

BAR ANGIE

Lunch

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, hardboiled egg, white balsamic dressing

HANDHELDS

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

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

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

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

SPICY RIGATONI 26
spicy vodka sauce, ricotta, chives

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

GREEK LAMB CHOPS 46
simply grilled, served with hand-cut fries, ladolemono

SOUPS

FRENCH ONION SOUP 16
beef broth, caramalized onions, gruyère

CLAM CHOWDER 15
creamy New England style clam chowder, bacon bits, 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 knuckle & 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

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

BUTCHER BLOCK

STEAK FRITES 44
maitre 'd butter, hand-cut fries
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

COLORADO BONE-IN RIBEYE 87
simply grilled, hand-cut fries

PORTERHOUSE FOR TWO 130
42oz prime, dry aged

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

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness
An operational fee of 4% will be applied to all checks. Parties of 6 or more will incur an autogratiuity of 20%