



SOUP AND SALADS

FRENCH ONION SOUP 9
 CAESAR SALAD* 9
 KALE AND QUINOA SALAD 14

SOUP DU JOUR 10
 SPERRY'S WEDGE 9
 SALAD BAR 13

APPETIZERS

Add Sperry's Famous Salad Bar for 9

HOUSE SPECIALTIES

SCALLOPS BENEDICT 28
 country ham, asparagus, Anson Mills Heirloom Grits, spicy hollandaise

SEARED TUNA STACK* 21
 ahi, mango, jicama, avocado

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

GRILLED LAMB CHOPS* 20
 sweet potato fries

JUMBO SHRIMP COCKTAIL 18
 atomic cocktail sauce

SMOKED SALMON* 15
 in-house smoked salmon, toast points

SEARED FILET MIGNON TIPS* 17
 Anson Mills Heirloom Grits

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

ESCARGOTS 12
 garlic herb seasoned butter

BBQ SHRIMP & GRITS 14
 Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives, Benton's bacon

MANGO & SAUSAGE STUFFED MUSHROOMS 9
 button mushrooms, sausage & mango

OYSTERS ON THE HALF SHELL* mkt
 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* mkt
 6oz bacon wrapped filet, 4 oz jumbo lump crab cake

FILET OF BEEF AND LOBSTER TAIL* 54
 6oz bacon wrapped filet, one 5oz tail, (add an extra tail for 24)

FILET OF BEEF AND SHRIMP* 52
 6oz bacon wrapped filet, grilled shrimp

FILET OF BEEF AND KING CRAB* mkt
 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 - 40

KING CUT - 16oz - 44

PRINCE WILLIAM BLUE CHEESE STUFFED FILET* 44
 6oz bacon wrapped

NEW YORK STRIP* 50
 14oz center cut

FILET OSKAR* 53
 8oz filet, king crab, asparagus, bearnaise

BONE-IN RIBEYE* mkt
 18oz well marbled

6oz FILET MIGNON* 42
 bacon wrapped

RIBEYE STEAK, GRILLED OR BLACKENED* 44
 14oz well marbled

8oz FILET MIGNON* 49
 center cut

STEAK FRITES* 35
 9oz of tenderloin tails, bearnaise, shoestring potatoes

BONE-IN FILET* mkt
 10oz special cut

HEREFORD CHOPPED STEAK* 23
 Hereford beef bacon wrapped, burgundy mushroom sauce

HEREFORD BEEF BACON CHEESEBURGER* 19
 Hereford beef, shoestring potatoes (add salad bar for 9)

SAUCES AND ADDITIONS

HOUSE SPECIALTY

SPERRY'S STEAK SAUCE N/C

BEARNAISE 3
HOLLANDAISE 3
BLUE CHEESE 3
BURGUNDY MUSHROOM 3

OSKAR STYLE 10
GRILLED SHRIMP SKEWER 10
LOBSTER TAIL 24
ALASKAN KING CRAB LEGS mkt

\$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 48

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

DAILY FRESH CATCH
market price

SALMON FLORENTINE 30
creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE 27
brown butter, toasted almonds

BBQ SHRIMP & GRITS 29
Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives & Benton's bacon

TWIN LOBSTER TAILS 48
two 5oz tails, broiled or tempura style

SEARED SASHIMI TUNA* 38
8oz sushi grade, ginger lime vinaigrette

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

ALASKAN KING CRAB LEGS mkt
steamed, drawn butter

CLASSICS AND CHOPS

HOUSE SPECIALTY

RACK OF LAMB DIJON* 40

New Zealand lamb, mustard, bread crumbs, mint sauce

MAUDE'S GRILLED CHICKEN 25
12 oz airline breast, mushroom sauce

PORK CHOP* 29
14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 14

TWICE BAKED POTATO 7
ASPARAGUS HOLLANDAISE 8
CREAMED SPINACH 7
FRIED SHOESTRING POTATOES 7
SAUTÉED MUSHROOMS 7
BAKED IDAHO POTATO 7

GARLIC WHIPPED POTATOES 6
BROCCOLI HOLLANDAISE 8
SAUTÉED SPINACH 7
SWEET POTATO FRIES 7
GRILLED ASPARAGUS 8

DESSERTS

HOUSE SPECIALTY

STICKY TOFFEE PUDDING 8

crème fraîche, warm toffee sauce

BANANAS FOSTER FOR TWO 20
CRÈME BRÛLÉE 8
SPERRY'S "SNOWBALL" SUNDAE 8

ESPRESSO BROWNIE 8
CARROT CAKE 8
PEPPERMINT ICE CREAM 8
chocolate rum sauce

WINES BY THE GLASS

CHAMPAGNE & SPARKLING 6oz 9oz
Dogliotti Moscato d'Asti Asti 10 15
La Marca Prosecco Prosecco 12 17
JP Chenet Brut Loire 14

CHARDONNAY

J Lohr Arroyo Monterey 12 17
Louis Jadot Macon-Villages Burgundy 13 18
Mer Soilel Reserve Monterey 14 19
Sperry's California 7 12

OTHER GREAT WHITES

Alain De La Treille Sauvignon Blanc Loire 14 19
Bottega Pinot Grigio Venezia 11 16
Domaine Montrose Rosé France 13 18
Stoneleigh Sauvignon Blanc Marlborough 12 17

CABERNET SAUVIGNON 6oz 9oz
Unshackled Cabernet California 13 18
Justin Paso Robles 16 21
Quilt Napa 18 23
Sperry's California 7 12

MERLOT

Duckhorn Decoy California 13 18

PINOT NOIR

Arrogant Frog Pays d'Oc 11 16
Ken Wright Willamette 18 23
La Crema Sonoma 15 20

ZINFANDEL

Dry Creek Vineyards California 15 20

OTHER GREAT REDS

Domaine Bousquet Malbec Argentina 13 18
Pessimist Red Blend Paso Robles 13 18
Southern Belle Red Blend Spain 14 19