



## RAW BAR

|                          |    |   |    |
|--------------------------|----|---|----|
| Jumbo Shrimp Cocktail    | 20 | Spicy Tuna Poke                               | 16 |
| Lobster Cocktail 1 pound | 19 | <i>Chili aioli, radish, lime</i>              |    |
| Jumbo Lump Crab Cocktail | 21 | Salmon Tartare                                | 16 |
| Littleneck Clams ½ dozen | 14 | <i>Horseradish cream, wasabi tobiko, dill</i> |    |
| Seasonal Oysters ½ dozen | 16 | Hamachi Crudo                                 | 17 |
|                          |    | <i>Yuzu jalapeno vinaigrette, edamame</i>     |    |

### Chilled Medley of Seafood

*Maine Lobster, Jumbo Shrimp, Oysters, Littleneck Clams, Jumbo Lump Crabmeat*  
Serves 2-3: \$68 / Serves 4-6: \$119

## APPETIZERS & SALADS

|  |    |   |    |
|--|----|---|----|
| Lobster Bisque                             | 14 | Caesar  | 13 |
| French Onion Soup                          | 12 | <i>Romaine, garlic croutons, Grana Padano</i>                                     |    |
| <i>Three-cheese crouton</i>                |    | The Wedge   | 14 |
| The Other Soup                             | MP | <i>Iceberg, Roquefort, smoked bacon, tomato</i>                                   |    |
| Jumbo Lump Crab Cake                       | 21 | Chopped   | 14 |
| <i>Cucumber salad</i>                      |    | <i>Salami, chickpeas, roasted peppers, fresh Mozzarella, red wine vinaigrette</i> |    |
| Baked Clams Oreganata                      | 17 | Green Salad   | 12 |
| Baked Clams Casino                         | 17 | <i>Granny Smith apple, Manchego, radish, almonds</i>                              |    |
| Steak Tartare                              | 16 | Beet & Arugula  | 14 |
| <i>Cornichons, shallots, parsley</i>       |    | <i>Goat cheese, oranges, pistachios</i>   |    |
| Veal Carpaccio                             | 16 | Beefsteak Tomato & Onion  | 12 |
| <i>Pickled vegetables, Parmesan, basil</i> |    | Burrata & Coal-Fired Peppers  | 16 |
| Shrimp & Lobster Dumplings                 | 15 | <i>Roasted garlic oil, basil</i>  |    |
| <i>Soy Ginger Dipping Sauce</i>            |    |   |    |

## STEAKS & CHOPS

Our steaks are grilled over hickory logs.

|                                 |               |                         |    |
|---------------------------------|---------------|-------------------------|----|
| Porterhouse                     | per person 51 | Rib Steak               | 56 |
| <i>For two, three, or four</i>  |               | Roast Prime Rib of Beef | 54 |
| New York Sirloin                | 51            | Rib Veal Chop           | 52 |
| Bone-In New York Sirloin Sliced | 43            | Lamb Chops              | 49 |
| Filet Mignon 10oz / 14oz        | 45 / 49       | Chopped Steak           | 23 |

## SEAFOOD

|                                    |    |                                  |    |
|------------------------------------|----|----------------------------------|----|
| Grilled or Broiled Scottish Salmon | 32 | Jumbo Shrimp                     | 34 |
| Grilled or Broiled Swordfish       | 36 | <i>Grilled, fried, or scampi</i> |    |
| Fish of the Day                    | MP | Jumbo Maine Lobster              | MP |
|                                    |    | <i>Steamed or broiled</i>        |    |

## SPECIALTIES

|  |    |   |         |
|--|----|---|---------|
| Grilled ½ Chicken                        | 22 | Veal Chop Parmigiana                            | 49      |
| <i>Lemon and olive oil</i>               |    | <i>Fresh Mozzarella, Parmesan</i>               |         |
| Grilled Tuna Steak                       | 36 | Filet Mignon 10oz / 14oz                        | 47 / 51 |
| <i>Citrus, ginger, soy vinaigrette</i>   |    | <i>Blue cheese crust</i>                        |         |
| Stuffed Jumbo Shrimp                     | 42 | <i>Bone marrow crust</i>                        |         |
| <i>Crab stuffing, lemon butter sauce</i> |    | <i>Pepper crust with Makers Mark au Poivre</i>  |         |
|  |    | <i>Mushroom garlic butter</i>                   |         |
|  |    | <i>Seasoned rubs:</i>                           |         |
|  |    | <i>Sweet Chili, Porcini &amp; Coffee, Cajun</i> |         |

## SIDES

Hash Browns 10 • Lyonnaise 10 • Baked Potato 9 • French Fries 10  
Mashed Potatoes 10 • Onion Rings 10 • Sautéed Onions 9 • Sautéed Mushrooms 12  
Creamed Spinach 12 • Broccoli 12 • Green Beans *Steamed or sautéed* 12 • Asparagus 15  
Spinach *Steamed or sautéed* 12 • Broccoli Rabe 12 • Brussels Sprouts 12 • Gallaghers Potato Chips 11