



STARTERS

FLASH FRIED CALAMARI
fresh herbs and spices marinate 18

ESCARGOT
white wine, garlic,
pesto cream sauce 18

BAKED BRIE
orange glaze, fresh fruit 18

GEN. TSO LOBSTER
lightly fried, side of spicy sauce 32

OYSTERS ROCKEFELLER (5)
spinach, bacon, cream 24

SHRIMP SCAMPI
garlic, butter, diced tomato sauce 26

FILET MEATBALLS (3)
house made, tomato sauce, parmesan 24

TOMATO BURRATA
de constructed, wine ripe tomatoes,
pesto olive oil drizzle, hint of arugula 20

CHILLED

GRAND SEAFOOD PLATEAU
raw blue point oysters** (1 dozen)
Maine lobster (2+lbs)
wild caught jumbo shrimp (8)
lump crab 155

PETITE PLATEAU
raw blue point oysters** (1/2 dozen)
Half Maine lobster
wild caught jumbo shrimp (4)
lump crab 85

OYSTERS ON HALF SHELL**MP
traditional accoutrements 4 ea min 1/2 doz.

SHRIMP COCKTAIL (4)
wild caught, classic cocktail sauce, lemon 24

SESAME TUNA **
ponzu vinaigrette 18

SOUPS+ SALADS

LOBSTER BISQUE
house made, touch of sherry wine 16

FRENCH ONION SOUP
classic french, beef broth, Gruyère 16

TOMATO SALAD
feta, tomatoes, cucumber, red onion
green pepper, greek olives, EVOO 18

HOUSE SALAD
cranberries, candied walnuts,
tomatoes, bleu cheese 16

CAESAR SALAD
Classic house made dressing 16

WEDGE
bacon, tangy blue cheese dressing 16

ADD TO SALAD

Grilled Chicken 18

1/4 Roasted Duck 22

Salmon 26

Grilled Shrimp (4) 24

Grilled half lobster tail 32

SEAFOOD

Complimentary
Signature House Salad or Caesar Salad

FRESH MAINE LOBSTER
2 to 3-1/2 lbs., steamed or Thermidor MP

ROASTED LOBSTER TAIL 10 OZ.
Florida keys 58

PAN SEARED SEA SCALLOPS*
smoked tomato butter risotto 49

SEA BASS
seared, citrus beurre blanc 58

SCOTTISH SALMON*
toasted orzo 42

WILD CAUGHT SHRIMP & GRITS
spicy chorizo sausage 46

LOBSTER RAVIOLI
sherry cream sauce 42

PRIME+ AGED STEAKS

Complimentary
Signature House Salad or Caesar Salad

ALL STEAKS ARE SERVED SLICED OR WHOLE

FILET MIGNON*, WET-AGED
Petite cut 8 Oz. 54
Prime cut 12 Oz. 78

PRIME NEW YORK STRIP *
14 Oz classic steak 54

BONE-IN RIBEYE 22 OZ*
wet-aged, steak lovers 76

PORTER HOUSE* 28 OZ
USDA Prime 30 day dry aged 89

TOMAHAWK CHOP* (2P) 48 OZ
USDA Prime 30 wet dry aged 140

AUSTRALIAN LAMB CHOPS*
2 double chops 52
3 double chops 78

TOPPERS

10 Oz. lobster tail 48

1/2 lobster tail 32

Oscar (Lump Crab) 18

Blue Cheese Crust 6

SAUCES

Cognac Truffle 8

Bernaise 8

Au Poivre 8

Black Truffle Butter 8

HOUSE SPECIALTIES

Complimentary
Signature House Salad or Caesar Salad

ROASTED DUCK
port cherry demi-glace sauce 42

ROASTED CHICKEN BREAST SKIN-ON 38

USDA BURGER*
Gruyere, caramelized onions, fries 28

VEGETARIAN
toasted orzo, roasted peppers, brussels sprouts,
mushrooms, grape tomato, spinach 28

MARKET SIDES

CREAMED SPINACH	14	FRENCH FRIES	8
FRESH ASPARAGUS	14	TRUFFLE FRIES	10
MUSHROOMS	18	MASHED POTATOES	10
BROCCOLI RABE GARLIC	15	GOUDA MAC & CHEESE	19

*Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition. **There is a risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, Consult a physician

A service charge will be added to parties of six or more., Please be courteous to our patrons; set cell phones on vibrate.