

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

SOUPS

FRENCH ONION SOUP 16
beef broth, caramalized onions, gruyère

LOBSTER BISQUE 16
creamy lobster bisque, lobster knuckle, crème fraîche, chives

STARTERS

STEAK TARTARE 23
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 24
lobster kunckle & claw, puff pastry, garlic butter, served escargot style

SHRIMP MARTINI 23
served over rice, cherry peppers, martini sauce

SWORDFISH KEBAB 21
tomato, red onion, parsley, green goddess sauce

BLUE CRAB RANGOON 24
MD blue crab, cream cheese, sweet chili sauce

WAGYU IN A BLANKET 22
beef hot dog wrapped in puff pastry, honey mustard, sauerkraut

MUSSELS FRITES 26
choice of white wine garlic -or- marinara, hand-cut fries

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, hardboiled egg, white balsamic dressing

FLATBREAD

WHITE CLAM 31
little neck clams
mozzarella, parsley

PEPPERONI 31
old school red sauce
hot honey, mozzarella

BURRATA 31
roasted cherry tomatoes
basil pesto

HANDHELDS

ANGIE BURGER 21
double patty smash burger, american cheese, red onion, angie sauce, pickle, fries

CHICKEN BAGUETTE 23
grilled chicken, mozzarella, roasted peppers, balsamic, chips

WAGYU FRENCH DIP 39
prime ribeye, mozzarella, au jus, side of creamy horseradish

BUTCHER
BLOCK

STEAK FRITES 44
maitre'd butter, hand-cut frites
add au poivre +4

ANGIE 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

PASTA

BOLOGNESE BLANC 28
rigatoni, wagyu beef ragú, Italian sausage, 24 month parmigiano

LITTLE NECK 27
linguine, little neck clams, white wine, parsley, garlic

TRUFFLE TAGLIATELLE 37
creamy truffle sauce, finished with shaved truffle and 24 month parmigiano

ENTREES

ANGIE OMELETTE 23
spinach & cheese omelette, frisée, breakfast potatoes

CHICKEN PAILLARD 27
marinated & grilled chicken breast, tomato, frisée

PAN-SEARED HALIBUT 39
served over crab fried rice, black bean garlic sauce

MEDITERRANEAN BRONZINO 35
grilled filet, cherry tomato, capers, kalamata olives

MILANESE 32
swordfish -or- chicken milanese topped with arugula, mozzarella

VEGETARIAN CHICKEN PARM 28
plant based cutlet, old school vodka sauce, fresh mozzarella, pasta

HAND-CUT
FRENCH FRIES

with the works
angie sauce, garlic aioli
spiced ketchup
15

SIDES

DRESSED GREENS 9

MASHED POTATO 9

CRAB FRIED RICE 9

ONION RINGS 12

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
lime
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

ANGIE'S
DIRTY DUO

London No. 3 gin -or- Grey Goose vodka dirty martini
shaken with house olive brine and served with all martini garnishes
serves two martinis
40



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 MARG
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
filibuster rye
Angostura
bitters, smoked
23



DC SOUR
knob creek rye
red wine float
lemon, egg white
22

BEERS 11

STELLA
ARTOIS

KRONEN-
BOURG

PORT
CITY IPA

PERONI
LAGER

PERONI
N/A

BUBBLES

PROSECCO, Vigne Antiche 84 18/89
Treviso, Italy

CRÉMANT DE LIMOUX, Maison Salasar 19/98
Languedoc, France

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

BURGUNDY, Domaine Eloy 21/74
Mâconnais, France

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-Émilion, France

COTES DU RHÔNE, E. Guigal 24/89
Rhône, 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
grapfruit
soda

