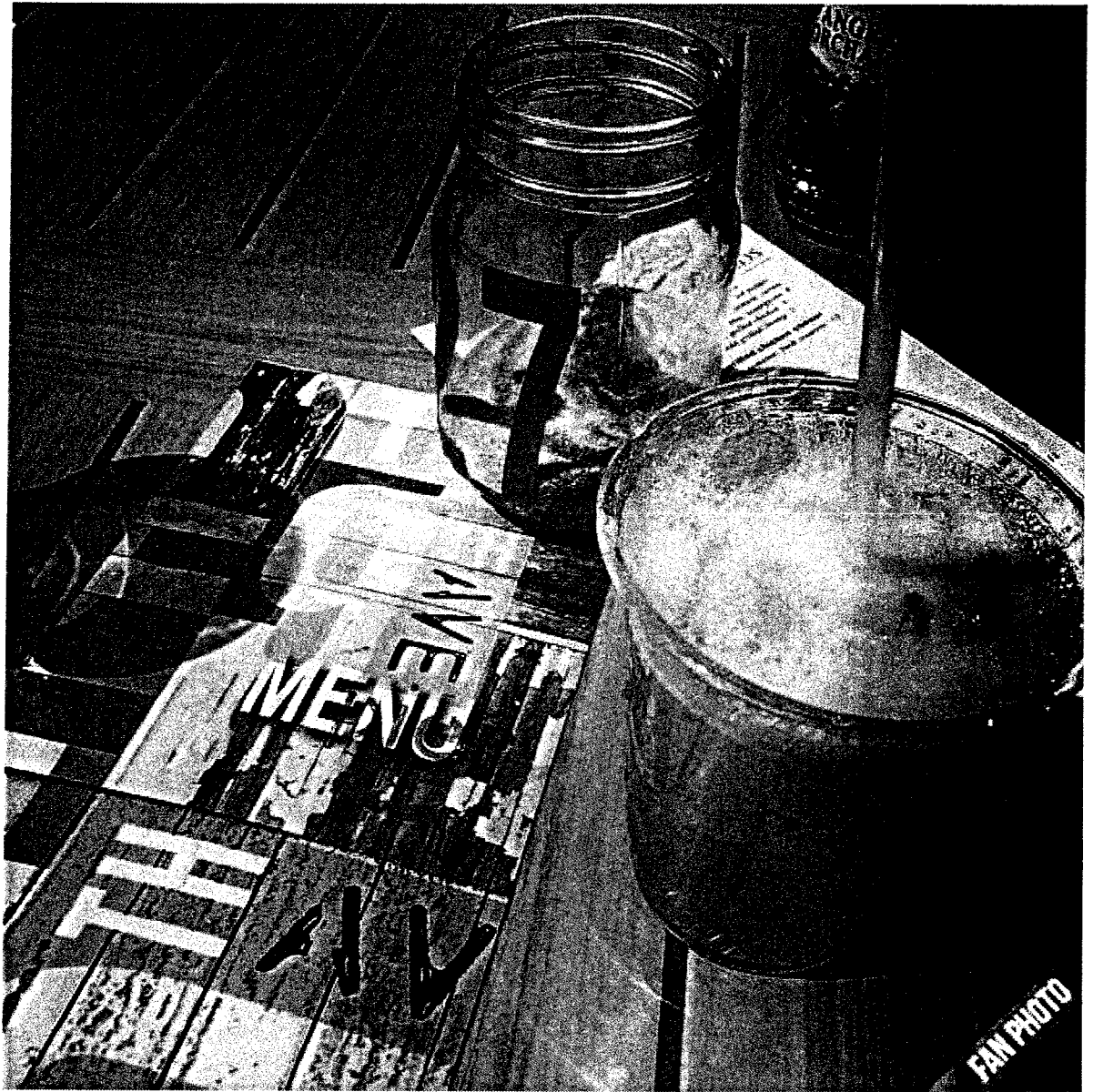
REDEVELOPMENT PLAN AMENDMENTS AND AGREEMENTS

Proposed changes and/or agreements...

