

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	KRONEN-BOURG	PORT CITY IPA	PERONI LAGER	PERONI N/A
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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

Lunch Prix Fixe

\$45 per person

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	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

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

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

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

STARTERS

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

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

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

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

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

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

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

BOLOGNESE BLANC 40
rigatoni, wagyu beef ragù 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

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