



## RAW BAR

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

### Chilled Medley of Seafood

*Maine Lobster, Jumbo Shrimp, Oysters, Littleneck Clams, Jonah Crab Claws*  
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 Casino	17	Green Salad	12
Steak Tartare	16	<i>Granny Smith apple, Manchego, radish, almonds</i>	
<i>Cornichons, shallots, parsley</i>		Beet & Arugula	14
Veal Carpaccio	16	<i>Goat cheese, oranges, pistachios</i>	
<i>Pickled vegetables, Parmesan, basil</i>		Beefsteak Tomato & Onion	12
Burrata & Coal-Fired Peppers	16		
<i>Roasted garlic oil, basil</i>			

## STEAKS & CHOPS

Our steaks are grilled over hickory logs.

Porterhouse	per person	Ribeye	52
<i>For two, three, or four</i>	49	Roast Prime Rib of Beef	47
New York Sirloin	49	Veal Chop (Loin)	47
Bone-In Sirloin	42	Lamb Chops	49
Filet Mignon 10oz / 14oz	39 / 45	Chopped Steak	23

## SEAFOOD

Grilled Scottish Salmon	32	Jumbo Shrimp	34
Grilled Swordfish	34	<i>Grilled, fried, or scampi</i>	
Broiled Lemon Sole	28	Maine Lobster 3½ pounds	MP
		<i>Steamed or broiled</i>	

## SPECIALTIES

Stuffed Jumbo Shrimp	42	Veal Chop Parmigiana	49
<i>Crab stuffing, lemon butter sauce</i>		<i>Fresh Mozzarella, Parmesan</i>	
Dover Sole Meunière	MP	Filet Mignon 10oz / 14oz	42 / 48
<i>Brown butter, lemon, capers</i>		<i>Blue cheese crust</i>	
Grilled Tuna Steak	35	<i>Bone marrow crust</i>	
<i>Citrus, ginger, soy vinaigrette</i>		<i>Pepper crust with Makers Mark au Poivre</i>	
Grilled ½ Chicken	22	<i>Mushroom garlic butter</i>	
<i>Lemon and olive oil, caponata</i>		<i>Seasoned rubs:</i>	
		<i>Sweet Chili, Porcini &amp; Coffee, Cajun</i>	

## SIDES

Hash Browns \$10 ♦ Lyonnaise \$10 ♦ Baked Potato \$9 ♦ French Fries \$9  
Mashed Potatoes \$10 ♦ Onion Rings \$10 ♦ Sautéed Onions \$9 ♦ Buttered Carrots \$12  
Creamed Spinach \$12 ♦ Broccoli \$12 ♦ Green Beans *Steamed or sautéed* \$12 ♦ Asparagus \$15  
Spinach *Steamed or sautéed* \$12 ♦ Sautéed Mushrooms \$12 ♦ Gallaghers Potato Chips \$11

We use eco-friendly Advanced Water Systems for all of our bottled water.

The consumption of raw or undercooked foods can cause food borne illness. Meats are recommended medium.