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

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APPETIZERS

LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS

NUESKE BACON – TRIPLE CUT TUNA TARTARE ^{*} FILET SLIDERS BURGER SLIDERS CRAB & AVOCADO

SOUP

SOUP SPLIT PEA BUTTERNUT SQUASH	Cup/Bowl 11/13 11/13	SEAFOOD CEDAR PLANK FAROE ISLAND SALMON * MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SAL	
SOUP OF THE DAY	11/13	MARYLAND CRABCAKES SPINACH SALAD & LEMON REMOULADE	
SALADS WEDGE SALAD	23	GRILLED BRANZINO LEMON BUTTER CAPER SAUCE	
BACON LARDONS & MAYTAG BLUE CHEESE CAESAR SALAD *	17	CHILEAN SEA BASS MISO GLAZE, YUZU SAUCE & SPINACH	
HOUSE SALAD KALE & QUINOA	13 19	ALMOND PARMESAN CRUSTED PIKE LEMON BUTTER	
HEIRLOOM TOMATO & BURRATA	25	DOVER SOLE	
LARGE SALADS AHI TUNA SALAD* SEAFOOD SALAD * LOBSTER SALAD COBB SALAD WITH CHICKEN STEAK SALAD *	41 37 27/54 27 35	SIDES HOUSE MADE FRENCH FRIES ADD PARMESAN TRUFFLE WHIPPED POTATOES BRUSSEL SPROUTS WITH BACON LARDONS & MAPLE SYRUP BROCCOLI	
SANDWICHES STEAK SANDWICH * BURGER USDA PRIME * GROUPER SANDWICH - CAJUN DUSTED CHICKEN BLT MAINE LOBSTER ROLL GROUPER TACOS - CAJUN DUSTED (3)	29 21 25 21 35 25	SAUTÉED OR STEAMED ASPARAGUS SAUTÉED OR STEAMED SPINACH SAUTÉED OR STEAMED FRESH SHUCKED CORN CREAMED SPINACH GREEN BEANS ASIAN STYLE	

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CHICAGO CUT

PRIME STEAK

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	AGED FOR 35 DAYS & BUTCHERED ON SITE.
21 27 21 17 34	Filet Mignon (8 oz.) NY Strip Bone-In Ribeye Bone-In Filet Porterhouse

WELCOME!

To maintain a safe dining environment & accommodate upcoming reservations, we have allotted a 1.5 hour limit for your dining experience. Thank you!

KS 6 Prime Beef dry	SHELLFISH JUMBO SHRIMP COCKTAIL HALF SHELL OYSTERS *	27
RED ON SITE. 63 67	1/2 DZ. EAST COAST * 1/2 DZ. WEST COAST *	24 24
77 85 85	STEAK ENTRÉES FILET MEDALLIONS STEAK FRITES	39 39
AFOOD		
CAR PLANK FAROE ISLAND SALMON * STARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD		41
RYLAND CRABCAK NACH SALAD & LEMO		35
ILLED BRANZINO 10N BUTTER CAPER S	AUCE	42
ILEAN SEA BASS O GLAZE, YUZU SAUCE & SPINACH		57
MOND PARMESAN (10N BUTTER	CRUSTED PIKE	42
VER SOLE		МКТ
DES		
USE MADE FRENCI		13 19
IIPPED POTATOES	JFFLE	13
JSSEL SPROUTS TH BACON LARDONS 8	MAPLE SYRUP	15
DCCOLI ITÉED OR STEAMED		14
PARAGUS ITÉED OR STEAMED		17
NACH ITÉED OR STEAMED		14
ESH SHUCKED COF EAMED SPINACH	2N	15 16

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. 14