



SHAREABLES

OYSTERS

ARTISAN OYSTERS 19
half dozen oysters, cocktail sauce, horseradish, mignonette, lemon

OYSTERS ROCKEFELLER 19
spinach, fennel, pernod, glacage

BROILED OYSTERS 19
garlic, butter, herbs, Nueske® applwood bacon, panko

CHILLED

BRUSCHETTA 14
heirloom tomato, onion, garlic, herbs, castelvetro olive, aloutte cheese, parmigiano reggiano, balsamic, crostini

SHRIMP COCKTAIL 19
cocktail sauce, horseradish, lemon

FEATURED ITEM
CRAB ELOTE 15
jumbo lump crab, sweet corn, lime aioli, shishito peppers, tajin™, cilantro, tortilla

CRAB CAKE 24
herb salad, succotash, corn puree

STEAK CHIMICHURRI 17
tenderloin tips, chimichurri, pepper aioli, heirloom tomato, fingerlings

CALAMARI 16
flash fried, marinated tomato, castelvetro olive, lemon aioli

HOT

FEATURED ITEM
LOBSTER ESCARGOT 20
lobster tail, butter, herbs, havarti

SHRIMP DE JONGHE 19
garlic butter, panko, lemon

FIRE CRACKER SHRIMP 19
flash fried, firecracker sauce, gorgonzola, buttermilk blue cheese

SOUPS

FRENCH ONION SOUP 12
sherry broth, sweet onion, gruyere, crostini

LOBSTER BISQUE 14
cognac crème fraîche

SALADS

HOUSE SALAD 11
field greens, heirloom tomato, red onion, cucumber, carrot, hard-boiled egg, cheddar

CAESAR 11
romaine, heirloom tomato, castelvetro olive, crouton, parmigiano reggiano

WEDGE 13
iceburg, Nueske® bacon, gorgonzola, heirloom tomato, pickled onion

PASTAS

PASTA ENHANCEMENTS:
CHICKEN 10 | SHRIMP 15 | SALMON 12

FETTUCCINI ALFREDO 26
parmigiano reggiano, butter, cream, fresh pasta

GRILLED LOBSTER ALFREDO 48
heirloom tomatoes, spinach, cajun cream

GNOCCHI PESTO 26
basil pesto, garden vegetables, goat cheese

TUSCAN RAVIOLI 26
cheese ravioli, sundried tomato, spinach, white wine, vodka

ENTRÉES

SCOTTISH SALMON 36
seared or grilled, summer succotash, Nueske® bacon, corn puree

CHILEAN SEA BASS 46
lemon butter sauce, heirloom tomato, spinach, pom frites

FRIED SHRIMP 32
flash fried, plain or spicy, cocktail sauce, baked potato, roasted lemon broccolini

SINGLE TAIL DINNER 36
6oz cold water tail, clarified butter, lemon

TWIN TAIL DINNER 70
two 6oz cold water tails, clarified butter, lemon, choice of side

ROASTED CHICKEN 32
crispy skin, pan jus

BISTRO BURGER 21
8oz. black angus, havarti, Nueske® applewood bacon, marmalade, spicy brown mustard, field greens, pickled onions, brioche bun, hand cut fries

FEATURED ITEMS
SPICY FRIED LOBSTER 42
cold water lobster, sriracha, shishito peppers, drawn butter, lemon

SNOW CRAB MP
drawn butter, lemon

CLASSIC SURF & TURF 75
6oz lobster tail, 8oz filet mignon, drawn butter, béarnaise, lemon

FROM THE GRILL

WE FEATURE USDA CERTIFIED AND LOCALLY SOURCED LINZ HERITAGE ANGUS BEEF

8oz FILET MIGNON 45

14oz PRIME RIB QUEEN CUT 44

26oz PRIME PORTER HOUSE 70

16oz PRIME RIBEYE 52

18oz PRIME RIB KING CUT 52

16oz NEW YORK STRIP 70

STEAK ENHANCEMENTS

SAUCE BÉARNAISE 5 | CHIMICHURRI 5 | BLACKENED 3 | PARMIGIANO REGGIANO 5 | BLUE CHEESE 6 | MAKE IT FRITTES 10 | OSCAR STYLE 23 | 6oz LOBSTER TAIL 32 | SHRIMP SCAMPI 15

STEAK SIDES 9

BAKED POTATO | SWEET POTATO MASHED | MARSCAPONE MASHED POTATOES | HANDCUT FRIES | CREAMED SPINACH | LEMON BROCCOLINI | GRILLED ASPARAGUS | MUSHROOMS & ONIONS | LOAD ANY POTATO 4

*We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.