Hours Monday - Thursday: 11 a.m. - 10 p.m Friday & Saturday.: 11 a.m. - 11 p.m.

APPETIZERS

LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC **BUTTER WITH HAVARTI & CROSTINIS** NUESKE BACON - TRIPLE CUT

TUNA TARTARE * FILET SLIDERS **OISHII SHRIMP SCAMPI**

SOUP

SPLIT PEA **BUTTERNUT SQUASH** SOUP OF THE DAY

SAL ADS

Wedge Salad
BACON LARDONS & MAYTAG BLUE CHEESE
CAESAR SALAD *
House Salad
Kale & Quinoa
Heirloom Tomato & Burrata

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LARGE SALADS

Ahi Tuna Salad*	
Seafood Salad *	
Lobster Salad	27/
Cobb Salad with Chicken	
Steak Salad *	

SANDWICHES

Steak Sandwich *
Burger USDA Prime *
GROUPER SANDWICH - CAJUN DUSTED
CHICKEN BLT
Maine Lobster Roll
GROUPER TACOS - CAJUN DUSTED (3)

		WELCOME!
CHICAG	$O \cup U$	To maintain a safe dining en accommodate upcoming reserv
S T E A K H	OUSE	allotted a 1.5 hour limit for your d Thank you!
PRIME ST We serve certified USDA aged for 35 days & bu	100% Prime Beef dry	SHELLFISH Jumbo Shrimp Cocktail
Filet Mignon (8 oz.) NY Strip Bone-In Ribeye	63 67 77	Half Shell Oysters * 1/2 dz. East Coast * 1/2 dz. West Coast *
Bone-In Filet Porterhouse	85 85	
Cup/Bowl 11/13 11/13		E KALE & BRUSSEL SPROUT SALAD
11/13	MARYLAND CRABCA SPINACH SALAD & LEMC GRILLED BRANZINO	
23	CHILEAN SEA BASS	SAUCE
17 13 19	MISO GLAZE, YUZU SAUG Almond Parmesan Lemon Butter	
25	Dover Sole SIDES	
41 37 27/54 27 35	HOUSE MADE FRENC ADD PARMESAN TR WHIPPED POTATOES BRUSSEL SPROUTS WITH BACON LARDONS & BROCCOLI SAUTÉED OR STEAMED ASPARAGUS	UFFLE
29 21 25 21 35	SAUTÉED OR STEAMED SPINACH SAUTÉED OR STEAMED FRESH SHUCKED CC CREAMED SPINACH GREEN BEANS ASIAN	
25		

DESSERTS

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server. 41

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nvironment & vations. we have dining experience.

JUMBO SHRIMP COCKTAIL	27
HALF SHELL OYSTERS *	
1/2 dz. East Coast *	24
1/2 dz. West Coast *	24