

MARTINIS



CLASSIC ESPRESSO
for five espresso
grey goose
copa d'oro
22



FILTHY GREEK
grey goose, vermouth
blanc, olive brine
kalamata olives
19



COCONUT ESPRESSO
for five espresso
conniption gin
coconut
24



WHITE COSMO
grey goose
rockey's
botanical
21



MARTINI ROYALE
aspen vodka
passion fruit, vanilla
prosecco finish
23



VESPER MARTINI
conniption gin
haku vodka
lillet blanc
19



PAPER PLANE
basil hayden
bourbon, aperol
nonnino amaro
21



WEST END FLOWER
london no. 3
elderflower
lemon, mint
23

COCKTAILS



PRETTY IN POMEGRANATE
patron reposado
lillet rose, rose water
pomegranate molasses
21



MEZCAL MULE
amaras, passion
fruit, cucumber
ginger beer, agave
21



ANGIE'S BRAMBLE
bulleit rye
chambord
lemon, sprite
21



LYCHEE MARGARITA
espolon blanco
lychee purée
fresh lime
21



SPICY MARG
el tequileno reposado
muddled jalapeño
lime
19
+4 grand marnier float



CLOVER CLUB
conniption gin
raspberry, fresh
lemon juice
egg white
19



WATERMELON CRUSH
flecha blanco
fresh watermelon
cucumber, lime
21



PEACH POP
casa dragones blanco
peach red bull
elderflower, lemon
orgeat
21

BEERS 11

STELLA ARTOIS | KRONENBOURG | PORT CITY IPA | PERONI LAGER | PERONI N/A

BUBBLES

PROSECCO, Vigne Antiche 84 - Italy 18/89
CHAMPAGNE, Lallier - France 24/120
CHAMPAGNE, Veuve Clicquot - France 28/180
GRANDE CUVÉE, Victorious Rosé - France 22/110

WHITE WINES

SAUVIGNON BLANC, Jacques Dumont - France 18/62
SAUVIGNON BLANC, Jayson - California 24/92
BORDEAUX BLANC, Villa Pereire - France 20 /70
CÔTES DU RHÔNE, Parallèle 45 - France 18/60
PINOT GRIGIO, Tenuta Luisa - Italy 20/68
CHARDONNAY, Frank Family - California 22/75

MOCKTAILS 16



NO-JITO
lemon
cucumber
fresh mint
club soda



RASPBERRY KISS
raspberry preserve
lemon, vanilla
grapfruit
soda

FAMOUS FROSÉ



Notorious Pink rosé frozen to
perfection, served ice cold
18

ROSÉ WINES

RHÔNE ROSÉ, Tranquille Pinard - France 18/62
GRENACHE, Notorious Pink - France 19/68

RED WINES

PINOT NOIR, Landmark - Oregon 20/77
BURGUNDY, Domaine Verret - France 22/82
BORDEAUX, L' Adage - France 21/72
NEBBIOLO, Produttori del Barbaresco - Italy 23/87
CABERNET, Robert Mondavi - California 23/95

Full wine-list available upon request

BAR ANGIE

Dinner Prix Fixe

\$75 per person

FIRST COURSE

FRENCH ONION SOUP
beef broth, caramalized onions, gruyère

CLAM CHOWDER
creamy New England style clam chowder, bacon bits, chives

ANGIE CAESAR
crispy cream cheese, everything bagel croutons, parmigiano

GRILLED CORN SALAD
grilled yellow corn, cucumber, red onion, tomato, Greek feta

STEAK TARTARE
hand-cut tenderloin, sesame breadstick, house tartar dressing

BLUE CRAB RANGOON
MD blue crab, cream cheese, sweet chili sauce

SWORDFISH KEBAB (+5)
tomato, red onion, parsley, green goddess sauce

WARM SHRIMP SALAD (+10)
mesclun mix, beurre blanc, avocado, watermelon radish, dill

MUSSELS FRITES (+10)
choice of white wine garlic -or- marinara, hand-cut fries

SECOND COURSE

STEAK FRITES (+10)
prime NY strip, maître d butter, hand-cut frites

ANGIE BURGER
triple patty smash, american cheese, red onion, pickle, fries

BOLOGNAISE BLANC
rigatoni, wagyu beef ragú, Italian sausage, 24 month parmigiano

VEGETARIAN CHICKEN PARM
plant based cutlet, old school vodka sauce, fresh mozzarella, pasta