EXAMPLES:
9th AVE. PIER PHOTOS



9TH AVE. SUNSET
BACK BAR



MENU DESIGN AND TABLE NUMBER



ACOUSTIC ENTERTAINMENT



PREFERRED MODE OF TRANSPORTATION



EARLY EVENING CROWD



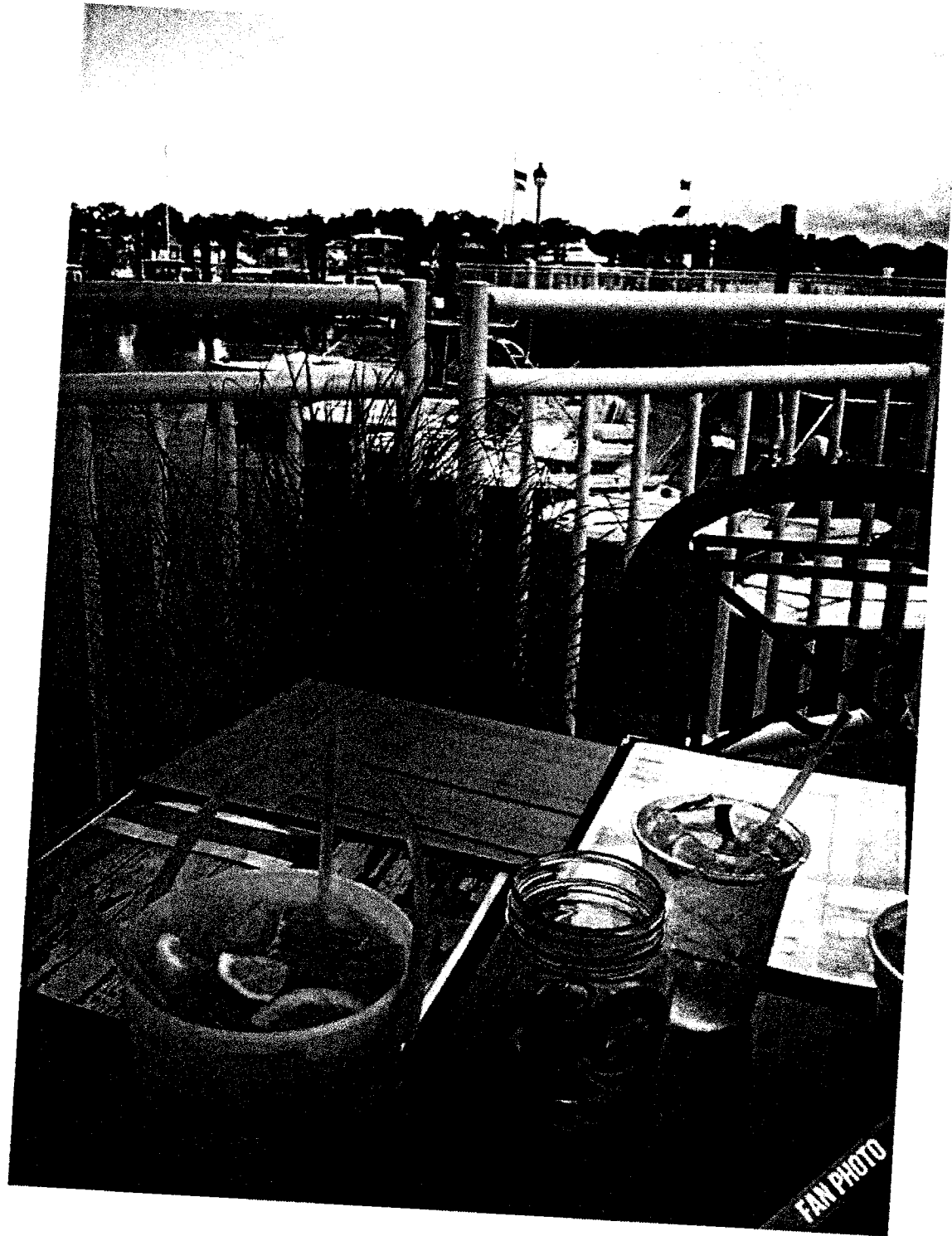
VIEW FROM THE DOCKS



FAN FAVORITE FOOD SHOT ON FACEBOOK



SUNSET VIEW FROM THE DOCK



FAN PHOTO ON SOCIAL MEDIA

Redeveloper's Questionnaire

This form must be completed by each of those listed on #4 Background/Experience of the submitted Proposal (all Officers, Directors, Partners and Shareholders of 10% or more interest of Respondent.) Please fill in all blanks, using "NONE" or "NOT APPLICABLE" where necessary.

