



SOUPS AND SALADS

- FRENCH ONION SOUP 7

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
- JUMBO SHRIMP COCKTAIL 18

atomic cocktail sauce
- SEALED FILET MIGNON TIPS* 17

Anson Mills Heirloom Grits
- ESCARGOTS 12

garlic-herb seasoned butter
- MANGO & SAUSAGE STUFFED MUSHROOMS 9

button mushrooms, sausage & mango
- GRILLED LAMB CHOPS 20

sweet potato fries
- SMOKED SALMON* 15

in-house smoked Salmon, toast points
- 98% JUMBO LUMP CRAB CAKES mkt

pan seared, whole grain mustard sauce
- BBQ SHRIMP & GRITS 14

Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives, Benton’s bacon
- 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, 4oz jumbo lump crab cake

- FILET OF BEEF AND LOBSTER TAIL* 52

6oz bacon wrapped filet, one 5oz tail, (add an extra tail for 24)
- FILET OF BEEF AND SHRIMP* 50

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 (Except Hereford Beef Bacon Cheeseburger)

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* 39

6oz bacon wrapped
- FILET OSKAR* 52

8oz filet, king crab, asparagus, béarnaise
- 6oz FILET MIGNON* 40

bacon wrapped
- 8oz FILET MIGNON* 48

center cut
- BONE-IN FILET* mkt

10oz special cut
- NEW YORK STRIP* 50

14oz center cut
- BONE-IN RIBEYE* mkt

18oz well marbled
- RIBEYE STEAK, GRILLED OR BLACKENED* 44

14oz well marbled
- STEAK FRITES* 35

9oz of tenderloin tails, bearnaise, shoestring potatoes
- HEREFORD CHOPPED STEAK* 23

Hereford beef bacon wrapped, burgundy mushroom sauce
- HEREFORD BEEF BACON CHEESEBURGER* 19

Hereford 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 9

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 24

ALASKAN KING CRAB LEGS mkt

OPEN FOR LUNCH MONDAY-SATURDAY 11AM - 3PM

\$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 mkt

TWIN LOBSTER TAILS 48

two 5oz tails, broiled or tempura style

SALMON FLORENTINE 30

creamed or sautéed spinach, hollandaise

SEARED SASHIMI TUNA* 38

8oz sushi grade, ginger lime vinaigrette

RAINBOW TROUT ALMONDINE 27

brown butter, toasted almonds

98% JUMBO LUMP CRAB CAKES mkt

pan seared, whole grain mustard sauce

BBQ SHRIMP & GRITS 29

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

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

12oz 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

GARLIC WHIPPED POTATOES 6

ASPARAGUS HOLLANDAISE 8

BROCCOLI HOLLANDAISE 8

CREAMED SPINACH 7

SAUTÉED SPINACH 7

FRIED SHOESTRING POTATOES 7

SWEET POTATO FRIES 7

SAUTÉED MUSHROOMS 7

GRILLED ASPARAGUS 8

BAKED IDAHO POTATO 7

DESSERTS

HOUSE SPECIALTY

STICKY TOFFEE PUDDING 8

crème fraîche, warm toffee sauce

BANANAS FOSTER FOR TWO 20

ESPRESSO BROWNIE 8

CRÈME BRÛLÉE 8

CARROT CAKE 8

SPERRY’S “SNOWBALL” SUNDAE 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

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
Justin	Paso Robles	16	21
Quilt	Napa	18	23
Sperry’s	California	7	12
Unshackled Cabernet	California	13	18

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

OPEN FOR LUNCH MONDAY-SATURDAY 11AM - 3PM

\$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.