

APPETIZERS

- OYSTERS NEPTUNE** ½ Dozen Crispy Fried Oysters on the Half Shell, Creamed Country Ham, Shallots, Garden Basil **11**
- OYSTERS ROCKEFELLER** Applewood Bacon, Spinach, Jack Cheese, Pernod **14**
- JUMBO SHRIMP COCKTAIL** Cocktail Sauce, Iceberg Lettuce, Lemon, Celery **16**
- LOBSTER TEMPURA** Ponzu, Cabbage and Carrot Slaw **16**
- SWEDISH MEATBALLS** House Ground Monrovia Beef, Shaved Pickle, Dill **12**
- SEARED HUDSON VALLEY FOIE GRAS** Triple Sec Marinated, Pear Chutney, Smoked Pear Ginger Puree, Brioche French Toast **16**

SALAD & SOUP

- CAESAR SALAD** Baby Romaine, Aged Parmesan, White Anchovies, Rustic Crouton **9**
- BLT WEDGE SALAD** Iceberg Lettuce, Applewood Bacon, Heirloom Tomatoes, Buttermilk Blue Cheese Dressing **10**
- BEET SALAD** Roasted Golden Beets, Ruby Red Beet Paint, Candied Pecans, Chevre, Everling Farm Greens **10**
- MINI MIXED GREEN SALAD** Heirloom Tomato, Red Onion, Fresh Made Crouton, Lemon Vinaigrette **6**
- LOBSTER BISQUE** Gruyère and Chive Profiterole, Sherry Chantilly **12**

ALL NATURAL HOUSE CUTS

MEYER NATURAL BEEF BLACKFOOT HILLS, MONTANA

- 16oz NY STRIP** 39
- 8oz FILET** 36

PUNGO-TUCK BEEF VIRGINIA BEACH, VIRGINIA

- 8oz ZABUTON** 32

MONROVIA FARM COLONIAL BEACH, VIRGINIA

- 8oz SKIRT STEAK** 32

FROM THE SEA AND RANGE

- HAND PICKED CRAB CAKES** Lump Blue Crab, Cauliflower Puree **36**
- WHOLE BRONZINO WOOD OVEN ROASTED** Boneless with Leek, Charred Lemon **35**
- WHOLE RED SNAPPER** Crispy Fried or Wood Grilled, Sweet Onion, Truffled Ponzu **45**
- SEARED SCALLOPS** Garlic Lemon Butter, Everling Farms Pea Tendrils **32**
- BRICK OVEN BAKED CHICKEN BREAST** Joyce Farms Airline Chicken, Cauliflower Puree **24**
- BONE-IN BREASED SHORT RIB** Red Pepper Puree, Roasted Pearl Onion, Gremolata **36**
- SEARED DOMESTIC LAMB RACK** Double Cut Chop, Arugula Pistou **32**

SIDES 9

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| Thyme Roasted Carrots and Pearl Onions | Bacon and Blue Cheese Potato au Gratin |
| Wood Fired Mushrooms | White Cheddar Cheese Grits |
| Asparagus Gremolata | Mashed Red Bliss Potatoes |
| Honey Balsamic Glazed Brussels Sprouts | Truffle Parmesan Pee Wee Potatoes |
| Classic Creamed Spinach | Salt Crusted Baked Potato |

ICE COLD SHELLFISH

GRAND PLATEAU*

Jumbo Shrimp, Blue Point Oysters,
Steamed Diver Scallop, Crab Louie,
NZ Green Lip Mussels

39

Add ½ lb. Lobster Tail

32

OYSTERS ON THE HALF SHELL*

Harvested in the Purest Waters of the
East Coast, our Oysters are Offered in
Groups of Three and Served with
House Made Cocktail Sauce,
Raspberry Mignonette,
and Grated Horseradish.

*Selection Changes Daily Based
on Market Availability.*

MP

STEAK TEMPS

BLUE

Very Red, Cold Center

RARE

Red, Cool Center

MEDIUM RARE

Red, Warm Center

MEDIUM

Pink, Hot Center

MEDIUM WELL

Dull Pink, Hot Center

WELL DONE

No Pink, Hot Center

ENHANCEMENTS

**JUMBO LUMP CRAB
"OSCAR" 12**

GRILLED JUMBO SHRIMP 12

**SEARED HUDSON VALLEY
FOIE GRAS 16**

**½ lb. COLD WATER
LOBSTER TAIL 32**

SAUCES

Salacia Steak Sauce

Béarnaise

Bayley Hazen Blue Cheese

Foie Gras Butter

5 each

SIGNATURE

SIDE 9

Truffle & Gruyere

Mac -n-Cheese

add Lobster \$15

Chef's Cobbler | 10
(20 min cook time)

Seasonally Inspired and Baked a la
Minute Streusel, Vanilla Bean
Bourbon Gelato

Executive Chef
Kyle Woodruff