

RAW BAR			
Jumbo Shrimp Cocktail	27	Seasonal Oysters ½ dozen	24
Lobster Cocktail 1 pound	28	Salmon Tartare	18
Jumbo Lump Crab Cocktail	28	<i>Cucumber lemon vinaigrette, fresno chili oil</i>	
Littleneck Clams ½ dozen	16	Tuna Tartare	21
		<i>White soy, citrus avocado, daikon</i>	
Chilled Medley of Seafood			
<i>Maine Lobster, Jumbo Shrimp, Oysters, Littleneck Clams, Jumbo Lump Crabmeat</i>			
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	28	The Wedge	17
<i>Cucumber salad</i>		<i>Iceberg, Roquefort, smoked bacon, tomato</i>	
Baked Clams Oreganata	19	52 nd Street Salad	19
Baked Clams Casino	19	<i>Shrimp, bacon, string beans, onions, tomato, red wine vinaigrette</i>	
Steak Tartare	18	Green Salad	15
<i>Cornichons, shallots, parsley</i>		<i>Dried cherries, goat cheese, pears, maple pecans</i>	
Burrata & Coal-Fired Peppers	17	Beet & Arugula	15
<i>Roasted garlic oil, basil</i>		<i>Goat cheese, oranges, pistachios</i>	
Shrimp & Lobster Dumplings	22	Beefsteak Tomato & Onion	14
<i>Soy Ginger Dipping Sauce</i>		Gorgonzola Salad	16
House-Smoked Bacon	14	<i>Mixed Greens, onions, tomato, red wine vinaigrette</i>	
<i>Chipotle pineapple glaze</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	60	Chopped Steak	30
Filet Mignon 8oz / 14oz	58 / 72	Roast Prime Rib of Beef	83
		<i>(Limited Availability)</i>	

SEAFOOD			
Faroe Islands Salmon	41	Jumbo Shrimp	46
<i>Grilled or Broiled</i>		<i>Grilled, fried, or scampi</i>	
Swordfish	42	Jumbo Maine Lobster	MP
<i>Grilled or Broiled</i>		<i>Steamed or broiled</i>	
Sesame Crusted Tuna Steak	44	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	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	◆	Baked Potato 10	◆
French Fries 14	◆	Mashed Potatoes 14	◆
Mac & Cheese 15		Onion Rings 14	◆
Sautéed Onions 14	◆	Sautéed Mushrooms 16	◆
Green Beans	<i>Steamed or sautéed</i>	16	
Creamed Spinach 16	◆	Broccoli 16	◆
Curried Cauliflower	<i>Pinenuts & Raisins</i>	14	◆
Asparagus 17		Spinach	<i>Steamed or sautéed</i>
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.