Note: The Township of Brick reserves the right to request additional disclosure forms and affidavits from any other entity identified by you as holding a beneficial or ownership interest in your entity.

NAME: Robert M. Lombardi

TITLE: Director

ORGANIZATION: Chefs International, Inc.

STREET ADDRESS: 1006 Barnegat Lane

CITY: Mantoloking.

STATE: N.J.

ZIP: 08738

PHONE: 732-330-2755

1. Please list all other companies, partnerships or associations not related to this project in which you have an ownership interest of 10% or more or in which you are an officer, director or partner. Describe your relationship, responsibilities, and interest in each.

See Rider

2. Please provide a resume, including a personal history, business and professional background, and a detailed description of all development projects in which you participated including a statement of responsibilities.

See Rider

3. Have you or any organization listed in Question 1 above, within the last five years, been a party defendant in litigation involving laws governing hours of labor, minimum wage standards, discrimination in wages or child labor? If yes, furnish details. NO

4. Have you or any organization listed in Question 1 above ever been charged with or convicted of any criminal offense other than a minor motor vehicle violation? If yes, furnish details and include date, place, offense and sentence (if applicable). NO

5. Are you or any organization listed in Question 1 above now a plaintiff or defendant in any civil or criminal litigation? If yes, furnish details. NO occasionally, bodily injury claims are made against the company for minor injuries at our restaurants, which claims are handled by insurance. I do not believe any lawsuits are currently pending.

6. Have you or any organization listed in Question 1 above been subject to disciplinary action, past or pending, by any administrative, governmental or regulatory body? If yes, furnish details. **No**

7. Are you or any organization listed in Question 1 above now or been subject to any order resulting from any criminal, civil or administrative proceedings brought against you by any administrative, governmental or regulatory agency? If yes, furnish details.

NO

8. Have you or any organization listed in Question 1 above ever been denied any license by any administrative, governmental or regulatory agency on the grounds of moral turpitude? If yes, furnish details. **No**

9. Are you or any organization listed in Question I above or any member of your family (including in-laws) the subject of a current or on-going investigation with respect to possible violations of state or federal laws, or have you or any member of your family (including in-laws) been subpoenaed by any grand jury or investigative body? If yes, furnish details.

No

10. Have you or any organization listed in Question 1 above ever been adjudicated as bankrupt or filed for bankruptcy? If yes, furnish details. **No**

11. Have you or any organization listed in Question 1 above ever been denied a business related license or professional license or had it suspended or revoked by any administrative, governmental or regulatory agency? If yes, furnish details.

No

12. Have you or any organization listed in Question 1 above ever been debarred, suspended or disqualified from contracting with any federal, state or municipal agency? If yes, furnish details.

No

CERTIFICATION

I, the undersigned, being duty sworn upon my oath say:

1. I affirm, represent and warrant that the information contained in this application and in all attachments submitted herewith is to the best of my knowledge true and complete.

2. I understand that if such information is willfully false, I am subject to criminal prosecution under N.J.S.A. 2C:28-2 and civil action by the Township of Brick and I forfeit any potential or pending financial assistance which may be available from the Township of Brick.

3. I authorize the New Jersey Department of Law and Public Safety to verify any answers contained herein through a search of its records, or records to which it has access, and to release the results of said search to the Township of Brick.

4. I authorize the Township of Brick to obtain such information including, but not limited to, such personal, financial, credit bureau and/or background checks as it may require, covering the Applicant and/or its principals, stockholders and/or investors.

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6. I understand that the disclosure procedure as stated in this application is a continuing obligation and I hereby acknowledge and agree for myself and/or my entities to update this application and/or amend it as and when the information contained herein no longer remains accurate during the term of the Project.

SIGNATURE: Robert M. Lombardi M.D.

NAME (Print): Robert M. Lombardi M.D.

08-20-15

TITLE: Chairman

DATE:

Sworn and subscribed to before me this 20 day of August, 2015

NOTARY PUBLIC:



CLAIRE M. MINNIG
A Notary Public of New Jersey
My Commission Expires 11/20/2018

RIDER - Robert M. Lombardi

I. OTHER COMPANIES

<u>Name of Company</u>	<u>Relationship</u>
1. Lombardi Realty Group I LLC (real estate)	Partner/Member
2. Lombardi Realty Group III LLC (real estate)	Partner/Member
3. Route 33 Associates LLC (real estate)	Partner/Member
4. Moore's Realty Associates LLC (real estate)	Partner/Member
5. RJM Development Company LLC (real estate)	Partner/Member
6. Edison-Metuchen Orthopaedic Group	Partner.
7. Spring-Lake Ice Cream	Member.
8.	
9.	
10.	

