



SOUP AND SALADS

FRENCH ONION SOUP
CAESAR SALAD*
KALE AND QUINOA SALAD

SOUP DU JOUR
SPERRY’S WEDGE
SALAD BAR

APPETIZERS

Add Sperry's Famous Salad Bar for 9

HOUSE SPECIALTIES

SCALLOPS BENEDICT
country ham, asparagus, Anson Mills Heirloom Grits, spicy hollandaise

SEARED TUNA STACK*
ahi, mango, jicama, avocado

SEAFOOD TOWER*
Alaskan King Crab, jumbo shrimp, oysters, lobster tail

GRILLED LAMB CHOPS*
sweet potato fries

JUMBO SHRIMP COCKTAIL
atomic cocktail sauce

SMOKED SALMON*
in-house smoked salmon, toast points

SEARED FILET MIGNON TIPS*
Anson Mills Heirloom Grits

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

ESCARGOT
garlic herb seasoned butter

BBQ SHRIMP & GRITS
Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives, Benton’s bacon

MANGO & SAUSAGE STUFFED MUSHROOMS
button mushrooms, sausage & mango

OYSTERS ON THE HALF SHELL*
half dozen oysters, cocktail & mignonette

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*
6oz bacon wrapped filet, 4 oz jumbo lump crab cake

FILET OF BEEF AND LOBSTER TAIL*
6oz bacon wrapped filet, one 5oz tail

FILET OF BEEF AND SHRIMP*
6oz bacon wrapped filet, grilled shrimp

FILET OF BEEF AND KING CRAB*
6oz bacon wrapped filet, king crab

BEEF

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

HOUSE SPECIALTY

ROAST PRIME RIB OF BEEF*

slow roasted to perfection, au jus, creamy horseradish sauce

QUEEN CUT - 12oz

KING CUT - 16oz

PRINCE WILLIAM BLUE CHEESE STUFFED FILET*
6oz bacon wrapped

NEW YORK STRIP*
14oz center cut

FILET OSKAR*
8oz filet, king crab, asparagus, bearnaise

BONE-IN RIBEYE*
18oz well marbled

6oz FILET MIGNON*
bacon wrapped

RIBEYE STEAK, GRILLED OR BLACKENED*
14oz well marbled

8oz FILET MIGNON*
center cut

STEAK FRITES*
9oz of tenderloin tails, bearnaise, shoestring potatoes

BONE-IN FILET*
10oz special cut

HEREFORD CHOPPED STEAK*
Hereford beef bacon wrapped, burgundy mushroom sauce

HEREFORD BEEF BACON CHEESEBURGER*
Hereford beef, shoestring potatoes

SAUCES AND ADDITIONS

HOUSE SPECIALTY

SPERRY’S STEAK SAUCE N/C

BEARNAISE

OSKAR STYLE

HOLLANDAISE

GRILLED SHRIMP SKEWER

BLUE CHEESE

LOBSTER TAIL

BURGUNDY MUSHROOM

ALASKAN KING CRAB LEGS

\$5 split entrées. 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

grilled scallops, country ham and asparagus over Anson Mills Heirloom grits topped with spicy hollandaise

DAILY FRESH CATCH

SALMON FLORENTINE

creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE

brown butter, toasted almonds

BBQ SHRIMP & GRITS

Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives & Benton’s bacon

TWIN LOBSTER TAILS

two 5oz tails, broiled or tempura style

SEARED SASHIMI TUNA*

8oz sushi grade, ginger lime vinaigrette

98% JUMBO LUMP CRAB CAKES

pan seared, whole grain mustard sauce

ALASKAN KING CRAB LEGS

steamed, drawn butter

CLASSICS AND CHOPS

HOUSE SPECIALTY

RACK OF LAMB DIJON*

New Zealand lamb, mustard, bread crumbs, mint sauce

MAUDE’S GRILLED CHICKEN

12 oz airline breast, mushroom sauce

PORK CHOP*

14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE

TWICE BAKED POTATO

ASPARAGUS HOLLANDAISE

CREAMED SPINACH

FRIED SHOESTRING POTATOES

SAUTÉED MUSHROOMS

BAKED IDAHO POTATO

GARLIC WHIPPED POTATOES

BROCCOLI HOLLANDAISE

SAUTÉED SPINACH

SWEET POTATO FRIES

GRILLED ASPARAGUS

DESSERTS

HOUSE SPECIALTY

STICKY TOFFEE PUDDING

crème fraîche, warm toffee sauce

BANANAS FOSTER FOR TWO

CRÈME BRÛLÉE

SPERRY’S “SNOWBALL” SUNDAE

ESPRESSO BROWNIE

CARROT CAKE

PEPPERMINT ICE CREAM

chocolate rum sauce

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Dogliotti Moscato d’Asti	Asti
La Marca Prosecco	Prosecco
JP Chenet Brut	Loire

CHARDONNAY

J Lohr Arroyo	Monterey
Louis Jadot Macon-Villages	Burgundy
Mer Soilel Reserve	Monterey
Sperry’s	California

OTHER GREAT WHITES

Alain De La Treille Sauvignon Blanc	Loire
Bottega Pinot Grigio	Venezia
Domaine Montrose Rosé	France
Stoneleigh Sauvignon Blanc	Marlborough

CABERNET SAUVIGNON

Unshackled Cabernet	California
Justin	Paso Robles
Quilt	Napa
Sperry’s	California

MERLOT

Duckhorn Decoy	California
----------------	------------

PINOT NOIR

Arrogant Frog	Pays d’Oc
Ken Wright	Willamette
La Crema	Sonoma

ZINFANDEL

Dry Creek Vineyards	California
---------------------	------------

OTHER GREAT REDS

Domaine Bousquet Malbec	Argentina
Pessimist Red Blend	Paso Robles
Southern Belle Red Blend	Spain