

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 fresno
& 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
22

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

FEATURES

BOTTOMLESS MARTINIS

45 per person



Your choice of any of our classic martinis. Prepared tableside and enjoyed bottomless*



BRUNCH TOWER

smoked salmon red onions
tomatoes, sliced cucumber
assortment of NYC bagels
& cream cheeses
45

PRIX FIXE

45 per person

FIRST COURSE

ANGIE CAESAR
crispy cream cheese, everything bagel
croutons, parmigiano

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

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

BLUE CRAB RANGOON (+5)
MD blue crab, cream cheese
sweet chili sauce

SECOND COURSE

BUTTERMILK PANCAKES
fluffy house pancakes, whipped butter
maple syrup, berries

FRENCH TOAST
thick cut french toast, chantilly cream
maple syrup, berries

AVOCADO TOAST
country bread, poached eggs
crispy bacon

SMOKED SALMON BENEDICT
breakfast potatoes, poached eggs
hollandaise

ANGIE OMELETTE
spinach & cheese omelette, frisee
breakfast potatoes

CRAB CAKE BENEDICT (+10)
MD blue crab cakes, poached eggs
green beans, hollandaise

STEAK FRITES & EGGS (+15)
maitre d butter, eggs your way
hand cut french fries
add au poivre (+4)

DESSERT

PROFITEROLE
vanilla gelato stuffed beignet
warm chocolate ganache

NAPOLEON
mille-feuille layered with house custard

RAINBOW COOKIE CAKE
almond paste, raspberry jam, chocolate

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	24
crispy cream cheese, everything bagel croutons, parmigiano	
SUB hanger steak +8, SUB shrimp +4	
WARM SHRIMP SALAD	26
mixed greens, beurre blanc, avocado, watermelon radish, dill	
GRILLED CORN SALAD	21
yellow corn, cucumber, tomato, red onion, Greek feta	
LOBSTER SALAD	33
mixed greens, avocado, fingerling potatoes, egg, white balsamic dressing	

HANDHELDS

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

SOUPS

FRENCH ONION SOUP	19
beef broth, caramelized onions, gruyère	
CLAM CHOWDER	19
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	23
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	26
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	

BRUNCH PLATES

ANGIE OMELETTE	23
spinach & cheese omelette, frisée, breakfast potatoes	
AVOCADO TOAST	22
country bread, poached eggs, thick cut bacon, pickled red onion	
BUTTERMILK PANCAKES	24
fluffy house pancakes, whipped butter, maple syrup, assorted berries	
FRENCH TOAST	23
thick cut french toast, chantilly cream, maple syrup, assorted berries	
CHICKEN PAILLARD	25
marinated & grilled chicken breast, tomato, frisée, chicken jus	
STREAK FRITES & EGGS	40
maitre 'd butter, eggs your way, hand-cut french fries	
EGGS YOUR WAY	25
choice of bacon or chicken sausage, eggs, breakfast potatoes, english muffin	

BENEDICTS

THE CLASSIC	24
bacon, poached eggs, hollandaise, hand-cut fries	
CRAB CAKE	34
MD blue crab cakes, poached eggs, green beans, hollandaise	
SMOKED SALMON	29
breakfast potatoes, poached eggs, hollandaise	
MAINE LOBSTER	37
breakfast potatoes, poached eggs, hollandaise	

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	

BUTCHER BLOCK

STEAK FRITES	48
maitre '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
BREAKFAST POTATO	13
CHICKEN SAUSAGE	11
THICK CUT BACON	13
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.*