RIDER

II. RESUMÉ

Member/Partner: Robert M. Lombardi

Date of Birth: 11-13-51

Principal Occupation: Orthopaedic Surgeon

Real Estate Experience: Involved in the ownership and development of commercial real estate since 1980; see list of real estate companies in No. I.

Restaurant Experience: Involved in the ownership and management of large restaurants, including Moore's Inn, Inc. and Jack Baker's Restaurants since approximately 1980; first Moore's Inn, then Jack Baker's Restaurants.

Redevelopment Experience: Chefs International, Inc. is the redeveloper for the Belmar Marina, Belmar, New Jersey.

Other Experience:

Redeveloper's Questionnaire

This form must be completed by each of those listed on #4 Background/Experience of the submitted Proposal (all Officers, Directors, Partners and Shareholders of 10% or more interest of Respondent.) Please fill in all blanks, using "NONE" or "NOT APPLICABLE" where necessary.

Note: The Township of Brick reserves the right to request additional disclosure forms and affidavits from any other entity identified by you as holding a beneficial or ownership interest in your entity.

NAME: *Joseph S. Lombardi*

TITLE: Director

ORGANIZATION: Chefs International, Inc.

STREET ADDRESS: *1667 Woodland Ave*

CITY: *Edison*

STATE: *N. J.*

ZIP: *08820*

PHONE: *908-769-0555*

1. Please list all other companies, partnerships or associations not related to this project in which you have an ownership interest of 10% or more or in which you are an officer, director or partner. Describe your relationship, responsibilities, and interest in each.

See Rider

2. Please provide a resume, including a personal history, business and professional background, and a detailed description of all development projects in which you participated including a statement of responsibilities.

See Rider

3. Have you or any organization listed in Question 1 above, within the last five years, been a party defendant in litigation involving laws governing hours of labor, minimum wage standards, discrimination in wages or child labor? If yes, furnish details. NO

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5. Are you or any organization listed in Question 1 above now a plaintiff or defendant in any civil or criminal litigation? If yes, furnish details. NO occasionally, bodily injury claims are made against the company for minor injuries at our restaurants, which claims are handled by insurance. I do not believe any lawsuits are currently pending.

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10. Have you or any organization listed in Question 1 above ever been adjudicated as bankrupt or filed for bankruptcy? If yes, furnish details. **No**

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SIGNATURE: _____

NAME (Print): _____

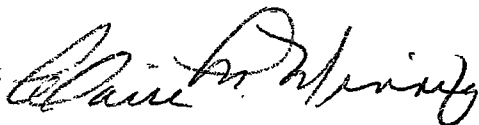
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RIDER - Joseph S. Lombardi

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6. Edison - Metuchen Orthopedic Group	Partner
7. Superior Properties.	Partner.
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NAME: Michael F. Lombardi

TITLE: Director

ORGANIZATION: Chefs International, Inc.

STREET ADDRESS: 6 Five Acre Drive

CITY: Edison

STATE: New Jersey

ZIP: 08820

PHONE: (732) 906-1500
H: (908) 756-5469

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See Rider

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6. I understand that the disclosure procedure as stated in this application is a continuing obligation and I hereby acknowledge and agree for myself and/or my entities to update this application and/or amend it as and when the information contained herein no longer remains accurate during the term of the Project.

SIGNATURE: _____


NAME (Print): Michael F. Lombardi

TITLE: Director

DATE: 08/20/15

Sworn and subscribed to before me this 20 day of August,
2015

NOTARY PUBLIC:



Claire Minnig
A Notary Public of New Jersey

RIDER - Michael F. Lombardi

I. OTHER COMPANIES

<u>Name of Company</u>	<u>Relationship</u>
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2. Lombardi Realty Group III LLC (real estate)	Partner/Member
3. Route 33 Associates LLC (real estate)	Partner/Member
4. Moore's Realty Associates LLC (real estate)	Partner/Member
5. RJM Development Company LLC (real estate)	Partner/Member
6. Chambersbridge Associates, LLC	Partner/Member
7. Hawkeye Development Co. (residential construction)	Partner/Member
8. Route 27 Associates (real estate)	Partner/Member
9. Lombardi & Lombardi, P.A. (Law Firm)	Partner/Senior Attorney
10.	

