



RAW BAR

Jumbo Shrimp Cocktail	20	Hamachi Crudo	20
Lobster Cocktail 1 pound	19	<i>Grapefruit, jalepeño, radish, cilantro</i>	
Jumbo Lump Crab Cocktail	21	Spicy Tuna Poke	16
Littleneck or Cherrystone Clams ½ dozen	16	<i>Chili aioli, radish, lime</i>	
Seasonal Oysters ½ dozen	18	Salmon Tartare	16
		<i>Horseradish cream, wasabi tobiko, dill</i>	

Chilled Medley of Seafood

Maine Lobster, Jumbo Shrimp, Oysters, Littleneck Clams, Jumbo Lump Crabmeat
Serves 2-3: \$68 / Serves 4-6: \$119

APPETIZERS & SALADS

Manhattan Clam Chowder	14	Beef Carpaccio	16
French Onion Soup	12	<i>Arugula, parmesan, pickled shallots, lemon</i>	
<i>Three-cheese crouton</i>		Caesar	14
The Other Soup	MP	<i>Romaine, garlic croutons, Grana Padano</i>	
Jumbo Lump Crab Cake	21	The Wedge	14
<i>Cucumber salad</i>		<i>Iceberg, Roquefort, smoked bacon, tomato</i>	
Baked Clams Oreganata	17	Chopped	14
Baked Clams Casino	17	<i>Salami, chickpeas, roasted peppers,</i>	
Steak Tartare	18	<i>fresh Mozzarella, red wine vinaigrette</i>	
<i>Cornichons, shallots, parsley</i>		Green Salad	12
Burrata & Coal-Fired Peppers	16	<i>Dried cherries, goat cheese, pears, maple pecans</i>	
<i>Roasted garlic oil, basil</i>		Beet & Arugula	14
Shrimp & Lobster Dumplings	15	<i>Goat cheese, oranges, pistachios</i>	
<i>Soy Ginger Dipping Sauce</i>		Beefsteak Tomato & Onion	12

STEAKS & CHOPS

Our steaks are grilled over hickory logs.

Porterhouse	per person 52	Rib Steak	56
<i>For two, three, or four</i>		Roast Prime Rib of Beef	56
New York Sirloin	53	Rib Veal Chop	52
Bone-In New York Sirloin Sliced	44	Lamb Chops	51
Filet Mignon 10oz / 14oz	47 / 52	Chopped Steak	23

SEAFOOD

Grilled or Broiled Scottish Salmon	34	Jumbo Shrimp	36
Grilled or Broiled Swordfish	36	<i>Grilled, fried, or scampi</i>	
Fish of the Day	MP	Jumbo Maine Lobster	MP
		<i>Steamed or broiled</i>	

SPECIALTIES

Grilled ½ Chicken	22	Veal Chop Parmigiana	49
<i>Couscous, lemon and olive oil</i>		<i>Fresh Mozzarella, Parmesan</i>	
Grilled Tuna Steak	36	Filet Mignon 10oz / 14oz	49 / 54
<i>Citrus, ginger, soy vinaigrette</i>		<i>Blue cheese crust</i>	
Stuffed Jumbo Shrimp	43	<i>Bone marrow crust</i>	
<i>Crab stuffing, lemon butter sauce</i>		<i>Pepper crust with Makers Mark au Poivre</i>	
		<i>Mushroom garlic butter</i>	
		<i>Seasoned rubs:</i>	
		<i>Sweet Chili, Porcini & Coffee, Cajun</i>	

SIDES

Hash Browns 11 • Lyonnaise 11 • Baked Potato 10 • French Fries 11
Mashed Potatoes 11 • Onion Rings 11 • Sautéed Onions 11 • Sautéed Mushrooms 13
Creamed Spinach 13 • Broccoli 13 • Green Beans *Steamed or sautéed* 13 • Asparagus 15
Spinach *Steamed or sautéed* 13 • Broccoli Rabe 13 • Brussels Sprouts 13 • Gallaghers Potato Chips 11

We use eco-friendly Advanced Water Systems for all of our bottled water.
The consumption of raw or undercooked foods can cause food borne illness.

An 18% Gratuity will be added to all parties of 8 or more.