MILANESE
swordfish -or- chicken milanese topped with arugula, mozzarella

PORK CHOP MARTINI (+5)
pan fried bone-in pork chop, cherry peppers, parmigiano

WAGYU FRENCH DIP (+5)
wagyu ribeye, mozzarella, au jus, side of creamy horseradish

DESSERT

PROFITEROLE
vanilla gelato stuffed
beignet, warm chocolate
ganache

GELATO
assorted flavors
single scoop

RAINBOW COOKIE CAKE
chocolate glaze, almond
paste, raspberry jam

RAW BAR



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| P.E.I OYSTERS | 26 |
| half dozen oysters, mignonette cocktail sauce, oyster crackers | |
| TUNA CRUDO | 25 |
| blackened, wasabi aioli ponzu sauce, finger lime pearls | |
| JUMBO SHRIMP COCKTAIL | 27 |
| half dozen shrimp, cocktail sauce | |
| CRAB COCKTAIL | 29 |
| MD blue crab, louie dressing | |
| KALUGA CAVIAR | 150 |
| blini and traditional accoutrements | |
| SEAFOOD TOWER | 85/165 |
| whole Maine lobster, lump crab P.E.I oysters, jumbo shrimp | |

SALADS

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| ANGIE CHICKEN CAESAR | 32 |
| crispy cream cheese, everything bagel croutons, parmigiano | |
| SUB hanger steak +8, SUB shrimp +4 | |
| WARM SHRIMP SALAD | 32 |
| mixed greens, beurre blanc, avocado, watermelon radish, dill | |
| GRILLED CORN SALAD | 28 |
| yellow corn, cucumber, tomato, red onion, Greek feta | |
| CHINESE CHICKEN SALAD | 31 |
| napa cabbage, radicchio, cashews, sesame soy dressing, crispy wonton | |
| LOBSTER SALAD | 38 |
| mixed greens, avocado, fingerling potatoes, egg, white balsamic dressing | |

HANDHELD

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| ANGIE BURGER | 35 |
| triple patty smash, american cheese, red onion, pickle, hand-cut fries | |
| SWORDFISH BURGER | 34 |
| pickled red onion, mixed greens, house tartar dressing, hand-cut fries | |
| WAGYU FRENCH DIP | 42 |
| prime ribeye, mozzarella, au jus, side of creamy horseradish | |
| CHICKEN CAESAR SLIDERS | 32 |
| fried chicken, caesar dressing, aged parmigiano | |

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness. A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant. This is not a tip to the service staff.

SOUPS

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| FRENCH ONION SOUP | 19 |
| beef broth, caramelized onions, gruyère | |
| CLAM CHOWDER | 19 |
| creamy New England style clam chowder, bacon bits, chives | |

STARTERS

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| SHRIMP MARTINI | 32 |
| pan-fried shrimp served over rice, cherry peppers, martini sauce | |
| STEAK TARTARE | 31 |
| hand cut tenderloin, sesame breadstick, house tartar dressing | |
| LOBSTER & CAVIAR ROLL | 20 |
| maine lobster salad, celery remoulade, sold by the piece | |
| SPINACH ARTICHOKE DIP | 22 |
| creamy cheese blend, roma artichokes, spinach | |
| LOBSTER "ESCARGOT" | 32 |
| Maine lobster, puff pastry, garlic butter, served escargot style | |
| CRAB CAKES | 36 |
| MD blue crab, tartar dressing, frisée | |
| GYRO EGGROLL | 26 |
| lamb leg, caramelized onions, feta, tzatziki | |
| SWORDFISH KEBAB | 28 |
| tomato, red onion, parsley, green goddess sauce | |
| BLUE CRAB RANGOON | 29 |
| MD blue crab, cream cheese, sweet chili sauce | |
| WAGYU IN A BLANKET | 28 |
| beef hot dog wrapped in puff pastry, honey mustard, sauerkraut | |
| MUSSELS FRITES | 33 |
| choice of white wine garlic -or- marinara, hand-cut fries | |