RIDER - Michael F. Lombardi

II. RESUMÉ

Member/Partner:

Date of Birth:

Principal Occupation:

Real Estate Experience: Involved in the ownership and development of commercial real estate since 1980; see list of real estate companies in No. I.

Restaurant Experience: Involved in the ownership and management of large restaurants, including Moore's Inn, Inc. and Jack Baker's Restaurants since approximately 1980; first Moore's Inn, then Jack Baker's Restaurants.

Redevelopment Experience: Chefs International, Inc. is the redeveloper for the Belmar Marina, Belmar, New Jersey.

Other Experience:

- Senior partner at Lombardi & Lombardi, P.A.,
Personal Injury Law Firm
- Director; Enterprise Bank, Kenilworth, New Jersey
- Partner; Hawkeye Development Company; residential builder since 1987

STARTERS

bavarian pretzel sticks
pepper-jack cheese sauce 8

calamari marinara
hand breaded 11

coconut shrimp
jalapeño jelly 10

mexico city street corn
grilled, ancho chile, cotija cheese 5

chicken quesadilla
caramelized onion, sour cream 10

typhoon shrimp
honey sriracha glaze 12

steamed clams
butter, lemon, red pepper flakes,
herbs, Tabasco 12

teriyaki steak bites
marinated & grilled 12

empanadas
seasoned beef empanadas 10

RAW BAR

oysters on the half shell
1.5 ea.

clams on the half shell
1.25 ea.

peel & eat shrimp
half pound 9

CHIPS & DIPS

guacamole
fresh baas avocado, tortilla chips 9

hummus
chile oil, coarse sea salt,
tortilla chips, fresh veggie sticks 9

potato chips & onion dip
housemade chips & housemade dip 6

spicy crab & spinach dip
warm pita wedges 13

jerk chicken nachos
jalapeño, pepper-jack cheese
pico de gallo, crema 12

SOUPS

Made from scratch daily
lobster bisque 6
manhattan clam chowder 6

FRESH SALADS

pier salad
spring mix, roasted red pepper, pickled onion, tomato, carrot,
cucumber, feta, champagne vinaigrette 8
add grilled chicken 5 - add grilled shrimp 7

grilled chicken caesar
crisp romaine, fresh croutons 12
watermelon salad
arugula, feta, fresh mint, balsamic reduction 9

strawberry field
spring mix, candied pecans, fresh strawberries, pear, cucumber,
pickled onion, balsamic vinaigrette 10
add grilled chicken 5 - add grilled shrimp 7

BURGERS

pier burger
1/2 lb. patty, brioche bun, lettuce
tomato, choice of cheese. Chips and
dill pickle on the side 11

black bean veggie burger
brioche bun, mozzarella, pico de gallo,
cilantro lime crema and cucumber salad
on the side 10

SANDWICHES & WRAPS

Served with chips and a dill pickle spear.

baja fish taco
crispy cod, chipotle slaw, pico de gallo,
pickled onion 9
Substitute grilled mahi-mahi 10

crispy shrimp taco
chipotle slaw, pico de gallo,
pickled onion 9

guajillo chicken sandwich
guajillo pepper, jack cheese,
pico de gallo, cilantro lime crema 11

chicken caprese wrap
fresh mozzarella, roasted red peppers,
spinach, balsamic glaze 10

chipotle chicken wrap
chipotle aioli, BLT, cheddar-jack cheese 10

lobster roll
down east style 17

crunchy clam roll
new england roll, tartar 9

fried flounder sandwich
hand-breaded, local 12

ahi tuna steak
sriracha aioli and a side of
cucumber salad 15

**grilled or blackened
mahimahi**
grilled with fresh pesto or
dusted with cajun seasonings 14

lump crab cake
roasted red pepper sauce, brioche 14

PIER BASKETS

Served with fries and coleslaw.

