

Starters & Shareables

BEEF CARPACCIO | 25

Thinly sliced prime tenderloin with olive oil, arugula, Parmesan, lemon zest, crispy capers, and crostini
Served chilled and raw

NEW ENGLAND CLAM

CHOWDER | 16

Creamy, rich chowder loaded with tender clams, potatoes, and celery, seasoned to perfection and served with oyster crackers

AHI TUNA CRUDO | 25

Sliced ahi tuna with thai passion fruit peanut dressing, microgreens, and chili oil
Served chilled and raw

KUNG PAO CALAMARI | 25

Breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

MINI LOBSTER ROLLS | 24

Three mini buttery brioche rolls with Tender lobster meat tossed with lemon, celery, and mayo, old bay seasoning

BLACK ROCK SHRIMP | 29

Pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce, served on a bed of hot rocks

JAR OF LOBSTER | 37

Chopped lobster tail, served in a jar of melted garlic butter, grilled bread, lemon

OYSTERS FLIGHT | \$54 dozen

Four of each style served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette. Blue Point, Stormy Bay & Malpaque

BAO BUNS | 19

prime beef, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo*

WAGYU BEEF BITES | 25

Roasted wagyu cubes, garlic brown butter, onions, parsley with chimichurri, peppercorn demi-glaze, and black truffle bearnaise

CRISPY BRUSSEL SPROUTS | 19

Crispy roasted Brussels sprouts placed on top a bed of whipped hot honey feta

TRUFFLE FRIES | 13

Crispy fries tossed in truffle oil, served with parmesan garlic aioli

Wood-Grilled Steaks

Hand-cut steaks, perfectly seasoned and grilled over wood for a smoky, charred flavor

FILET MIGNON | 52

8 oz, prime beef

FILET MIGNON | 67

12 oz, prime beef

RIBEYE | 59

14 oz, prime beef

~ TOPPINGS ~

CHIMICHURRI | PEPPERCORN DEMI-GLAZE - 4

BLACK TRUFFLE BEARNAISE - 6

SAUCE TRIO | 12

GRILLED BLUE POINT

OYSTER | 4

Herb & butter

LOBSTER BÉARNAISE | 25

Butter-poached lobster and a silky Béarnaise sauce

7 OZ. LOBSTER TAIL | 35

seasoned & buttered

Side for the Table

LOBSTER
MAC & CHEESE | 36

HOMESTYLE MAC &
CHEESE | 16

LEMON BUTTER GRILLED
ASPARAGUS | 13

CHIMICHURRI BRUSSELS
SPROUTS - GF | 14

CHORIZO CREME CORN
BRÛLÉE - GF | 14

ROASTED FINGERLING
POTATOES - GF | 12

LOADED MASHED
POTATOES | 12

SWEET POTATO, APPLE &
KALE HASH - GF | 13

**Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness.*