

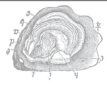


raw & chilled

TUNA TARTARE
avocado, soy-lime dressing. 28

JUMBO SHRIMP COCKTAIL
cocktail sauce. 28

ALASKAN KING CRAB LEGS
ginger aioli. 37



selection of east coast oysters

chilled oysters served with mignonette & cocktail sauce

MARKET SELECTION

1/2 doz (6) . . .28 dozen (12) . . .51



seafood platters

SOLITAIRE
4 oysters, 4 shrimp, lump crab
65

ROYAL
1 lobster, 24 oysters, 12 shrimp, 4 king crab legs, lump crab
329

appetizers & salads

CRAB CAKE
meyer lemon, radish salad. 22

BURRATA
toybox tomatoes, basil oil, basil seed, ginger vinaigrette. 20

GRILLED DOUBLE CUT SMOKED BACON
parsley, garlic, sherry. 18

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette. 19

CAESAR
parmesan croutons. 18

WEDGE
maytag blue, bacon lardon, gremolata crumb. 18

LOBSTER COBB SALAD
avocado, cheddar, pancetta. 35



steak cuts

our beef is USDA Prime or 100% Naturally Raised Black Angus

CUT	WEIGHT	PRICE	CUT	WEIGHT	PRICE
KANSAS CITY Dry-Aged	20oz	96	PORTERHOUSE Dry-Aged	36oz (for two)	154
NY STRIPLOIN Prime	16oz	55	FILET MIGNON	7oz	51
COWBOY bone-in rib eye	22oz	71	FILET MIGNON	10oz	63
			HANGER STEAK	10oz	38

sauces

Red Wine ~ Béarnaise ~ Peppercorn ~ Horseradish ~ Chimichurri

surf options / top any steak

Maine Lobster +30 ~ Grilled Shrimp / +22 ~Oscar Style / 30

main courses

- RACK OF LAMB Herb Crust 61
- BRAISED SHORT RIBS port wine braised 45
- SAUTEED DOVER SOLE soy, caper, brown butter. 79
- GRILLED BRANZINO fennel, oregano-lemon vinaigrette. 40
- GRILLED SPICED TUNA ginger ketchup. 38
- LOCAL RED SNAPPER piperade basquaise, chorizo. 40
- SALT BRICK CHICKEN spinach ,lemon. 38

vegetables

- GRILLED ASPARAGUS 15 ~ CREAMED SPINACH nutmeg 14 ~ SAUTEED MUSHROOM 16
- ~ SAUTÉED GREEN BEANS, parsley, crispy garlic 14 ~ VIDALIA ONION RINGS 13
- TRUFFLE MAC N CHEESE 15 ~ MASHED POTATOES 14 ~ JALAPEÑO MASHED POTATOES 14 ~ POTATO three way, bacon 15
- BAKED POTATO 14 ~ FRENCH FRIES cilantro mayonnaise 8 ~ BBQ CORN Nueske's bacon 15 ~ SAUTEED BRUSSEL SPROUT bacon 15

CHEF DE CUISINE Mitchell Pereira

if you have a food allergy, please speak to the chef, manager, or server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness