



STARTERS

- FLASH FRIED CALAMARI
fresh herbs and spices marinate 18
- ESCARGOT
*white wine, garlic,
pesto cream sauce* 18
- BAKED BRIE
orange glaze, fresh fruit 18
- GEN. TSO LOBSTER
lightly fried, spicy sauce 32
- OYSTERS ROCKEFELLER (5)
spinach, bacon, cream 24
- MEDITERRANEAN OCTOPUS
olive oil, capers, lemon, sea salt 24
- SMOKED SALMON
*blini, sour cream, caviar
capers & chopped onions* 20
- FILET MEATBALLS (3)
house made, tomato sauce, parmesan 18

CHILLED

- GRAND SEAFOOD PLATEAU
*raw blue point oysters** (1 dozen)
Maine lobster (2+lbs)
wild caught jumbo shrimp (8)
lump crab* 155
- PETTIT PLATEAU
*raw blue point oysters** (1/2 dozen)
Half Maine lobster
wild caught jumbo shrimp (4)
lump crab* 85
- OYSTERS ON HALF SHELL**
traditional accoutrements 4 ea min 1/2 doz.
- HAMACHI CRUDO**
Thai chili vinaigrette 24
- TIGER SHRIMP COCKTAIL (4)
wild caught, classic cocktail sauce, lemon 24
- SESAME TUNA **
ponzu vinaigrette 18

SOUPS+SALADS

- LOBSTER BISQUE
house made, touch of sherry wine 16
- FRENCH ONION SOUP
classic french, beef broth, Gruyère 14
- TOMATO BURRATA
*de constructed, wine ripe tomatoes,
pesto olive oil drizzle, hint of arugula* 20
- ASPARAGUS SALAD
*feta, tomatoes, olives,
balsamic reduction* 18
- HOUSE SALAD
*cranberries, candied walnuts,
tomatoes, bleu cheese* 14
- CAESAR SALAD
Classic house made dressing 14
- WEDGE
bacon, tangy blue cheese dressing 16

ADD TO SALAD

- Grilled Chicken 18
- 1/4 Roasted Duck 20
- Salmon 26
- Grilled Shrimp (4) 24
- Grilled half lobster tail 29

SEAFOOD

choice of House Salad or Caesar Salad

- FRESH MAINE LOBSTER
2 to 3-1/2 lbs., steamed or Thermidor MP
- ROASTED LOBSTER TAIL 10 OZ.
florida keys 52
- PAN SEARED SEA SCALLOPS*
smoked tomato butter 42
- SEA BASS
seared, citrus beurre blanc MP
- SCOTTISH SALMON*
arugula strawberry garnish 39
- SEAFOOD FRA DIAVOLO
*half lobstertail, jumbo shrimp, calamari,
scallop, robust tomato broth, cayenne, linguini* 68
- WILD CAUGHT SHRIMP & GRITS
spicy chorizo sausage 42
- LOBSTER RAVIOLI
sherry cream sauce 38

PRIME+AGED STEAKS

Choice of House Salad or Caesar Salad

- FILET MIGNON*, WET-AGED
*Petite cut 8 Oz. 48
Prime cut 12 Oz. 68*
- JACKS CREEK FARM WAGYU
NY STRIP* MS8-9
14 Oz 139
- PRIME NEW YORK STRIP *
14 Oz classic steak 48
- BONE-IN RIBEYE 22 OZ*
dry-aged,steak lovers 68
- PORTER HOUSE* 28 OZ
USDA Prime 30 day dry aged 89
- TOMAHAWK CHOP* (2P) 48 OZ
USDA Prime 30 day dry aged 140
- AUSTRALIAN LAMB CHOPS*
*2 double chops 48
3 double chops 62*
- VEAL RIB CHOP DJON*
Gorgonzola, spinach sauce 56
- SAUCES
- Cognac Truffle 6
- Bernaise 5
- Au Poivre 5
- TOPPERS
- 10 Oz.lobster tail 48
- 1/2 lobster tail 29
- Oscar (Lump Crab) 18
- BUTTERS
- Black Truffle 8
- Chimichure 6
- Blue Cheese 6

HOUSE SPECIALTIES

Choice of House Salad or Caesar Salad

- ROASTED DUCK
port cherry demi-glace sauce 38
- ROASTED CHICKEN BREAST SKIN-ON
deconstructed chimichurri 34
- USDA BURGER*
maytag blue cheese, caramelized onions, fries 28
- VEGETARIAN
*rice, roasted peppers, brussels sprouts,
mushrooms, grape tomato, spinach* 28

MARKET SIDES

- CREAMED SPINACH 14
- FRENCH FRIES 8
- FRESH ASPARAGUS 14
- MASHED POTATOES 10
- EXOTIC MUSHROOMS 18
- MAC & CHEESE 19
- TRUFFLE FRIES 10
- LOBSTER MAC & CHEESE 36

*Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition. **There is a risk associated with consuming raw oysters, If you have chronic illness of liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, Consult a physician