FLATBREAD

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| MARGHERITA | 31 |
| mozzarella, basil | |
| WHITE CLAM | 34 |
| little neck clams, mozzarella, parsley | |
| PEPPERONI | 32 |
| old school red sauce, hot honey, mozzarella | |
| BURRATA | 33 |
| roasted cherry tomatoes, basil pesto | |

TACOS

all tacos served with rice pilaf and Angie's sauce

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| SHRIMP | 28 | BLACKENED AHI TUNA | 29 |
| sweet corn, avocado | | avocado, pineapple mango salsa | |
| FRIED CHICKEN | 25 | STEAK | 31 |
| avocado, pickled red onion | | hand-cut fries, pickled red onion | |

QUESADILLAS

all quesadillas filled with monterey jack and served with lime sour cream and salsa

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| PORTABELLA | 31 |
| roasted mushroom, eggplant, spinach, sweet corn, roasted tomato | |
| CHICKEN | 29 |
| grilled chicken, caramelized onions, goat cheese | |
| SHRIMP | 32 |
| grilled zucchini, pineapple mango salsa | |
| STEAK | 34 |
| roasted mushroom, caramelized onions, poblano peppers | |
| LOBSTER | 42 |
| Maine lobster, grilled zucchini, roasted tomato | |

ENTREES

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| CHICKEN PAILLARD | 38 |
| marinated & grilled chicken breast, tomato, frisée lettuce | |
| ROASTED CHICKEN | 42 |
| half roasted airline chicken, mashed potato, chicken jus | |
| PAN-SEARED HALIBUT | 46 |
| served over crab fried rice, black bean garlic sauce, aioli | |
| PORK CHOP MARTINI | 48 |
| pan-fried bone-in pork chop, cherry peppers, parmigiano | |
| MEDITERRANEAN BRONZINO | 42 |
| grilled filet, cherry tomato, capers, kalamata olives | |
| MILANESE | 42 |
| swordfish -or- chicken milanese topped with arugula, mozzarella | |
| GREEK LAMB CHOPS | 60 |
| simply grilled served with hand-cut fries, ladolemono | |
| VEGETARIAN CHICKEN PARM | 39 |
| plant based cutlet, old school vodka sauce, fresh mozzarella, pasta | |
| LOBSTER FRITES | 76 |
| 2lb Maine lobster, grilled, breaded, and served with hand-cut fries | |

STEAK FRITES

served with hand-cut fries and maître d'hôtel butter, add au poivre +4

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| HANGER STEAK 10oz butcher's cut | 48 |
| FILET MIGNON 12oz tenderloin | 64 |
| NEW YORK STRIP 16oz prime striploin | 62 |
| COLORADO BONE-IN RIBEYE 32oz prime | 97 |
| PORTERHOUSE 42oz prime dry aged | 150 |

DAILY SPECIALS

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| MONDAY LOBSTER PASTA whole maine lobster, red sauce 42 | TUESDAY PRIME RIB 14oz ribeye creamy horseradish 69 | WEDNESDAY WINE NIGHT half-priced bottles of wine | THURSDAY LOBSTER MAC & CHEESE stringy fontina 46 | FRIDAY DOVER SOLE lemon caper butter 68 | SATURDAY LAMB SHANK bone-in saffron risotto 58 | SUNDAY LASAGNA traditional filling baked in skillet 42 |
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PASTA

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| BOLOGNESE BLANC | 40 |
| rigatoni, wagyu beef ragú, italian sausage, parmigiano | |
| LITTLE NECK | 40 |
| linguine, little neck clams, white wine, parsley, garlic | |
| TRUFFLE TAGLIATELLE | 42 |
| creamy truffle sauce, finished with shaved truffle, parmigiano | |
| SPICY RIGATONI | 38 |
| spicy vodka sauce, stracciatella, chives | |

HAND-CUT FRENCH FRIES



served with angie sauce, garlic aioli, ketchup
15

SIDES

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| DRESSED GREENS | 13 |
| MASHED POTATO | 15 |
| SAUTÉED SPINACH | 12 |
| CRAB FRIED RICE | 16 |
| ONION RINGS | 14 |