

Raw Bar

Shrimp Cocktail 24

Jumbo shrimp, cocktail sauce

Crab Cocktail 24

Colossal lump, champagne vinaigrette

Oysters on the half shell* 18

½ dozen, East Coast, cocktail sauce

Ocean Platter 60

(4) Oysters on the half shell,

(4) Jumbo shrimp cocktail,

Colossal lump crab cocktail

SOUP and SALADS

Crab Bisque 14

Grilled croutons

Chopped 13

Iceberg, tomatoes, cucumber,
bacon, green olives, croutons,

Parmigiano-Reggiano

Bistecca Wedge 14

Smoked bacon, tomatoes, onion,
bleu cheese, Gorgonzola crumbles

Caesar 13

Baby romaine, anchovies, croutons,
Parmigiano-Reggiano

APPETIZERS

Pan Fried Mozzarella 16

Prosciutto wrapped fresh mozzarella,
pan fried, balsamic reduction

Oysters Bistecca* 20

Grilled oysters, prosciutto, roasted
peppers, Kalamata olives, cayenne,
Parmigiano-Reggiano

Our Signature Crab Cake 34

Colossal lump crab, remoulade sauce

Scallops* 29

Blackened day boat scallops,
habanero jelly

Veal Meatballs 24

Parmigiano-Reggiano, tomato sauce,
grilled crostini

PASTA

Pasta Bolognese 34

Traditional slow simmered sauce of
veal, beef and pork, Tortiglioni pasta

Tortelloni Florentine 32

Cheese tortelloni, prosciutto crisps,
spinach, garlic cream sauce

MEATS

Chicken 32

All natural chicken, flour dusted
and pan roasted, tomatoes, garlic,
mushrooms, white wine

Lamb* 42

Grilled New Zealand petite lamb chops

Pork* 36

14 oz, double cut, bone-in chop,
peppercorn cognac cream

SEAFOOD

Salmon* 32

Grilled Atlantic Salmon

Sea Bass 42

Pan roasted Chilean Sea Bass

Salmon & Sea Bass available:

Oscar 16

Colossal lump crab, asparagus, hollandaise

Tuscan 9

Artichokes, tomatoes, onion, basil, olive
oil, parmesan, balsamic reduction

Lobster* MKT

Twin cold water lobster tails,
drawn butter



THE STEAKS*

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter.

Ribeye 48

14 oz. center cut

Cajun Ribeye 54

14 oz. center cut, Cajun spiced, habanero jelly

Cowboy Ribeye 59

22 oz. Bone-in

Toppings

Oscar Colossal lump crab, asparagus, hollandaise 16

Cajun Cajun spiced, habanero jelly 6
Neil sautéed mushrooms, garlic basil bleu cheese sauce 11

Au Poivre Peppercorn crusted, cognac cream 8

Tuscan Artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction 9

New York Strip 59

USDA PRIME 14 oz. center cut

Steak Neil 70

Prime, 14 oz. center cut, New York Strip, topped with sautéed mushrooms & garlic basil bleu cheese sauce

Strip Au Poivre 67

Prime, 14 oz. center cut, New York Strip, peppercorn crusted, cognac cream

Steak Additions

Cold water lobster tail MKT

Grilled jumbo shrimp 18

Jumbo lump crab cake 34

Blackened scallops 19

Filet

Center barrel cut
7 oz 45 | 10 oz 55

Filet Oscar

Center barrel cut filet, topped with jumbo crab, asparagus, and hollandaise
7 oz 61 | 10 oz 71

Sauces

Horseradish cream 5

Peppercorn cognac cream 5

Bearnaise 5

Habanero jelly 5

SIDES

Baked Potato 9

Loaded Baked Potato 13

Cheddar cheese, bacon, chives, butter & sour cream

Au Gratin Potatoes 14

Fresh Cut Shoestring Fries 9

Herbed Mashed Yukon Potatoes 11

Gnocchi Tomato basil cream sauce 15

Grilled Asparagus with Hollandaise 12

Roasted Brussels Sprouts 12

Bacon, roasted red peppers and Parmesan Cheese

Creamed Spinach 11

Sautéed Spinach 11

Sautéed Mushrooms 11

*These items are cooked to order. Consuming raw or undercooked meat, poultry, egg or seafood may increase the risk of a food borne illness.