

RAW BAR



- PEI OYSTERS *

half dozen oysters, mignonette cocktail sauce, oyster crackers

26
- TUNA CARPACCIO *

fried capers, chives, lemon, aurugla

29
- JUMBO SHRIMP COCKTAIL

half dozen shrimp, cocktail sauce

26
- CRAB MARTINI

jumbo lump crab, louis dressing

31
- BRANZINO CEVICHE *

tomato, avocado, spanish onion, cucumber

28
- KALUGA CAVIAR *

blini and traditional accoutrements

150

Seafood Plateau

MAINE LOBSTER, JUMBO LUMP CRAB, SHRIMP & OYSTERS *

Served with cocktail sauce, mignonette fresh horseradish & hot sauce

- PETITE 85

serves 1 - 2
- GRANDE 165

serves 3 - 4

BREAD BASKET

cranberry walnut, sourdough
rosemary focaccia

8



Flatbreads

- MARGHERITA 29

old school red sauce
mozzarella, fresh basil

- WHITE CLAM 31

little neck clams
mozzarella, parsley

- PEPPERONI 31

old school red sauce
hot honey, mozzarella

- BURRATA 30

cherry tomatoes
basil pesto

LES SANDWICHS

- JAMBON BEURRE

ham, salted butter, comté cheese, side of mixed greens

28
- ANGIE'S BURGER

triple patty smash, american cheese, red onion, hand-cut fries

35

- WAGYU FRENCH DIP

thinly sliced ribeye, mozzarella, au jus, creamy horseradish

43
- CLUB SANDWICH

grilled chicken, bacon, avocado, aioli, hand-cut fries

29

LES PATES

- BOLOGNAISE BLANC

rigatoni, wagyu beef ragú, italian sausage, parmigiano

38
- LITTLE NECK

linguine, little neck clams, white wine, parsley, garlic

37
- TRUFFLE TAGLIATELLE

creamy truffle sauce, fresh shaved truffle, parmigiano

46
- SPICY RIGATONI

spicy vodka sauce, stracciatella, chives

36
- LOBSTER PASTA

marinara, whole maine lobster

52

HORS D'OEUVRES

- ONION SOUP GRATINÉE

beef broth, caramelized onions, gruyère

17
- CHICKEN PÂTÉ

toast points, cornichons, fig jam

21
- STEAK TARTARE *

hand-cut tenderloin, sesame breadstick, house tartar dressing

28
- LOBSTER & CAVIAR ROLL

maine lobster salad, celery remoulade, sold by the piece

20
- SPINACH ARTICHOKE DIP

creamy cheese blend, roma artichokes, spinach

21
- LOBSTER ESCARGOT

Maine lobster, puff pastry, garlic butter, served escargot style

32
- MUSSELS FRITES

choice of white wine garlic -or- marinara, hand-cut fries

34
- POUTINE

hand-cut fries, cheddar cheese curds, gravy

22
- BLUE CRAB RANGOONS

MD blue crab, cream cheese, sweet chili sauce

28
- STEAK TIDBITS

prime striploin, comté, au poivre, served over crostini

31

LES SALADES

- FRISÉE & LARDON

thick-cut bacon, poached farm egg, champagne vinaigrette

26
- ANGIE'S CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

26
- CHINESE CHICKEN SALAD

napa cabbage, radicchio, cashews, sesame soy dressing, crispy wonton

29
- GRILLED CORN SALAD

feta, cucumber, grape tomato, red onion, lemon vinaigrette

26
- WARM SHRIMP SALAD

mixed greens, beurre blanc, avocado, watermelon radish, dill

32

Add

- CHICKEN +8
-
- SHRIMP +12
-
- STEAK* +20

ENTREES

- CHICKEN PAILLARD

grilled tomato, chicken jus, frisée

38
- TROUT AMANDINE

french green beans, brown butter, lemon

41
- LAMB CHOPS *

simply grilled, hand-cut fries

62
- GRILLED BRANZINO

tomatoes, red onion capers, olives

42
- PORKCHOP MARTINI

bone-in, pan fried, cherry peppers, martini sauce

48
- MILANESE

chicken or swordfish, beurre blanc, served with side salad

39
- DUCK AU POIVRE

grilled duck breast, hand-cut fries

41
- LOBSTER FRITES

2lb Maine lobster, breaded and grilled, hand-cut fries

78

WHOLE DOVER SOLE 75

lightly floured and pan-roasted, brown butter, lemon, parsley

HAND-CUT FRENCH FRIES

served with Angie's sauce
garlic aioli & ketchup

15

Accoutrements

- GREEN BEANS

13
- POMMES PURÉE

13
- MIXED GREENS

11
- SAUTÉED MUSHROOMS

13
- SAUTÉED SPINACH

14

STEAK FRITES *

served with hand-cut fries, Add au poivre +4, Add cajun blackened style +3

- NEW YORK STRIP

14oz prime striploin

64
- FILET MIGNON

12oz tenderloin

66
- PORTERHOUSE FOR TWO

40oz dry-aged prime

150

CÔTE DE BOEUF 87