

RAW BAR

Jumbo Shrimp Cocktail	27	Seasonal Oysters ½ dozen	24
Lobster Cocktail 1 pound	28	Salmon Tartare	17
Jumbo Lump Crab Cocktail	28	<i>Horseradish cream, wasabi tobiko, dill</i>	
Littleneck Clams ½ dozen	16	Tuna Tartare	19
		<i>White soy, citrus avocado, daikon</i>	

Chilled Medley of Seafood

Maine Lobster, Jumbo Shrimp, Oysters, Littleneck Clams, Jumbo Lump Crabmeat

Serves 2-3: \$92 / Serves 4-6: \$125

APPETIZERS & SALADS

Manhattan Clam Chowder	14	Beef Carpaccio	18
French Onion Soup	17	<i>Arugula, parmesan, pickled shallots, lemon</i>	
<i>Three-cheese crouton</i>		Caesar	17
The Other Soup	MP	<i>Romaine, garlic croutons, Grana Padano</i>	
Jumbo Lump Crab Cake	27	The Wedge	17
<i>Cucumber salad</i>		<i>Iceberg, Roquefort, smoked bacon, tomato</i>	
Baked Clams Oreganata	18	52 nd Street Salad	19
Baked Clams Casino	18	<i>Shrimp, bacon, string beans, onions, tomato,</i>	
Steak Tartare	18	<i>red wine vinaigrette</i>	
<i>Cornichons, shallots, parsley</i>		Green Salad	15
Burrata & Coal-Fired Peppers	17	<i>Dried cherries, goat cheese, pears, maple pecans</i>	
<i>Roasted garlic oil, basil</i>		Beet & Arugula	15
Shrimp & Lobster Dumplings	22	<i>Goat cheese, oranges, pistachios</i>	
<i>Soy Ginger Dipping Sauce</i>		Beefsteak Tomato & Onion	14
House-Smoked Bacon	14	Gorgonzola Salad	16
<i>Chipotle pineapple glaze</i>		<i>Mixed Greens, onions, tomato, red wine</i>	
		<i>vinaigrette</i>	

STEAKS & CHOPS

Our steaks are grilled over hickory logs.

Porterhouse	per person 72	Rib Steak	81
<i>For two, three, or four</i>		Rib Veal Chop	68
New York Sirloin	71	Lamb Chops	68
Bone-In New York Sirloin Sliced	59	Chopped Steak	29
Filet Mignon 8oz / 14oz	58 / 72	Roast Prime Rib of Beef	83
		<i>(Limited Availability)</i>	

SEAFOOD

Faroe Islands Salmon	39	Jumbo Shrimp	42
<i>Grilled or Broiled</i>		<i>Grilled, fried, or scampi</i>	
Swordfish	39	Jumbo Maine Lobster	MP
<i>Grilled or Broiled</i>		<i>Steamed or broiled</i>	
Sesame Crusted Tuna Steak	40	Lobster Tail w/ 8oz Filet Mignon	87
<i>miso-mirin sauce</i>			
Imported Fresh Dover Sole	72		

SPECIALTIES

Grilled ½ Chicken	29	Toppings and Rubs	4
<i>Couscous, lemon and olive oil</i>		<i>Blue cheese crust</i>	
Veal Chop Parmigiana	64	<i>Bone marrow crust</i>	
<i>Fresh Mozzarella, Parmesan</i>		<i>Pepper crust with Makers Mark au Poivre</i>	
Stuffed Jumbo Shrimp	55	<i>Mushroom garlic butter</i>	
<i>Crab stuffing, mustard butter sauce</i>		<i>Cajun</i>	

SIDES

Hash Browns 14 ♦ Baked Potato 10 ♦ French Fries 14 ♦ Mashed Potatoes 14
 Mac & Cheese 15 ♦ Onion Rings 14 ♦ Sautéed Onions 14 ♦ Sautéed Mushrooms 16
 Creamed Spinach 16 ♦ Broccoli 16 ♦ Green Beans *Steamed or sautéed* 16 ♦ Asparagus 17
 Spinach *Steamed or sautéed* 16 ♦ Broccoli Rabe 16 ♦ Charred Crispy Brussels Sprouts 16

The consumption of raw or undercooked foods can cause food borne illness.

An 18% Gratuity will be added to all parties of 8 or more. Apple Pay is not accepted.