



RAW BAR

SHRIMP COCKTAIL	13
COLOSSAL WILD CAUGHT	
LITTLE NECK CLAMS	10.25 / 20
½ SHELL	
LOBSTER COCKTAIL	HALF 18/WHOLE 34
MAIN COASTAL	
CRAB COCKTAIL	13
JUMBO LUMP, LOUIS SAUCE	
RAW BAR TABLE PLATTER	MKT/GUEST
OYSTERS, LUMP CRAB, LITTLE NECK CLAMS, LOBSTER, SHRIMP	
FEATURED OYSTERS	MKT

STARTERS

BLACKENED STEAK TIPS	9	LITTLE NECK CLAMS	10
BEARNAISE SAUCE		STEAMED IN BLUE MOON ALE	
TUNA TARTARE TACOS	9	WITH SHALLOTS, GARLIC	
CRISPY WON TON, AVOCADO		ICEBERG WEDGE	7
LOBSTER BISQUE	11	BLEU CHEESE, TOMATO, RED ONION	
BUTTER POACHED CLAW		CAESAR SALAD	7
BROILED OYSTERS	7	HOUSE DRESSING, PECORINO	
BUTTER, PARMESAN CRUMBS		TOMATO & MOZZARELLA	8
ONION SOUP	6	OLIVE OIL, BASIL, BALSAMIC	
GRUYERE & BAGUETTE		CHOP HOUSE SALAD	8
LUMP CRAB CAKE	13	TOMATO, EGG, CUCUMBER, SHREDDED	
CREOLE REMOULADE		CHEDDAR, ROMAINE, BUTTERMILK	
		DRESSING	

STEAKS & CHOPS

STEAKS CUT FROM AGED BLACK ANGUS

FILET MIGNON 6 OZ/10 OZ	24/36
N.Y. STRIP 16 OZ	36
BONE IN RIB EYE 20 OZ	38
PORTERHOUSE 24 OZ	38
HERITAGE PORK CHOP 14 OZ	28
LAMB RACK DOUBLE CUT CHOPS	34

SIGNATURES

BLACKENED RED FISH	29	SEAFOOD FRA DIAVOLO	28
SHRIMP ETOUFEE		CLAMS, SHRIMP, SCALLOPS, SQUID	
YELLOW FIN TUNA STEAK	26	VEAL MARSALA	27
GRILLED OR BLACKENED		MUSHROOMS, MARSALA SAUCE	
NORWEGIAN SALMON	26	ROTISSERIE 1/2 CHICKEN	26
PLANK ROASTED		CORN SPOON BREAD	
CHILEAN SEA BASS	32	WHOLE MAINE LOBSTER	MKT/WEIGHT
LEMON BUTTER SEARED			

ENTRÉE ENHANCEMENTS

GARLIC SAUTÉED GULF SHRIMP (3)	9	LOBSTER - BUTTER POACHED	18
BUTTER MAYTAG BLEU CHEESE	4	JUMBO LUMP CRAB	9
GREEN PEPPERCORN SAUCE	3	BEARNAISE	4
AU POIVE	3	BROILED SCALLOPS (2)	8

SIDES

STEAKHOUSE SIDES

SAUTÉED SPINACH
BAKED POTATO
GRILLED ASPARAGUS

SAUTÉED MUSHROOMS
HANDCUT FRIES
STEAMED BROCCOLI
AU GRATIN POTATOES

6

SKILLET FRIED POTATO
MACARONI & CHEESE
ADD LOBSTER \$5