

Chilled Seafood

Priced Per Piece

East Coast Oysters 3

West Coast Oysters 4

Lump Crab Cocktail MP

Little Neck Clams 2

Colossal Shrimp 6

King Crab Legs MP

SALAD

Beet Salad 13

Baby Arugula, Beets, Candied Walnuts, Asparagus, Red Onion, Stella Bleu Crumbles, Balsamic

Pear Salad 13

Baby Arugula, Pear, Goat Cheese, Toasted Almonds, Lemon Vinaigrette

Iceberg Wedge 13

Slab Bacon, Tomato, Stella Bleu Crumbles, Bleu Cheese Dressing

Spinach Garden Salad 13

Baby Spinach, Grape Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Kale Caesar 13

Kale, Garlic Croutons, Parmesan, Caesar Dressing

APPETIZERS

Grilled Octopus 20

Herb Marinated, Arugula, Grape Tomato, Lemon Vinaigrette

Frank's Oysters 21

East Coast, Seaweed Salad, Red Onion, Sour Cream, Jalapeno, Orange Tobikko Caviar

Cognac Mushrooms 16

Mushroom Caps, Gruyere, Spinach, Roasted Shallot Cognac Cream Sauce

Maryland Crab Cake 22

Colossal Crab Meat, Sweet Pepper, Scallion, Lemon Zest, Honey Dijon
Arugula, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

Baked Oysters 20

East Coast, Cream Spinach, Slab Bacon, Pecorino Romano

Sweet Waters Shrimp 21

Sautéed Shrimp, Artichoke, Chorizo, Roasted Tomatoes, Garlic Riesling Wine Sauce

Nueske's Slab Bacon 18

Pan Seared, Maple Glaze

Lobster Bisque 17

Mirepoix, Chunk Lobster Meat, Cream

French Onion Soup 12

Crostini, Gruyere

Please note a 3.0% fee will be added to all credit card transactions

GRILLED STEAKS & CHOPS

Served with choice of side

8oz **Filet Mignon** 47

12oz **Filet Mignon** 58

14oz **N.Y. Strip** 43

18oz **Cowboy Steak** 58

20oz **Boneless Rib Eye** 48

14oz **Pork Chop** 34

Add 4 oz. Lobster Tail 21

36oz **Porterhouse for Two** 130 (*Includes 3 Sides*)

20oz **Chateaubriand for Two** 119 (*Includes 2 Sides*)

SIDES

Baked Potato (Regular or Sweet) 6

Loaded Baked Potato 7

Mashed Potato (Regular or Sweet) 7

Hand Cut Fries (Regular or Sweet) 6

Truffle Fries 8

Baked Macaroni & Cheese 10

Brussels Sprouts 8

Lobster Mac & Cheese 18 (8 Supplement with entree)

Creamed Spinach 10

Broccoli 7

Sautéed Onions 6

Sautéed Mushrooms 7

Grilled Asparagus 10

Hot Cherry Peppers 6

French Beans 7

SAUCES & MORE

Au Poivre 4

Béarnaise 4

Melted Stella Bleu 4

Bacon Onion Jam 5

Barolo Wine Reduction 4

Oscar Style 12

ENTREES

Chilean Sea Bass 39

Cajun Seasoned, Cannellini Beans, Spinach, Garlic White Wine Sauce

Rack of Lamb 34

Parmesan Risotto, Barolo Wine Reduction

Twin Lobster Tails 46

Broiled South African Cold Water Tails, Sautéed Spinach, Drawn Butter

Linguine & Meatballs 28

Three Meat Blend, Marinara, Parmesan

Faroe Islands Salmon 34

Pan Seared, French Beans, Mustard Aioli, Citrus Honey Glaze

Black Angus Burger 22

Black Angus Beef, Lettuce, Tomato, Red Onion, Pickle, Fresh Cut Fries

French Cut Chicken 31

Herb Roasted, Brussels Sprouts, Lemon Caper Sauce