

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

Grilled Octopus 19

Herb Marinated, Arugula, Grape Tomato, Lemon Vinaigrette

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

12oz **Filet Mignon** 55

14oz **N.Y. Strip** 42

18oz **Cowboy Steak** 53

20oz **Boneless Rib Eye** 48

14oz **Pork Chop** 32

Add 4 oz. Lobster Tail 21

36oz Porterhouse for Two 125 *(Includes 3 Sides)*

SIDES

Baked Potato (Regular or Sweet) 6

Loaded Baked Potato 7

Mashed Potato (Regular or Sweet) 7

Hand Cut Fries (Regular or Sweet) 5

Truffle Fries 8

Baked Macaroni & Cheese 8

Brussels Sprouts 8

Creamed Spinach 8

Broccoli 7

Sautéed Onions 6

Sautéed Mushrooms 7

Grilled Asparagus 8

Hot Cherry Peppers 6

French Beans 7

SAUCES & MORE

Au Poivre 4

Béarnaise 4

Melted Stella Bleu 4

Bacon Onion Jam 5

Barolo Wine Reduction 4

Oscar Style 12

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 46

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 Caper Sauce