

RAW BAR			
Jumbo Shrimp Cocktail	27	Seasonal Oysters ½ dozen	24
Lobster Cocktail 1 pound	28	Tuna Poke <i>Soy, Ginger, Sesame, Cilantro, Scallion</i>	19
Jumbo Lump Crab Cocktail	28	Hamachi Carpaccio <i>Grapefruit , radish, yuzu-cilantro reduction</i>	20
Chilled Seafood Tower <i>(Build Your Own)</i> <i>Lobster \$28ea., Jumbo Shrimp \$6.75ea., Oysters \$4ea., Littleneck Clams \$3ea., Jumbo Lump Crabmeat 4oz \$28</i>			

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

STEAKS & CHOPS			
Our steaks are USDA Prime and grilled over hickory logs.			
Porterhouse	per person 69	Rib Steak	76
<i>For two, three, or four</i>		Rib Veal Chop	68
New York Sirloin	68	Lamb Chops	68
Bone-In New York Sirloin Sliced	58	Chopped Steak	30
Filet Mignon 8oz / 14oz	58 / 69	Roast Prime Rib of Beef <i>(Limited Availability)</i>	79

SEAFOOD			
Faroe Islands Salmon <i>Grilled or Broiled</i>	39	Jumbo Shrimp <i>Grilled or scampi</i>	42
Swordfish <i>Grilled or Broiled</i>	36	Jumbo Maine Lobster <i>Steamed or broiled</i>	MP
Sesame Crusted Tuna Steak <i>miso-mirin sauce</i>	40	Lobster Tail w/ 8oz Filet Mignon	87
Fresh Dover Sole	72		

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

SIDES			
Hash Browns 14	♦	Lyonnaise 14	♦
Mashed Potatoes 14	♦	Baked Potato 10	♦
Creamed Spinach 16	♦	French Fries 14	
Spinach <i>Steamed or sautéed</i> 16	♦	Mashed Potatoes 14	♦
Broccoli Rabe 16	♦	Onion Rings 14	♦
Brussels Sprouts 16	♦	Sautéed Onions 14	♦
Mac & Cheese 14		Sautéed Mushrooms 16	
		Asparagus 17	
The consumption of raw or undercooked foods can cause food borne illness. A 20% Gratuity will be added to all parties of 8 or more.			