

APPETIZERS  LOBSTERCARGOT  MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS  NUESKE BACON - TRIPLE CUT  TUNA TARTARE *  FILET SLIDERS	40 23 30 24	PRIME ST WE SERVE CERTIFIED USDA AGED FOR 35 DAYS & BUT FILET MIGNON (8 OZ.) NY STRIP (14 OZ.) BONE-IN RIBEYE (26 OZ.) BONE-IN FILET (16 OZ.)	IOO% PRIME BEEF DRY TCHERED ON SITE.  65 73	SHELLFISH JUMBO SHRIMP COCKTAIL HALF SHELL OYSTERS * 1/2 DZ. EAST COAST * 1/2 DZ. WEST COAST *  STEAK ENTRÉES FILET MEDALLIONS	30 26 26
BURGER SLIDERS CRAB & AVOCADO	19 37	PORTERHOUSE (24 OZ.)	93	STEAK FRITES	43
SOUP SPLIT PEA BUTTERNUT SQUASH		Cup/Bowl 12/14 12/14	SEAFOOD  GRILLED FAROE ISLAND WHITE MISO GLAZE, GING	<b>SALMON *</b> GER, SHIITAKE MUSHROOMS, TERIYAKI	46
SOUP OF THE DAY FRENCH ONION		12/14 17	MARYLAND CRABCAK SPINACH SALAD & LEMON	REMOULADE	39
SALADS			GRILLED MEDITERRAN VIERGE SAUCE PROVENC		46
WEDGE SALAD BACON LARDONS & MAYTAG BLUE CHEESE		25	CHILEAN SEA BASS MISO GLAZE, YUZU SAUC	E & SPINACH	62
CAESAR SALAD * HOUSE SALAD		19 15	CAJUN RED GROUPER	ERMELON, AND MANGO SALSA,	52
KALE & QUINOA		21	LIME MARGARITA SAUCE	EMILEON, AND HANGO GALGA,	
HEIRLOOM TOMATO & BURRATA		27	DOVER SOLE		MKT
LARGE SALADS			SIDES		
AHI TUNA SALAD*		45	HOUSE MADE FRENCH ADD PARMESAN TRU		15 21
SEAFOOD SALAD *		41	WHIPPED POTATOES	FFLE	15
LOBSTER SALAD COBB SALAD WITH CHICKEN		30/60 30	BRUSSEL SPROUTS		17
STEAK SALAD *		40	WITH BACON LARDONS & BROCCOLI	MAPLE SYRUP	16
SANDWICHES			SAUTÉED OR STEAMED		10
STEAK SANDWICH *		35	ASPARAGUS		19
BURGER USDA PRIME *		24	GRILLED OR STEAMED  SPINACH		16
GROUPER SANDWICH - CAJUN DUSTED		28	SAUTÉED OR STEAMED		
CLASSIC TURKEY CLUB		23	FRESH SHUCKED COR	N	17
MAINE LOBSTER ROLL GROUPER TACOS - CAJUN DUSTED (3)		39 27	CREAMED SPINACH GREEN BEANS TERIYA	KI	18 16
GROOFER TACOS - CAJON DOSTED (3)		21		NI	10

**DESSERTS** YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS