

## RAW BAR

Jumbo Shrimp Cocktail	27	Seasonal Oysters ½ dozen	24
Lobster Cocktail 1 pound	28	Tuna Tartare <i>White soy, citrus avocado, daikon</i>	21
Jumbo Lump Crab Cocktail	28	Hamachi Carpaccio <i>Grapefruit, radish, yuzu-cilantro reduction</i>	20

### Chilled Seafood Tower

*(Build Your Own)*

*Lobster \$28ea., Jumbo Shrimp \$6.75ea., Oysters \$4ea.,  
Littleneck Clams \$3ea., Jumbo Lump Crabmeat 4oz \$28*

## 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>	28	52 <sup>nd</sup> Street Salad	19
Baked Clams Oreganata	19	<i>Shrimp, bacon, string beans, roasted red peppers, onions, tomato, red wine vinaigrette</i>	
Baked Clams Casino	19	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 <i>For two, three, or four</i>	per person 69	Rib Steak	76
New York Sirloin	70	Rib Veal Chop	68
Bone-In New York Sirloin Sliced	60	Lamb Chops	68
Filet Mignon 8oz / 14oz	58/69	Chopped Steak	30
		Roast Prime Rib of Beef <i>Served Friday &amp; Saturday (Limited Availability)</i>	79

## SEAFOOD

Faroe Islands Salmon <i>Grilled or Broiled</i>	41	Jumbo Shrimp <i>Grilled or scampi</i>	46
Swordfish <i>Grilled or Broiled</i>	42	Jumbo Maine Lobster <i>Steamed or broiled</i>	MP
Sesame Crusted Tuna Steak <i>miso-mirin sauce</i>	45	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>	68	<i>Blue cheese crust</i>	
Stuffed Jumbo Shrimp <i>Crab stuffing, mustard butter sauce</i>	62	<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 ♦ 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 *Steamed or Sautéed* 16 ♦ Asparagus 17  
Spinach *Steamed or sautéed* 16 ♦ Broccoli Rabe 16 ♦ Brussels Sprouts 16 ♦ Sweet Potato 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.