

RAW BAR			
Jumbo Shrimp Cocktail	27	Seasonal Oysters ½ dozen	24
Lobster Cocktail 1 pound	28	Salmon Tartar	21
		<i>Cucumber lemon vinaigrette, fresno chilli oil</i>	
Jumbo Lump Crab Cocktail	28	Tuna Tartare	20
		White soy, citris avocado, daikon	
Chilled Seafood Tower			
<i>(Build Your Own)</i>			
<i>Lobster \$28ea., Jumbo Shrimp \$6.75ea., Oysters \$4ea.,</i>			
<i>Littleneck Clams \$3ea., Jumbo Lump Crabmeat 4oz \$28</i>			

APPETIZERS & SALADS			
Manhattan Clam Chowder	14	Caesar	16
French Onion Soup	17	<i>Romaine, garlic croutons, Grana Padano</i>	
<i>Three-cheese crouton</i>		The Wedge	16
The Other Soup	MP	<i>Iceberg, Roquefort, smoked bacon, tomato</i>	
Jumbo Lump Crab Cake	28	52 nd Street Salad	19
<i>Cucumber salad</i>		<i>Shrimp, bacon, string beans, roasted red peppers,</i>	
Baked Clams Oreganata	19	<i>onions, tomato, red wine vinaigrette</i>	
Baked Clams Casino	19	Green Salad	15
		<i>Dried cherries, goat cheese, pears, maple pecans</i>	
Beef Carpaccio	18	Gorgonzola Salad	16
<i>Arugula, parmesan, lemon</i>		<i>Baby Greens, onions, tomato, red wine vinaigrette</i>	
Shrimp & Lobster Dumplings	22	Burrata & Coal-Fired Peppers	17
<i>Soy Ginger Dipping Sauce</i>		<i>Roasted garlic oil, basil</i>	
House-Smoked Bacon	14		
<i>Chipotle pineapple glaze</i>			

STEAKS & CHOPS			
Our steaks are USDA Prime and grilled over hickory logs.			
Porterhouse	per person 72	Rib Steak	79
<i>For two, three, or four</i>		Rib Veal Chop	68
New York Sirloin	71	Lamb Chops	68
Bone-In New York Sirloin Sliced	60	Chopped Steak	30
Filet Mignon 8oz / 14oz	58/72	Roast Prime Rib of Beef	85
		<i>Served Friday & Saturday (Limited Availability)</i>	

SEAFOOD			
Faroe Islands Salmon	41	Jumbo Shrimp	46
<i>Grilled or Broiled</i>		<i>Grilled or scampi</i>	
Swordfish	42	Jumbo Maine Lobster	MP
<i>Grilled or Broiled</i>		<i>Steamed or broiled</i>	
Sesame Crusted Tuna Steak	45	Lobster Tail w/ 8oz Filet Mignon	87
<i>miso-mirin sauce</i>			
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	68	<i>Bone marrow crust</i>	
<i>Fresh Mozzarella, Parmesan</i>		<i>Pepper crust with Makers Mark au Poivre</i>	
Stuffed Jumbo Shrimp	62	<i>Mushroom garlic butter</i>	
<i>Crab stuffing, mustard butter sauce</i>		<i>Cajun</i>	

SIDES			
Hash Browns 14	♦	Lyonnaise 14	♦
Baked Potato 10	♦	French Fries 14	
Mashed Potatoes 14	♦	Onion Rings 14	♦
Sautéed Onions 14	♦	Sautéed Mushrooms 16	
Creamed Spinach 16	♦	Broccoli 16	♦
Green Beans <i>Steamed or Sautéed</i> 16	♦	Asparagus 17	
Spinach <i>Steamed or sautéed</i> 16	♦	Broccoli Rabe 16	♦
Brussels Sprouts 16	♦	Corn Off the Cob 14	
Mac & Cheese 14			
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.			