

wine by the glass

sparkling / champagne

PROSECCO Villa Sandi, Italy, NV		15
CHAMPAGNE BRUT, Nicolas Feuillatte, NV		20
CHAMPAGNE BRUT, Veuve Clicquot Brut, NV		29

white

	6oz	9oz
SAUVIGNON BLANC Kim Crawford Marlborough NZ	18	24
SAUVIGNON BLANC DUCKHORN, NAPA, CA, USA	19	27
PINOT GRIGIO Santa Margherita Italy	17	22
RIESLING Kung Fu Girl, Columbia Valley, Washington,	15	20
CHARDONNAY Louis Jadot, Burgundy, FR	17	22
CHARDONNAY La Crema, Sonoma Coast, CA	21	29

rosé

DECOY BY DUCKHORN California, USA	16	21
WHISPERING ANGEL Chateau D'Esclans, Provence, FR	17	23

red

MALBEC Bodega Catena Zapata, Mendoza, Argentina	19	27
PINOT NOIR La Crema, Sonoma Coast, USA	22	30
MERLOT Decoy by Duckhorn, Sonoma, Ca, 2011	20	28
CABERNET SAUVIGNON Decoy by Duckhorn, Sonoma, CA, USA	20	28
CABERNET SAUVIGNON Canvasback, Yakima, Columbia Valley, Wa	29	41
CABERNET SAUVIGNON Louis M. Martini, Sonoma	17	22
BLEND, 689 Cellars, Napa, USA	18	24

coravin reserve selections

red

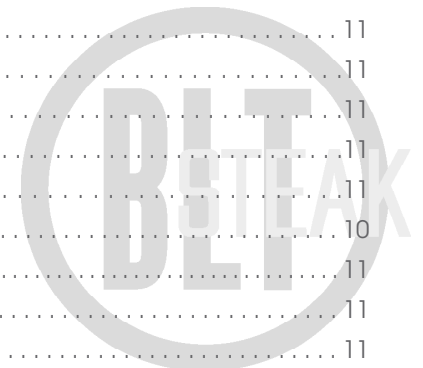
	6oz
PINOT NOIR Goldeneye by Duckhorn, Anderson Valley, CA	35
MERLOT Shafer, Napa, CA	48
CABERNET SAUVIGNON Nickel & Nickel, CC Ranch, Napa, CA, USA	80

house cocktails

WATERMELON MOJITO Flor De Cana 4 Yr Extra Dry Rum, Muddled Watermelon, Mint, Lime Juice	16
FARMERS TONIC Botanist Gin, Ginger honey essence, fresh lemon juice, cucumber	14
EAGLE BEACH TEA Vodka, Fresh lemon juice, Pineapple, Simple Syrup, Peach Puree	16
BLUEBERRY AGAVE Tequila Silver, Cointreau, blueberries, lime and cranberry juice	16
LIME IN THE COCONUT Coconut Ciroc Vodka, Malibu Rum, Bacardi Silver Rum, bitters, lime	16
JAPANESE OLD FASHIONED Akashi Japanese Whiskey, ginger simple syrup, orange bitters	19
CUCUMBER MARTINI cucumber, vodka, saint germain, fresh lime juice, basil,	19
SPICY CAIPIRIÑA cachaca, infuse jalapeño, fresh lime juice, simple syrup, soda splash	19

bottled beer

BALASHI CHILL Aruba.....	10
BALASHI Aruba.....	10
AMSTEL BRIGHT Holland.....	11
MILLER LITE USA.....	11
CORONA LIGHT MEX.....	11
CORONA EXTRA MEX.....	11
HEINEKEN Holland.....	11
COORS LIGHT USA.....	11
BAVARIA Holland.....	10
STELLA ARTOIS Belgium.....	11
BUDWEISER USA.....	11
BUD LIGHT USA.....	11





sandwiches

TUNA SANDWICH

Seared spice rubbed tuna, Miso Alioli
25

WAGYU BURGER

8oz. Wagyu patty, bacon, caramelized onion
27

CRAB SANDWICH

Crab patty, fennel salad, spicy alioli
22

snacks & share

BEEF SLIDERS

Gouda, bacon, red wine caramelized onion
23

POTATO SKINS

bacon, cheddar, scallions, sour cream
15

Raw Bar



JUMBO SHRIMP

cocktail sauce. 25



selection of east coast oysters

chilled oysters (6) served with mignonette & cocktail sauce

BEAU SOLEIL ~ New Brunswick

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



seafood platters

SOLITAIRE

4 oysters, 4 shrimp, lump crab
65

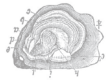
if you have a food allergy, please speak to the chef, manager, or server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness



raw & chilled

TUNA TARTARE
avocado, soy-lime dressing.25

JUMBO SHRIMP COCKTAIL
cocktail sauce.25



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appetizers & salads

CRAB CAKE
meyer lemon, radish salad.22

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette.15

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

CAESAR
parmesan croutons.18

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

WEDGE
maytag blue, bacon lardon, gremolata crumb.18



steak cuts

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

CUT	WEIGHT	PRICE	CUT	WEIGHT	PRICE
NY STRIPLOIN Prime	16oz	66	DRY AGED KANSAS CITY 28-day dry aged	20oz	80
COWBOY bone-in rib eye	22oz	71	FILET MIGNON	7oz	51
			FILET MIGNON	10oz	63

sauces

Red Wine ~ Béarnaise ~ Peppercorn ~ Horseradish ~ Chimichurri

surf options / top any steak

Caribbean Lobster +25 ~ Grilled Shrimp / +22

main courses

GRILLED BRANZINO fennel, oregano-lemon vinaigrette.35
 GRILLED SPICED TUNA sunflower romesco, celery.33
 LOCAL RED SNAPPER piperade basquaise, chorizo.35
 HANGER STEAK "HUNTER STYLE" bacon, mushrooms, onions.38
 SALT BRICK CHICKEN kale, pine nuts, lemon.30
 BRAISED SHORT RIBS port wine jus.40

vegetables

GRILLED ASPARAGUS 15 ~ CREAMED SPINACH nutmeg 8
 ~ SAUTÉED GREEN BEANS lemon butter, parsley, crispy garlic 8 ~ VIDALIA ONION RINGS 13
 TRUFFLE MAC N CHEESE 15 ~ MASHED POTATOES 8 ~ JALAPEÑO MASHED POTATOES 8
 BAKED POTATO fully loaded 10 ~ FRENCH FRIES cilantro mayonnaise 8

desserts

~ DOUGHNUT 13 Chocolate sauce, coffee ice cream ~ CHEESE CAKE 13 Sour cherries, cereal milk Anglaise
 ~ WARM CHOCOLATE TART 13 pistachio ice cream ~ ICE CREAM & SORBET 13 vanilla, chocolate, strawberry, coffee

CHEF DE CUISINE Mitchell Pereira

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