

# APPETIZERS

## HOT

### CLAMS CASINO 20/19

Classic baked clams chopped and topped with apple-wood smoked bacon.

### BAKED OYSTERS 22/20

Blue point oysters, Pernod flamed spinach, blood orange hollandaise

### CRAB CAKE 20/19

A smaller portion of our signature jumbo lump crab cake

## YAKATORI GRILL

Choose your favorites, Mix and match. Grilled and served tableside on a mesquite fired grill with Chef Steve's selection of dipping sauces (2 pieces of each)

### Prime Sirloin 19/18

Lollipop Lamb Chops 17/16

### Free Range Chicken 13/12

Shrimp 17/16

### Scallops 17/16

Catch of the Day MP

## COLD

### CLASSIC SHRIMP COCKTAIL 22/21

Chilled jumbo shrimp

### LITTLENECK CLAMS 14/13

8 local clams served on the half shell.

## MARKET FRESH OYSTERS

Your choice of our daily selection of oysters on the half shell served with cocktail sauce and mignonette

**Six 20/19 • Bakers Dozen 37/36**

### TUNA TAR TAR 28/27

Fresh caught Ahi Tuna marinated in ponzu, avocado pulp and celery root chips.

### JAPANESE SPICE CRUSTED TUNA 21/20

Seared ultra-rare ahi tuna, wasabi oil and zesty dynamite sauce

## COLOSSAL SEAFOOD PLATTER 50/40 PER PERSON

Poached lobster tail, Alaskan king crab legs, local clams and east coast oysters on the half shell and chilled jumbo shrimp

## SUSHI & SASHIMI

### EEL ROLL 21/20

### MANGO SPICY TUNA 21/20

### RAINBOW ROLL 21/20

### NIGIRI OR SASHIMI 19/18

Tuna, Salmon or Himachi:  
Choose one or a sample all 3

### SURF AND TURF 28/27

Slow roasted prime rib, shrimp, and asparagus

### VOLCANO ROLL 28/27

Jumbo lump crabmeat roll topped with spicy tuna

## SOUP

### LOBSTER BISQUE 14/13

Tahitian vanilla bean crème fraiche,  
Dry sac sherry

### FRENCH ONION 12/11

Sour dough crouton, gruyère cheese

## SALAD

### POACHED BOSCH PEAR 14/13

Bosc pears poached in port wine, baby lettuce  
Toasted hazel nuts, tarragon vinaigrette

### CLASSIC CAESAR SALAD 14/13

Chopped baby romaine lettuce  
Parmesan Reggiano cheese

## "THE WEDGE" 14/13

A steakhouse classic, chilled iceberg lettuce, heirloom tomatoes, Neuskes apple-wood smoked bacon English cucumber and our signature Maytag bleu cheese dressing.

Items that are served raw or undercooked, or that contain raw or undercooked ingredients may increase your risk of foodborne illness. Young, elderly and individuals with Certain health conditions may be at risk.

# STEAKHOUSE CLASSICS

**14 oz. USDA CERTIFIED PRIME NY STRIP 50/48**

**20 oz. USDA CERTIFIED PRIME COWBOY STEAK 59/57**

**32 oz. USDA CERTIFIED PRIME TOMAHAWK RIB EYE 132/130**

Serves 2, Carved tableside. Pair with twin lobster tails for the ultimate surf and turf. **210/200**

**14 oz. VEAL CHOP 54/52**

**DOUBLE CUT LAMB CHOPS 52/50**

Three double cut lamb chops topped with a sea salt and mint crust, finished with a cabernet reduction.

**BLACK ANGUS PRIME RIB**

Our signature dry aged prime rib rubbed with our secret herb blend and sea salt, slow roasted for 24 hours and served with piping hot au jus. Get it while it lasts!

**16 oz. 34/32 • 20 oz. Bone-in 40/38**

**ACCENTS** Your options are endless! Finish your steak to your liking:

MUSHROOM DEMI-GLACE 3 • BORDELAISE 3 • BÉARNAISE 3 • BLOOD ORANGE HOLLANDAISE 3  
BLUE CHEESE CRUST 8 • NUESKIES THICK CUT BACON 12 • HUDSON VALLEY FOIE GRAS 28

## CENTER CUT FILET MIGNON

Our most popular cut of beef hand selected by Chef Steve Benzinger.

**6 oz. 43/41 • 10oz. 50/48**

## SURF & TURF

Create Your Own

Add these classics to any steak:

**1 lb. Alaskan King Crab Legs MP**

**8 oz. Cold Water Lobster Tail MP**

## OSCAR 25/24

Finish your steak off with jumbo lump crab meat, fresh crisp asparagus and our house made hollandaise.

# CHEF'S FEATURES

## ORGANIC FREE RANGE CHICKEN 30/28

Whole Eberly Farms chicken fried in duck fat, fall vegetables and Fireball chicken jus

## PUMPKIN SEED DUSTED SCALLOPS 44/42

Pan seared Barnegat bay scallops, parsnip puree

## SCOTTISH SALMON 36/34

Pan roasted Scottish Salmon, butternut squash puree, fried leeks with a beet and honey reduction

## JUMBO LUMP CRAB CAKE 40/38

Our signature jumbo lump crab cake, root vegetable slaw, and roasted carrot puree

## 3LB WHOLE MAINE LOBSTER M.P.

Steamed or broiled, shelled tableside

# ACCOMPANIMENTS 10/9

**FALL SQUASH WITH SAGE BROWN BUTTER**

**SHAVED CRISPY FINGERLINGS, ROASTED GARLIC,  
ROASTED LONG HOT PEPPERS**

**BAKED IDAHO POTATO WITH LOADED BUTTER**

**MASHED POTATOES**

**ASPARAGUS SPEARS**

**SAUTÉED MUSHROOMS**

**CREAMED SPINACH**

**BEER BATTERED ONION RINGS**

**SAUTÉED BABY SPINACH**

**ROASTED BRUSSELS SPROUTS  
WITH NUESKIES BACON**

**CANDIED SWEET POTATO FRIES  
TOSSED WITH PECANS**

## OUR SIGNATURE LOBSTER MAC AND CHEESE 19/18

# FRESH BAKED DESSERTS

A masterpiece takes time to bake. Please place your order with your entrée.

## "WORLD FAMOUS" APPLE PIE 12/11

Prepared fresh and baked to order, topped vanilla ice cream.

## SOUFFLÉ 15/13

Each soufflé is made to order: vanilla, chocolate or Grand Marnie.

Parties of 8 or more are subject to a 20% gratuity