

## **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

**Frank's Oysters 21**

East Coast, Seaweed Salad, Red Onion, Sour Cream, Jalapeno, Orange Tobikko Caviar

**Cognac Mushrooms 14**

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

**Maryland Crab Cake 20**

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 18**

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 12**

Crostini, Gruyere

**Please note a 3.0% fee will be added to all credit card transactions**

## GRILLED STEAKS & CHOPS

*Served with choice of side*

8oz **Filet Mignon** 46

12oz **Filet Mignon** 58

14oz **N.Y. Strip** 43

18oz **Cowboy Steak** 56

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** 22

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

**French Cut Chicken** 28

Herb Roasted, Brussels Sprouts, Lemon Caper Sauce