Hours Monday - Thursday: 11 am - 10 pm Friday: 11 am - 11 pm | Saturday: 4 pm - 11 pm

APPETIZERS LOBSTERCARGOT 40 MAINE LOBSTER TAIL PIECES IN GARLIC **BUTTER WITH HAVARTI & CROSTINIS** NUESKE BACON - TRIPLE CUT 23 TUNA TARTARE * 30 FILET SLIDERS 24 **BURGER SLIDERS** 19 **CRAB & AVOCADO** 37 SOUP SPLIT PEA GAZPACHO SOUP OF THE DAY **SALADS** WEDGE SALAD **BACON LARDONS & MAYTAG BLUE CHEESE** CAESAR SALAD * HOUSE SALAD **KALE & QUINOA HEIRLOOM TOMATO & BURRATA** LARGE SALADS AHI TUNA SALAD* SEAFOOD SALAD * LOBSTER SALAD COBB SALAD WITH CHICKEN STEAK SALAD * **SANDWICHES** STEAK SANDWICH * BURGER USDA PRIME * **GROUPER SANDWICH - CAJUN DUSTED** CHICKEN BLT MAINE LOBSTED DOLL

GROUPER TACOS - CAJUN DUSTED (3)	



PRIME STEAKS We serve certified USDA 100% Prime Beef dry aged for 35 days & butchered on site.		SHELLFISH JUMBO SHRIMP COCKTAIL HALF SHELL OYSTERS *	30
FILET MIGNON (8 OZ.)		1/2 DZ. EAST COAST *	26
NY STRIP (14 OZ.)	65 73	1/2 DZ. WEST COAST *	26
BONE-IN RIBEYE (26 OZ.		STEAK ENTRÉES	
Bone-In Filet (16 oz.)	93	FILET MEDALLIONS	43
Porterhouse (24 oz.)	93	STEAK FRITES	43
CUP/BOWL	SEAFOOD	*	
12/14 12/14	CEDAR PLANK FAROE IS MUSTARD GLAZE, PETITE	46	
12/14	MARYLAND CRABCAKES SPINACH SALAD & LEMON REMOULADE		39
25	GRILLED BRANZINO LEMON BUTTER CAPER S	46	
19	CHILEAN SEA BASS MISO GLAZE, YUZU SAUC	62	
15 21 27	58		
27	DOVER SOLE		МКТ
	SIDES		
45	HOUSE MADE FRENCI	H FRIES	15
41	ADD PARMESAN TRU		21
30/60	WHIPPED POTATOES		15
30 40	BRUSSEL SPROUTS		17
40	WITH BACON LARDONS & BROCCOLI	MAPLE SYRUP	16
	SAUTÉED OR STEAMED		10
35	ASPARAGUS		19
24	GRILLED OR STEAMED		
28	SPINACH SAUTÉED OR STEAMED		16
23	FRESH SHUCKED COF		17
39	CREAMED SPINACH		17
27	GREEN BEANS TERIYA	кі	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.