

Chilled Seafood

Priced Per Piece

East Coast Oysters 3

West Coast Oysters 4

Little Neck Clams 1.5

Colossal Shrimp 6

SALAD

Beet Salad 13

Baby Arugula, Beets, Candied Walnuts, Asparagus, Red Onion, Stella Bleu Crumbles, Balsamic

Pear Salad 13

Baby Arugula, Pear, Goat Cheese, Toasted Almonds, Lemon Vinaigrette

Iceberg Wedge 13

Slab Bacon, Tomato, Stella Bleu Crumbles, Bleu Cheese Dressing

Spinach Garden Salad 13

Baby Spinach, Grape Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Kale Caesar 13

Kale, Garlic Croutons, Parmesan, Caesar Dressing

APPETIZERS

Cognac Mushrooms 14

Mushroom Caps, Gruyere, Spinach, Roasted Shallot Cognac Cream Sauce

Maryland Crab Cake 18

Colossal Crab Meat, Sweet Pepper, Scallion, Lemon Zest, Honey Dijon
Arugula, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

Baked Oysters 18

East Coast, Cream Spinach, Slab Bacon, Pecorino Romano

Sweet Waters Shrimp 16

Sautéed Shrimp, Artichoke, Chorizo, Roasted Tomatoes, Garlic Riesling Wine Sauce

Nueske's Slab Bacon 17

Pan Seared, Maple Glaze

Lobster Bisque 16

Mirepoix, Chunk Lobster Meat, Cream

French Onion Soup 11

Crostini, Gruyere

Please note a 3.5% fee will be added to all credit card transactions

GRILLED STEAKS & CHOPS

Served with choice of side

8oz Filet Mignon 44	18oz Cowboy Steak 53
12oz Filet Mignon 55	20oz Boneless Rib Eye 48
14oz N.Y. Strip 42	14oz Pork Chop 30

Add 4 oz. Lobster Tail 20

36oz Porterhouse for Two 120 (*Includes 3 Sides*)

SIDES

Baked Potato (Regular or Sweet) 5	Creamed Spinach 8
Loaded Baked Potato 7	Broccoli 6
Mashed Potato (Regular or Sweet) 6	Sautéed Onions 5
Hand Cut Fries (Regular or Sweet) 5	Sautéed Mushrooms 6
Truffle Fries 8	Grilled Asparagus 7
Baked Macaroni & Cheese 8	Hot Cherry Peppers 5
Brussels Sprouts 8	French Beans 7

SAUCES & MORE

Au Poivre 4
Béarnaise 4
Melted Stella Bleu 4
Bacon Onion Jam 5
Barolo Wine Reduction 4
Oscar Style 10

ENTREES

Chilean Sea Bass 39

Cajun Seasoned, Cannellini Beans, Spinach, Garlic White Wine Sauce

Rack of Lamb 34

Parmesan Risotto, Barolo Wine Reduction

Twin Lobster Tails 44

Broiled South African Cold Water Tails, Sautéed Spinach, Drawn Butter

Linguine & Meatballs 28

Three Meat Blend, Marinara, Parmesan

Faroe Islands Salmon 32

Pan Seared, French Beans, Mustard Aioli, Citrus Honey Glaze

Black Angus Burger 20

Black Angus Beef, Lettuce, Tomato, Red Onion, Pickle, Fresh Cut Fries

French Cut Chicken 28

Herb Roasted, Brussels Sprouts, Lemon Capers Sauce