

Appetizers

Tuna Tartare

Avocado Relish, Potato Gaufrettes,
Spicy Thai Aioli, Sweet Soy
15

Trio of Domestic Lamb

Mango Roasted Red Pepper Relish
Traditional Tzatziki Sauce
Olive & Roasted Garlic Tapenade
16

Shrimp Cocktail

Citrus Horseradish Sauce
15

Gulf Coast Crab Cakes

Colossal Lump Crab, Remoulade
15

Bacon Wrapped Scallops

Jumbo Scallops, Smokey Bacon
Champagne Lemon Sauce, Caviar
16

Escargots à la Bourguignonne

Red Wine, Pancetta, Garlic Brown Butter
Parsley Nage
14

Seared Foie Gras

Lobster Glace, Scallops, Sunny-Side Quail Egg,
Micro Greens, Truffle Oil
18

Soups

French Onion Soup

Gruyere, Parmesan, Garlic Crostini
9

Lobster Bisque

Sweet Cream, Brandy
12

Asparagus & Champagne Soup

King Crabmeat, Ricotta and Lemon Ravioli
12

Sampling

Small Taste of All Three of Our Soups
11

Salads

Caesar Salad

Romaine Hearts, Shaved Red Onion, Kalamata
Olives, Roasted Tomatoes, Caesar Dressing,
Parmesan Crostini
9

thirty-two Salad

Arugula, Mesclun Greens, Grapefruit,
Bleu Cheese, Champagne Vinaigrette
10

Tomato Cart

Fresh Mozzarella Cheese,
Baby Lettuce Crowns, Shaved Red Onions,
Herb Vinaigrette
12

Summer Salad

Baby Lettuce, Nueske Applewood Bacon,
Roasted Tomatoes, Spring Radishes, Rye
Bread Croutons, Point Reyes Bleu Cheese,
Homemade Bleu Cheese Dressing
11

Lobster Chopped Salad

Iceberg, Smokey Bacon, Egg, Onion, Tomato,
Roast Corn, Maytag Bleu Cheese, Haricot Verts,
Avocado, Wasabi Yuzu Dressing
17

Entrees from Land

Cowboy Steak

Bone-in 20 oz. Rib Eye Steak.
A Southern Favorite
55

Filet Mignon

8 oz. or 12 oz. Center Cut Version of the
Filet Mignon
38/48

Prime Rib of Beef

12 oz. or 16 oz. Cut Crusted in Sea Salt & House Spice
Blend
37/42

Delmonico

The Flavorful 14 oz. Steak Made Famous in New York in
the 1840's
42

New York Strip Steak

14 oz. Center Cut from the Loin
46

Embellishments for Your Steak Selection

Oscar Topping

Asparagus, Lump Crab Meat, Hollandaise
12

Michelle Topping

Crawfish Tails, Lump Crab, Sauce Béarnaise
12

Point Reyes Bleu Cheese

10

Thirty-Two House Specialties

Moroccan Style Lamb Chop

12 oz. Grove Lamb Chop, Eggplant & Mediterranean
Style Vegetables, Tzatziki Sauce, Ginger Carrot Puree
38

Veal Valdostana

Panko Breaded, Pan Fried 14 oz. Bone-In Veal Chop,
Stuffed with Fontina Cheese, Prosciutto and Sage,
Lemon Beurre Blanc Herb Polenta, Arugula & Heirloom
Tomato Salad
38

Free Range Chicken

Pan Roasted, Peperonata, House Made
Italian Sausage, Sofrito Sauce, Fingerling Potato
34

Pork Rib-eye

Hickory Cold Smoked, Sunchoke Purée,
Sauce Robert, Sautéed Spinach, Chorizo and Red
Pepper Braised Clams
32

Accompaniments

Grilled Asparagus

9

Chef's Vegetable

9

Yukon Gold Garlic Mashed Potatoes

7

Roasted Heirloom Tomatoes & Spring Garlic

7

Duck Fat Pomme Frites & Maine Sea Salt

11

Creamed or Sautéed Spinach

7

Sea Salt Baked Potato

6

Roasted Cipollini Onions & Wild Mushrooms

8

Chef's Starch

9

Sautéed Petite Spring Vegetables

9

WE PROUDLY FEATURE USDA PRIME CUTS FROM

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

Fresh Fish Entrees

Provençal Monkfish Chop

Petite Baby Vegetables, Sofrito Sauce,
Lemon Gremolata, Jumbo Lump Crabmeat
30

Seafood Cioppino

Little Neck Clams, Shrimp, Scallops
Fennel, Crabmeat, Pancetta, Tomato
& Riesling Broth
42

Gulf Coast Shellfish

Crawfish, Crabmeat, Grilled Shrimp, Fried Green Tomatoes,
Warm Spicy Tomato Relish,
Boursin Cheese & Pea tendril Salad
36

Chef's Choice

36

Chef's Choice

32

All seafood selections at thirty-two are flown in fresh daily to ensure that only the finest fish and shellfish are served

All fresh fish can be prepared as listed below

Pan Fried Charbroiled Sautéed Cast-Iron Blackened

Lump Crab Piccata

Jumbo Lump Crab
Lemon Caper Sauce
13

Renoir

Lump Crab Meat, Gulf Shrimp and Fresh Herbs in a
Chardonnay Beurre Blanc
12

Michelle Topping

Crawfish Tails, Lump Crab
Sauce Béarnaise
12

Oscar Topping

Asparagus, Lump Crab Meat
Sauce Hollandaise
12

Shellfish

Twin Lobster Tails

Cold Water Tails
Drawn Butter and Lemon
Market Price

Alaskan King Crab Legs

Flown in from Kachemak Bay Alaska
Market Price

Live Maine Lobsters

3 Pound Steamed Maine Lobster
Drawn Butter and Lemon
Market Price

The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.