clam strip basket
Jersey Shore clams 14

fish & chips
beer battered cod 16

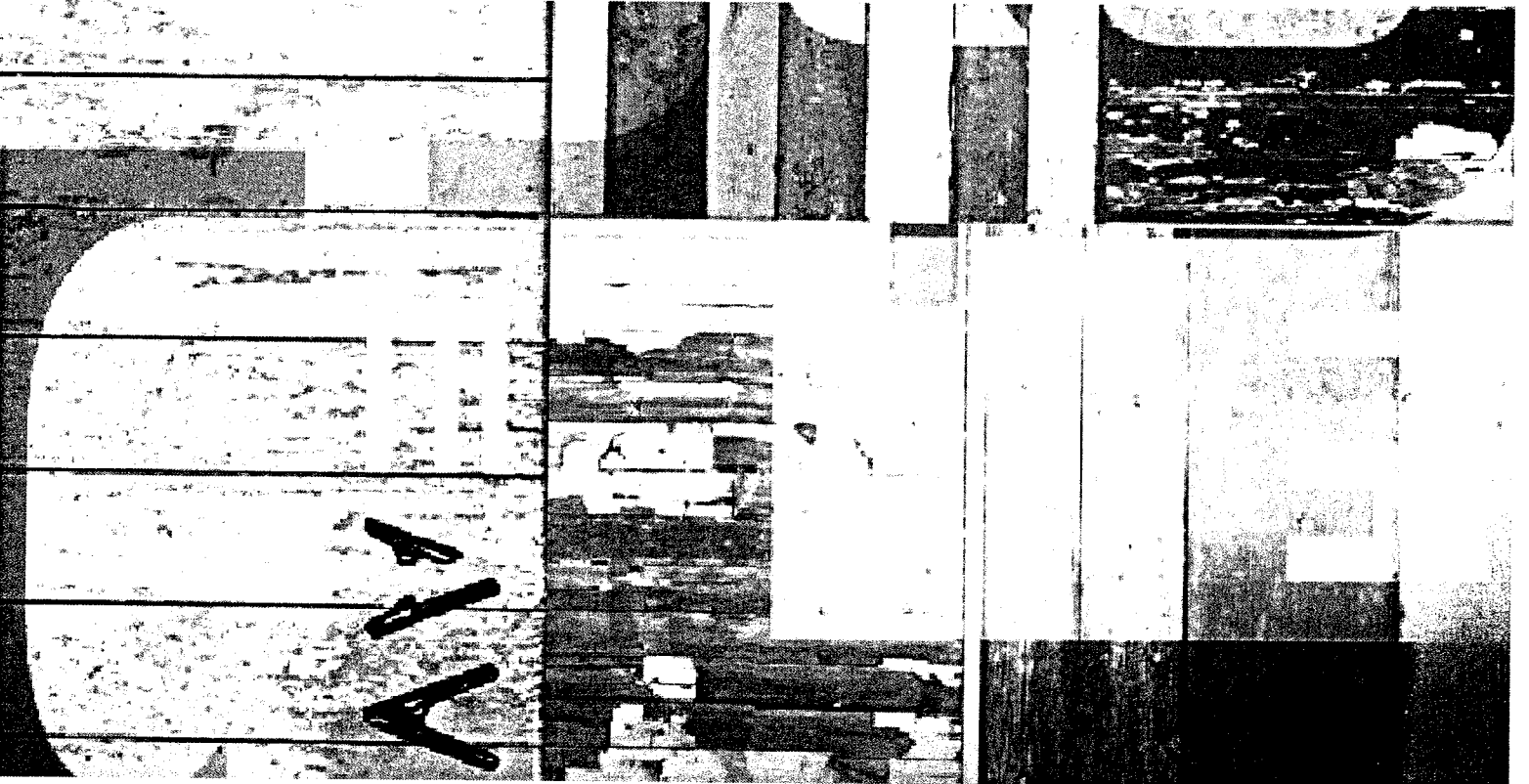
typhoon shrimp
crispy shrimp, honey sriracha glaze 17

**corn dog, kid's pizza,
macaroni & cheese,
chicken tenders, mozzarella sticks,
or popcorn shrimp**

SIDES

fries 3
cucumber salad 3
bag of housemade chips 3
housemade onion dip 3
mexico city street corn 5





CHEFS
INTERNATIONAL'S
CONCEPT FOR

TRADER'S COVE

BRICK TOWNSHIP,
NEW JERSEY

DESIGN BY ROBERT J. LOMBARDI, E.A.
LOMBARDI
RESIDENTIAL

8/4/2015

