

## **APPETIZERS**

## OYSTERS ON THE HALF SHELL\* 1/2 DOZEN 24, DOZEN 42

mignonette, cocktail sauce, citrus

## **SHRIMP COCKTAIL 26**

cocktail sauce, citrus

#### **CHARRED OCTOPUS 25**

avocado mousseline, feta cheese, fennel, frisee

## **MARYLAND-STYLE CRAB CAKE 27**

old bay remoulade, lemon

## STEAMED CLAMS & MUSSELS 22

fennel, peppers, tomato-saffron broth

#### FRIED CALAMARI 23

pickled mini peppers, lemon-garlic aioli

#### STEAK TARTARE\* 24

capers, onion, pickled mushroom, chipotle aioli

#### **TUNA TARTARE\* 24**

avocado-mint yogurt, grilled pineapple, peppadew, apple-kurozu vinegar

## CHEESE & CHARCUTERIE BOARD 36

seasonal mostardo, cornichons, honey, crostini

# **SOUP & SALADS**

#### LOBSTER BISQUE 19

cold water lobster, crème fraiche

#### SIGNATURE CAESAR 16

romaine, baby red oak lettuce, garlic croutons, parmesan, caesar dressing

#### **ICEBERG WEDGE 18**

bacon, roasted tomatoes, pickled red onion, balsamic reduction, blue cheese dressing

## **HARVEST SALAD 16**

lettuce mélange, shaved root vegetables, goat cheese, honey-citrus vinaigrette

## SIDES

WHIPPED POTATOES 15

**LOADED POTATOES 18** 

**GARLIC & PARMESAN FRIES 15** 

**ROASTED MUSHROOMS 15** 

CREAMED SPINACH 15

GRILLED BROCCOLINI 15

**MACARONI & CHEESE 15** 

SAUTEED GREEN BEANS 15

## **USDA PRIME STEAKS\***

## WET-AGED

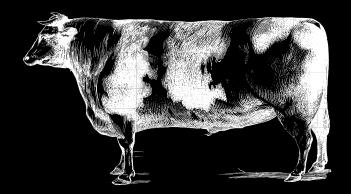
8oz. FILET MIGNON 60 10oz. CAPITAL CUT 64 14oz. NY STRIP 62

## DRY-AGED

20oz. BONE-IN NY STRIP 72 22oz. BONE-IN RIBEYE 78 24oz. BONE-IN PORTERHOUSE 75 36oz. BONE-IN TOMAHAWK 145

# <u>WAGYU</u>

DAILY SELECTION MP



# **SEAFOOD PLATTERS**

## PETITE 90

oysters, shrimp cocktail, tuna tartare, steamed clams & mussels

#### **GRANDE 160**

oysters, shrimp cocktail, tuna tartare, steamed clams & mussels, crab salad

## **ENTREES\***

## **GRILLED SALMON 48**

grilled broccolini, pickled kumquats, smoked tomato fondue

## PAN-SEARED SCALLOPS 57

steamed clams, smoked apple-wood bacon, cider vin blanc

# **MARYLAND-STYLE CRAB CAKES 54**

old bay remoulade, lemon

#### **BROILED BONE-IN PORK CHOP 46** pineapple chutney, molasses gastrique

**ENHANCEMENTS** 

## **SAUCES 4**

béarnaise - red wine - chipotle aioli horseradish cream - au poivre

## BUTTER & CHEESE 5

maître d'hôtel butter - truffle butter blue cheese

**SHRIMP SCAMPI 22** 

**SEARED SCALLOPS\* 26** 

 $\hbox{$^*$Consuming raw or undercooked meat, poultry, seafood, shell fish,}\\$ eggs, or unpasteurized milk may increase your risk to foodborne illness.

A 20% service charge will be added to all parties of 6 or more. All large parties are setup as one (1) check. Final bill can be split up to three (3) ways. For your security, we only accept credit cards with embedded microchip.