

START

SIGNATURE CHICKEN FRIED OYSTERS *sautéed spinach, applewood smoked bacon, tart apples, whole grain mustard hollandaise* 18

LOBSTER + CRAB FONDUE *melted gruyere cheese, sherry, charred tomatoes, grilled bread* 20

NEW ORLEANS BBQ SHRIMP *tasso ham, lemon, rosemary, toasted baguette* 19

ALL JUMBO LUMP CRABCAKE *spicy remoulade* 23

CHILLED SEAFOOD PLATTER *shrimp, crab claws, oysters & king crab petite / large (with lobster) [Mkt]*

EAST COAST OYSTERS *on the half shell [one dozen]* 41

GRILLED TEXAS QUAIL *stuffed with cajun dirty rice, frisée, apple cider reduction* 18

SOUP + SALAD

BAKED FRENCH ONION SOUP *gruyere cheese, herb crouton* 12

BABY WEDGE *crisp bacon, vine ripe tomatoes, pickled red onion, soft boiled egg, herb buttermilk dressing, maytag blue cheese* 13

HOUSE *mixed greens, grape tomatoes, focaccia croutons, cucumbers, shaved parmesan, mustard vinaigrette* 11

ROASTED BEET *wild baby arugula, pistachio crusted goat cheese, port reduction, orange champagne vinaigrette* 15

LITTLE GEM CAESAR *roasted garlic croutons, parmesan crisp* 14

FROM THE GRILL

6OZ or 10OZ CENTER CUT FILET 39/51

12OZ CENTER CUT STRIP 54

14OZ CENTER CUT RIBEYE 57

AUSTRALIAN LAMB RACK *mint pesto* 46

ENTRÉES

AIRLINE CHICKEN *roasted fingerling potatoes, melted leeks, chicken jus* 26

CHILEAN SEA BASS *sautéed forest mushrooms, lobster knuckles, tarragon butter* 47

ATLANTIC SALMON *jumbo lump crab, citrus buerre blanc* 32

SEA SCALLOPS *cauliflower purée, forest mushrooms, brown butter* 41

DOUBLE CUT NATURAL PORK CHOP *buttermilk mashed potatoes, wild mushrooms, marsala sauce* 29

KING CRAB *[one pound] sautéed asparagus, drawn butter [Mkt]*

TRISTAN ISLAND LOBSTER *Chef's Preparation [Mkt]*

COMPLEMENTS

BÉARNAISE 4

MUSTARD HOLLANDAISE 3

MARSALA MUSHROOM SAUCE 6

JUMBO SHRIMP *[3] garlic sautéed, lemon butter* 15

SEA SCALLOPS *[2] citrus buerre blanc* 23

MAINE LOBSTER TAIL *butter poached* 31

JUMBO LUMP CRAB *sauce béarnaise* 22

KING CRAB *[half pound] [Mkt]*

SIDES

BUTTERMILK MASHED POTATOES

TRUFFLE MAC 'N CHEESE *[+ Maine Lobster 23]*

CAJUN DIRTY RICE *tasso ham*

FINGERLING POTATOES *herb roasted*

CHARRED BRUSSELS SPROUTS *shallots, bacon, red wine vinaigrette*

FOREST MUSHROOMS *garlic butter*

SAUTÉED ASPARAGUS *mustard hollandaise*

CREAMED SPINACH *garlic, parmesan*

CRISPY SHOESTRING POTATOES *sea salt*

SILLO
PRIME