

BAR ANGIE

Lunch Prix Fixe

\$45 per person

MARTINIS



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



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



PUMPKIN SPICE ESPRESSO
for five espresso
crop pumpkin spice
house fall syrup
24



WHITE COSMO
grey goose
rockey's
botanical
21



MARTINI ROYALE
aspen vodka
passion fruit, vanilla
prosecco finish
21



VESPER MARTINI
conniption gin
haku vodka
lillet blanc
19



PERFECT MANHATTAN
angels envy rye
vermouth blanc
antica formula
21



WEST END FLOWER
london no. 3
elderflower
lemon, mint
21

COCKTAILS



ROSITA
patron repo
antica formula
vermouth blanc
campari, bitters
19



MEZCAL MULE
amaras, passion
fruit, cucumber
vanilla syrup
23



PALOMA
flecha Azul blanco
grapefruit soda
fresh lime
19



LYCHEE MARGARITA
espolon blanco
muddled lychee
fresh lime
21



SPICY MARG
el tequileno blanco
muddled fresco
& jalapeño, lime
19



CLOVER CLUB
conniption gin
raspberry, fresh
lemon juice
egg white
21



SMOKED OLD FASHIONED
Bulleit rye
Angostura
bitters, smoked
23



WHO'S ANGIE?
Casa Dragones
blanco, lemon
egg white
24

BEERS 11

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

BUBBLES

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

WHITE WINES

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

ROSÉ WINES

RHÔNE ROSÉ, Tranquille Pinard 18/62
Rhône, France
GRENACHE, Notorious Pink 19/68
Vin de France

RED WINES

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

Full wine-list available upon request

MOCKTAILS 16



NO-JITO
lemon
cucumber
fresh mint
club soda



RASPBERRY KISS
raspberry preserve
lemon, vanilla
grapefruit
soda

FIRST COURSE

FRENCH ONION SOUP
beef broth, caramelized 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, 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

CHICKEN 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



P.E.I OYSTERS	24
half dozen oysters, mignonette cocktail sauce, oyster crackers	
TUNA CRUDO	19
blackened, wasabi aioli ponzu sauce, finger lime pearls	
JUMBO SHRIMP COCKTAIL	22
half dozen shrimp, cocktail sauce	
CRAB MARTINI	32
MD blue crab, snow crab, jonah crab	
KALUGA CAVIAR	150
blini and traditional accoutrements	
SEAFOOD TOWER	85/165
whole Maine lobster, lump crab P.E.I oysters, jumbo shrimp	

SALADS

ANGIE CHICKEN CAESAR	28
crispy cream cheese, everything bagel croutons, parmigiano	
SUB hanger steak +8, SUB shrimp +4	
WARM SHRIMP SALAD	30
mixed greens, beurre blanc, avocado, watermelon radish, dill	
GRILLED CORN SALAD	23
yellow corn, cucumber, tomato, red onion, Greek feta	
LOBSTER SALAD	33
mixed greens, avocado, fingerling potatoes, egg, white balsamic dressing	

HANDHELDS

ANGIE BURGER	31
double patty smash, american cheese, red onion, pickle, hand-cut fries	
CHICKEN CAESAR SLIDERS	32
fried chicken, caesar dressing, aged parmigiano	
WAGYU FRENCH DIP	39
prime ribeye, mozzarella, au jus, side of creamy horseradish	
SWORDFISH BURGER	30
pickled red onion, mixed greens, house tartar dressing, hand-cut fries	

SOUPS

FRENCH ONION SOUP	16
beef broth, caramelized onions, gruyère	
CLAM CHOWDER	15
creamy New England style clam chowder, bacon bits, chives	

STARTERS

STEAK TARTARE	25
hand cut tenderloin, sesame breadstick, house tartar dressing	
LOBSTER & CAVIAR ROLL	20
Maine lobster salad, celery remoulade, sold by the piece	
SPINACH ARTICHOKE DIP	18
creamy cheese blend, roma artichokes, spinach	
LOBSTER ESCARGOT	28
Maine lobster, puff pastry, garlic butter, served escargot style	
SHRIMP MARTINI	28
pan-fried shrimp served over rice, cherry peppers, martini sauce	
SWORDFISH KEBAB	21
tomato, red onion, parsley, green goddess sauce	
BLUE CRAB RANGOON	27
MD blue crab, cream cheese, sweet chili sauce	
WAGYU IN A BLANKET	24
beef hot dog wrapped in puff pastry, honey mustard, sauerkraut	
MUSSELS FRITES	31
choice of white wine garlic -or- marinara, hand-cut fries	

FLATBREAD

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

PASTA

BOLOGNESE BLANC	38
rigatoni, wagyu beef ragú, Italian sausage, 24 month parmigiano	
LITTLE NECK	37
linguine, little neck clams, white wine, parsley, garlic	
TRUFFLE TAGLIATELLE	42
creamy truffle sauce, finished with shaved truffle and 24 month parmigiano	
SPICY RIGATONI	36
spicy vodka sauce, stracciatella, chives	

ENTREES

ANGIE OMELETTE	23
spinach & cheese omelette, frisée, roasted marbled potatoes	
CHICKEN PAILLARD	37
marinated & grilled chicken breast, tomato, frisée lettuce	
PAN-SEARED HALIBUT	44
served over crab fried rice, black bean garlic sauce, aioli	
MEDITERRANEAN BRONZINO	35
grilled filet, cherry tomato, capers, kalamata olives	
MILANESE	37
swordfish -or- chicken milanese topped with arugula, mozzarella	
GREEK LAMB CHOPS	46
simply grilled served with hand-cut fries, ladolemono	
VEGETARIAN CHICKEN PARM	38
plant based cutlet, old school vodka sauce, fresh mozzarella, pasta	
ROASTED CHICKEN	38
half roasted airline chicken, mashed potato, chicken jus	
LOBSTER FRITES	76
2lb Maine lobster, served over bed of hand-cut fries, clarified butter	

DAILY SPECIALS

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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BUTCHER BLOCK

STEAK FRITES	48
maître d butter, hand-cut frites add au poivre +4	
PORK CHOP MARTINI	48
pan fried bone-in pork chop cherry peppers, parmigiano	
FILET AU POIVRE	64
10oz filet mignon peppercorn sauce	
BONE-IN VEAL CHOP	58
sautéed spinach, lemon	
COLORADO BONE-IN RIBEYE FOR TWO	97
simply grilled, hand-cut fries	
PORTERHOUSE FOR TWO	150
42oz prime, dry aged	

HAND-CUT FRENCH FRIES

with the works angie sauce, garlic aioli spiced ketchup
15

SIDES

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

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.