



STARTERS

- Calamari**
Pomodoro Sauce, Lemon Aioli 14
- Oysters Rockefeller**
Blue Point Oysters, Spinach,
Hollandaise 17
- Crispy Zucchini Chips**
Basil Aioli, Tomato Sauce 10
- Steak Tartare**
Crostoni, Baby Arugula 15
- Neapolitan Flat Breads**
Tomatoes, Sausage, Mozzarella 12
Artichoke, Goat Cheese,
Caramelized Onions 13
- Rock Shrimp**
Fried Shrimp, Sweet Chili Sauce 15
- Short Rib Sliders**
Manchego Cheese, Pickled Onions 13
- Crab Nachos**
Tomatoes, Jalapeños, Cheese Grits 16

COLD SEAFOOD & SUSHI

- Shrimp Cocktail** 17
- Crabmeat Cocktail** 16
- Oysters on the Half Shell**
Half-Dozen 14 Dozen 24
- Sushi or Sashimi**
Tuna or Salmon 4 each
Hamachi 6 each
- Rolls**
Rainbow, California,
Spicy Tuna or Spicy Salmon,
Tuna with Cream Cheese,
Salmon with Cucumber
12 per roll
- Chef's Specialty Roll**
16 per roll

SOUPS & SALADS

- French Onion Soup**
Gruyere Cheese 10
- Classic Gazpacho**
Crab and Cucumbers 9
- New England Clam Chowder**
Bread Bowl 10
- "Wedge"**
Iceberg, Blue Cheese,
Hearts of Palm, Egg, Bacon,
Ranch Dressing 12
- Warm Mushroom and Arugula Salad**
Goat Cheese Crouton 13
- Tomato Salad**
Sweet Onions, Basil, Bocconcini,
White Balsamic Vinaigrette 13
- Spinach Salad**
Crisp Pancetta, Poached Egg, Onions,
Warm Bacon Vinaigrette 12

BEEF

- Colossal Rib Chop**
Twice Baked Potato, Asparagus 40
- Filet Mignon**
Mashed Potatoes, Asparagus, Red Wine Sauce 39
or Make it Oscar Style 43
- NY Strip**
French Fries, Tarragon Butter 44
- Barbeque Short Ribs**
Butternut Squash Orzo, Vegetables 30
- Bacon Wrapped Meatloaf**
Mashed Potatoes, Baby Carrots,
Perigourdine Sauce 26

SEAFOOD

- Blackened Swordfish**
Garden Vegetable Potato Hash 30
- Cedar Plank Salmon**
Orange Honey, Whole Grain Mustard Glaze,
Apple and Raisin Chutney 29
- Broiled Snapper**
Crabmeat Gratin, Okinawa Potatoes, Broccolini,
Meyer Lemon Sauce 40
- Pan-Seared Sea Bass**
Lobster Mashed Potatoes, Spinach,
Roasted Tomatoes, Citrus Sauce 37
- Florida Lobster Scampi**
Served over Angel Hair Pasta 30

CHEF'S SPECIALTIES

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| <ul style="list-style-type: none"> "Chicken and Dumplings"
Vegetables, Light Cream Sauce
25 | <ul style="list-style-type: none"> Duck a'LOrange
Cranberry Cornbread,
Sautéed Spinach 30 | <ul style="list-style-type: none"> Pork Tenderloin
Polenta, Baby Vegetables,
Calvados Sauce 27 |
| <ul style="list-style-type: none"> Veal Tenderloin
Fingerling Potatoes, Broccolini, Red Wine
Sauce 32 or Make it Oscar Style 37 | <ul style="list-style-type: none"> Rigatoni alla Vodka
Tomato Cream, Vodka Sauce,
and Panchetta 21 | |

SIDES

Macaroni and Cheese Gratin, Truffled Gorgonzola Fries, Broccolini, Sautéed Mushrooms, Mashed Potatoes, Sautéed Spinach, Asparagus, 6.50 each

All menu prices subject to 20% service charge and state sales tax. As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.