



SOUPS AND SALADS

- FRENCH ONION SOUP 6
CAESAR SALAD 8
KALE AND QUINOA SALAD 10
SOUP DU JOUR 8
SPERRY'S WEDGE 8
SALAD BAR 12

APPETIZERS *

Add Sperry's Famous Salad Bar for 8

HOUSE SPECIALTIES

- SCALLOPS BENEDICT 19
country ham, asparagus, grits, spicy hollandaise
SEARED TUNA STACK* 17
ahi, mango, jicama, avocado

- SEAFOOD TOWER mkt
Alaskan King Crab, jumbo shrimp, oysters, lobster tail
GRILLED LAMB CHOPS 18
sweet potato fries
JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce
SMOKED SALMON* 12
in-house smoked Salmon, toast points
SEARED FILET MIGNON TIPS* 16
Byrd's Mill stone ground grits
98% JUMBO LUMP CRAB CAKES mkt
pan seared, whole grain mustard sauce
ESCARGOTS 10
garlic-herb seasoned butter
BBQ SHRIMP & GRITS 11
Byrd's Mill grits, bbq sauce, sharp cheddar, chives, Benton's bacon

OYSTERS ON THE HALF SHELL mkt

COMBINATIONS

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge

HOUSE SPECIALTY

- FILET OF BEEF AND JUMBO LUMP CRAB CAKE mkt
6oz bacon wrapped filet, 4oz jumbo lump crab cake

- FILET OF BEEF AND KING CRAB 56
6oz bacon wrapped filet, king crab
FILET OF BEEF AND SHRIMP 47
6oz bacon wrapped filet, grilled shrimp
FILET OF BEEF AND LOBSTER TAIL 49
6oz bacon wrapped filet, one 5oz tail, (add an extra tail for 14)

BEEF

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge (Except Porter Road Cheeseburger)

HOUSE SPECIALTY

ROAST PRIME RIB OF BEEF

slow roasted to perfection, au jus, creamy horseradish sauce

- QUEEN CUT - 12oz - 35
KING CUT - 16oz - 39

- PRINCE WILLIAM BLUE CHEESE STUFFED FILET 36
6oz bacon wrapped
NEW YORK STRIP 49
14oz center cut
FILET OSKAR 49
8oz filet, king crab, asparagus, béarnaise
BONE-IN RIBEYE mkt
18oz well marbled
6oz FILET MIGNON 37
bacon wrapped
RIBEYE STEAK, GRILLED OR BLACKENED 39
14oz well marbled
8oz FILET MIGNON 43
center cut
STEAK FRITES 30
9oz of tenderloin tails, bearnaise, shoestring potatoes
BONE-IN FILET mkt
10oz special cut
ANGUS CHOPPED STEAK* 22
100% Angus beef bacon wrapped, burgundy mushroom sauce
ANGUS BACON CHEESEBURGER 19
100% Angus beef, sharp cheddar, lettuce, tomato, onions, and pickles served with fried shoestring potatoes or cole slaw
add Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge 8

SAUCES AND ADDITIONS *

HOUSE SPECIALTY

SPERRY'S STEAK SAUCE N/C

- BÉARNAISE 3
HOLLANDAISE 3
BLUE CHEESE 3
BURGUNDY MUSHROOM 3
OSKAR STYLE 10
GRILLED SHRIMP SKEWER 10
LOBSTER TAIL 18
ALASKAN KING CRAB LEGS mkt

OPEN FOR LUNCH MONDAY-SATURDAY 11AM - 3PM
20% gratuity added to parties of 7 or more. No separate checks on parties of 7 or more.

*Consuming raw or undercooked meat, eggs, seafood, poultry, fish could result in foodborne illness.

FISH & SEAFOOD

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge

HOUSE SPECIALTY

SCALLOPS BENEDICT 40

grilled scallops, country ham and asparagus over Byrd's Mill Stone Ground Grits topped with spicy hollandaise

DAILY FRESH CATCH mkt

SALMON FLORENTINE 28
creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE 24
brown butter, toasted almonds

BBQ SHRIMP & GRITS 29
Byrd's Mill grits, bbq sauce, sharp cheddar, chives & Benton's bacon

TWIN LOBSTER TAILS 36
two 5oz tails, broiled or tempura style

ALASKAN KING CRAB LEGS mkt
steamed, lemon & drawn butter

SEARED SASHIMI TUNA 34
8oz sushi grade, ginger lime vinaigrette

98% JUMBO LUMP CRAB CAKES mkt
pan seared, whole grain mustard sauce

CLASSICS AND CHOPS*

HOUSE SPECIALTY

RACK OF LAMB DIJON 37

New Zealand lamb, mustard, bread crumbs, mint sauce

MAUDE'S GRILLED CHICKEN 24
12oz breast, mushroom sauce

PORK CHOP 28
14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 13

TWICE BAKED POTATO 6

ASPARAGUS HOLLANDAISE 8

CREAMED SPINACH 7

FRIED SHOESTRING POTATOES 7

SAUTÉED MUSHROOMS 7

BAKED IDAHO POTATO 6

GARLIC WHIPPED POTATOES 6

BROCCOLI HOLLANDAISE 8

SAUTÉED SPINACH 7

SWEET POTATO FRIES 7

GRILLED ASPARAGUS 8

MANGO & SAUSAGE MUSHROOMS 8

WINES BY THE GLASS

CHAMPAGNE & SPARKLING 6oz

NV Freixenet Spain 7
NV La Marca Prosecco Italy 9

CHARDONNAY

2019 Sperry's California 7
2016 Louis Latour "Duet" Rhone 12
2018 Sonoma Cutrer Sonoma 16

CABERNET SAUVIGNON

2019 Sperry's California 7
2019 Felino by Paul Hobbs Argentina 11
2016 Simi Landslide Vineyards Alexander Valley 18

MERLOT

2016 Wente Livermore Valley 10

PINOT NOIR

2017 Landmark Overlook California 12
2019 Meiomi California 14

OTHER WHITE BLENDS

2020 Oyster Bay Sauvignon Blanc Marlborough 10
2019 Whitehaven Sauvignon Blanc Marlborough 12
2019 Bottega Pinot Grigio Trentino 10
2019 Schloss Volrads Riesling Rheingu 11
2019 Dogliotti Moscato d'Asti Asti 10
2013 Jean Luc Colombo Viognier Languedoc 12
2019 Fleur de Mer Provence Rose' Provence 12

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