

SHELLFISH

APPETIZERS

APPETIZERS LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC	42	PRIME STEAKS We serve certified USDA 100% Prime Beef dry aged for 35 days & butchered on site.		SHELLFISH JUMBO SHRIMP COCKTAIL HALF SHELL OYSTERS *	32
BUTTER WITH HAVARTI & CROSTINIS NUESKE BACON - TRIPLE CUT	25	FILET MIGNON (8 OZ.)	69	1/2 DZ. EAST COAST * 1/2 DZ. WEST COAST *	28 28
TUNA TARTARE *	25 32	NY STRIP (14 OZ.)	77		26
FILET SLIDERS	26	BONE-IN RIBEYE (26 OZ.		STEAK ENTRÉES	
BURGER SLIDERS	21	BONE-IN FILET (16 OZ.)	99	FILET MEDALLIONS	45
CRAB & AVOCADO	39	BONE-IN FILET (18 OZ.)	99	STEAK FRITES	45
SOUP		Cup/Bowl	SEAFOOD		
SPLIT PEA		13/15	NEW ZEALAND KING SALMON *		54
RED LENTIL		13/15	SOY, GINGER, AND WHOLE GRAIN MUSTARD GLAZE		
SOUP OF THE DAY		13 / 15	MARYLAND CRABCAKES		41
FRENCH ONION		18	SPINACH SALAD & LEMON REMOULADE		
SALADS			GRILLED MEDITERRAN OLIVE OIL, LEMON CAPE		48
WEDGE SALAD		27	CHILEAN SEA BASS		66
BACON LARDONS & MAYTAG BLUE CHEESE CAESAR SALAD *		21	MISO GLAZE, YUZU SAUC	E & SPINACH	
HOUSE SALAD		21 16	AMERICAN RED SNAPI	PER	45
KALE & QUINOA		22	CAJUN DUSTED, MANGO	SALSA, KEY LIME BUTTER	
HEIRLOOM TOMATO & BURRATA		29	DOVER SOLE		75
LARGE SALADS			SIDES		
AHI TUNA SALAD*		47	HOUSE MADE FRENCH FRIES		16
SEAFOOD SALAD *		43 ADD PARMESAN		IFFLE	22
LOBSTER SALAD		32/62	WHIPPED POTATOES		16
COBB SALAD WITH CHICKEN		32	BRUSSEL SPROUTS		18
STEAK SALAD *		42	WITH BACON LARDONS & MAPLE SYRUP		10
GARDEN VEGETABLE CHOPPED SALAD		24	BROCCOLINI SAUTÉED OR STEAMED		19
SANDWICHES			ASPARAGUS		20
STEAK SANDWICH *		37	GRILLED OR STEAMED		20
BURGER USDA PRIME *		26	SPINACH		17
GROUPER SANDWICH - CAJUN DUSTED		30	SAUTÉED OR STEAMED		
TURKEY BLT	KEY BLT 25		FRESH SHUCKED CORN		18
MAINE LOBSTER ROLL 41		CREAMED SPINACH		18	
GROUPER TACOS - CAJUN DUSTED (3) 29		GREEN BEANS TERIYAKI		17	

DESSERTS

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS